chez jules

SUNDAY MENU

DIMANCHE 25 OCTOBRE 2026

APÉRITIFS

PERNOD pastis 3.75

KIR ROYALE champagne, creme de cassis 10.95

ELDERFLOWER SPRITZ st germain, sparkling wine, soda 8.95

CHEZ JULES SANGRIA camila, triple sec, soda

Glass 6.95 Pitcher 32.95

HORS D'OEUVRES

MIXED OLIVES (VE Mu SD) 4.50

BEEF, CHILLI, CHEESE CROQUETTE mustard emulsion (C SD Mu E G) 1.50

GARLIC & PARSLEY BAGUETTE (V M G) 4.25

GARLIC & PARSLEY BAGUETTE with cheese (V M G) 5.25

ENTRÉES / STARTERS

FRENCH ONION SOUP gruyère croûton (M G SD C) *7.95*

CREAM OF PUMPKIN & SAGE SOUP crème fraîche (V M SD C) *5.95*

PORK RILETTE radish salad, toasted French bread (G SD Mu E C) *7.95*

SAUTÉED KING PRAWNS garlic butter, chilli & tomato ragu (Cr F C M SD) 8.50

ESCARGOT snails in garlic butter, pastis & granary toast (M Mo SD G) *8.75*

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

BEETROOT TERRINE goats cheese mousse, pickled golden beetroot, smoked salt croûte (V G SD M) *7.95*

SMOKED TROUT & SALMON PATE cornichon salad, croûtes (F SD M G C) *7.95*

ROASTED BUTTERNUT SQUASH SALAD kale, spinach, fennel, pomegranate, pumpkin seeds (VE SD Mu) *7.50*

PLATS DE RÉSISTANCE

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

ROAST BEEF Yorkshire pudding, roast potatoes, jus (C E G M SD) 18.95

DEMI ROAST CHICKEN roast potatoes, gravy (SD) 16.95

SLOW BRAISED SHOULDER OF LAMB parsnip purée, mash potato, honey roasted parnsip (SD M C) 25.95

CHICKEN BREAST ragu of wild mushrooms & bacon, crispy shallots (C G M SD) 17.95

PORK BELLY cassoulet of beans & Cumbrian sausage (SD C G) 18.95

PAN FRIED SEABASS FILLET sautéed new potatoes, tomato & olive salsa, herb oil (C SD F) 19.95

SALMON SUPREME lemon & dill veloute, confit celeriac & spinach (F M G C SD) 25.95

COURGETTE & ONION FRITTER casserole of beans & spinach (Ve C SD) 16.95

AUBERGINE & CHEDDAR ESCALOPE ragu of tomato & aubergine (V SD E M G C) 16.95

STEAKS

served with confit tomato & frites, choose your sauce:

peppercorn sauce (M SD Mu) red wine sauce (SD) café de Paris butter (M MU SD) or maitre d'hotel beurre (M SD)

8oz RIBEYE** 26.95 / **10oz RIBEYE**** 30.95

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