

chez jules

## MENU DU JOUR

MARDI 02 JUIN 2026

### TUESDAY WINE OFFER

2 courses and a BOTTLE OF WINE each! 32.95pp

select your two courses from the 'Entrées', 'Plats de Résistance' or 'Desserts'

choose between house white, red or rosé or UPGRADE to

LES GARRAUDES SAUVIGNON BLANC, Franc 6.00

GABRIEL ALLARD CÔTES DU RHÔNE, France 6.00

BOUVET CREMANT, France (sparkling wine) 10.00

### ENTRÉES

FRENCH ONION SOUP gruyère croûton (M G SD C) 7.75

CREAM OF TOMATO & CHILLI SOUP crème fraîche (V SD M C) 5.95

HAM HOCK, CELERIAC & GHERKIN TERRINE mustard mayo, toasted baguette (Mu M G E SD) 7.95

GARLIC BUTTER SAUTEED KING PRAWNS lime pickle, yoghurt, puffed potato (Cr G C M SD) 8.25

ESCARGOT snails in garlic butter, pastis & sourdough toast (M Mo SD G) 8.50

TARTIFLETTE potato, smoked bacon, shallots, cream, brie (M SD) 7.95

GOATS CHEESE MOUSSE beetroot tartare, beetroot purée, smoked salt croûte (V G SD M) 7.95

SMOKED MACKEREL PATE citrus crème fraîche, croûtes (F SD G Mu M) 7.95

WALDORF SALAD WITH SHROPSHIRE BLUE celery, apple, walnuts, grapes (V M C N SD)

VE option available 7.50

### PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois unless stated otherwise \*\*

BEEF BOURGUIGNON slow cooked beef, shallots, mushrooms, bacon, thyme & red wine (C SD) 20.95

DEMI POULET RÔTI lemon & herb or spiced oil, frites, salad, aioli (M Mu C E) \*\* 16.95

CHICKEN BREAST wild mushroom risotto, crispy kale, white truffle oil (C M SD) 16.95

CONFIT PORK BELLY creamed savoy cabbage & bacon, caramelised apple purée (SD M C) 18.95

PAN FRIED SEABASS FILLET pomme purée, watercress veloute, pickled pink onions (C M SD F) 18.95

8OZ RIBEYE STEAK confit tomato, frites, peppercorn sauce (SD M Mu) 25.95\*\*

6OZ BAVETTE STEAK confit tomato, frites, peppercorn sauce (served medium) (SD M Mu) 19.95\*\*

COD LOIN crushed new potato cake with capers and spring onion, asparagus, white wine sauce (F M C SD) 24.95

FILO PARCEL stuffed with butternut squash, spinach & cream cheese, red pepper veloute (V G M SD) 15.95

MUSHROOM & SPINACH WELLINGTON plant based cheese sauce, tenderstem broccoli, smoked almonds (VE G C N SD) 15.95

ALLERGENS - indicates presence of allergen in the dish

C-Celery / E - Eggs / G-Gluten / Cr-Crustacean / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard /  
N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide / V-Vegetarian / VE-Vegan

Depuis 1997