chez jules

MENU DU JOUR

JEUDI 05 NOVEMBRE 2026

SPÉCIAL APÉRITIF

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
TOMATO & BASIL SOUP crème fraîche (V M SD C) 5.95
CONFIT PORK, SAGE, ONION & MUSTARD HASH CAKE mustard emulsion, pickled shallots (G SD Mu E M 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 **

BEEF BOURGUIGNON slow cooked beef, shallots, mushrooms, bacon, thyme & red wine (C SD) 21.95
DEMI POULET RÔTI lemon & herb or spiced oil, frites, salad, aïoli (M Mu C E) ** 17.95
CHICKEN BREAST ragu of wild mushrooms & bacon, crispy shallots (C G M SD) 17.95
PORK BELLY pomme purée, red wine sauce, caramelised apple purée (SD C M) 18.95
PAN FRIED SEABASS FILLET sautéed new potatoes, tomato & olive salsa, herb oil (C SD F) 19.95
PAN FRIED HAKE artichoke veloute, confit celeriac, spinach & artichoke cep crisp (F M C SD) 25.95
SLOW BRAISED SHOULDER OF LAMB parsnip purée, lentil casserole (SD M C) 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) maitre d'hotel beurre (M SD)

5oz RUMP** 19.95 / **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