

chez jules

RESTAURANT FRANÇAIS

LE MERCREDI 24, MAI

Welcome to Chez Jules!

Our Prix Fixe menu is available
Monday-Saturday 12pm-6pm and Sunday 12pm-9.30pm.

In addition to this, our Post-Theatre Menu is available
Monday- Saturday 9.30pm - 10.30pm. Now theatre-goers
and late diners can also take advantage of our
fantastique fixed price menu!

PF

Prix Fixe

Available 12pm - 6pm/9.30pm-10.30pm

1 Course 9.95 • 2 Courses 12.95 • 3 Courses 15.95

All dishes marked **PF** may be selected as part of our Prix Fixe menu

Our Vegan guests are welcome to select any dish marked **VE** as part of the Prix Fixe Menu

Plats Maison

Charcuterie - a selection of Bayonne ham & saucisson,
celeriac remoulade, black olives, cornichon (G)
5.95 / 9.95

Coq au Vin - slow cooked chicken thighs, button
mushrooms, shallots, bacon, red wine (SD C)
10.95

French onion soup from beef stock,
topped with a Gruyère croute (M SD C G)
4.95

Steak frites - 6oz rump, confit tomato, watercress (M)
9.95

Goat's cheese salad, orange, red onion, black olive,
walnut salad with balsamic dressing (V M N)
5.95 / 9.95

Baked Camembert for 1 (or 2 to share), sweet onion
chutney, chargrilled garlic croutes (V M SD G)
(20 minute cooking time)
10.95

Salade Maison - tenderstem broccoli, pomegranate, Puy
lentil, cherry tomato & watercress salad,
toasted almond, chive & shallot dressing (VE N)
5.50 / 9.50

Croque Monsieur - grilled Bayonne ham & Gruyère
cheese toasted sandwich (M G)
5.95

Sautéed snails with a garlic & parsley butter (M Mo)
5.95

Steaks

All served with confit tomato, watercress, gratin dauphinois
& seasonal vegetables

8oz sirloin..... 19.50

10oz ribeye..... 19.95

6oz fillet..... 22.50

Côte de Bœuf..... 50.00

Choose Your Sauce: Café De Paris Butter, Peppercorn or Red Wine

Sides

Mixed olives2.95

Garlic bread/
with cheese..... 1.95/2.95

Frites.....2.95

Chunky chips2.95

Potato purée.....2.50

Extra vegetable pan

For 2 or 4..... 2.95/4.95

Mixed Salad -

French dressing2.50

Gratin dauphinois ...2.95

Sauces.....1.95

À La Carte

ENTRÉES

PF Soup du Jour (V) (*please ask your server for allergens*)..... 3.50

PF Chicken liver pâté, apricot & cherry chutney, toasted brioche (M C). 5.50

PF Braised beef shin croquette, pomme Anna, shallot purée,
red wine jus (M G SD C E) 6.95

PF Grilled sardines, salsa verde, tarragon, capers,
lemon, olive oil (F M)..... 5.95

PF Fine tomato tart, goat's cheese mousse, thyme dressing (V M G) 5.95

Seared pigeon breast, braised haricot beans,
red wine & bacon (M SD C)..... 6.95

Grilled asparagus, poached egg, truffle hollandaise (V M E) 6.50

Seared mackerel fillet, cucumber purée, beetroot crème fraîche,
toasted onion seed, lime oil (F M) 6.95

Carrot salad, salt baked carrot, cumin granola, carrot purée,
roast chantenay carrots, orange dressing (VE G) 5.95

PLATS DE RÉSISTANCE

PF Seared chicken breast, white wine
& button mushroom cream (M SD)..... 12.95

PF Lamb breast, braised pearl barley & carrot in red wine,
kale crisps (M SD C G) 13.95

PF Grilled seabass, langoustine bisque, red pepper vierge (F M SF) 13.95

PF Grilled hake, coriander & sultana cous cous,
celeriac purée (F M G) 13.95

PF Beetroot & rosemary Bourguignon, potato purée (VE) 10.95

Braised lamb shoulder with a lamb & mint jus (M SD C) 15.95

Roast monkfish, braised fennel & saffron, sea purslane,
lemon beurre noisette (F M) 17.95

Seared duck breast, braised radicchio and quinoa,
orange reduction (M SD C G) 16.95

Curried cauliflower, bulgar wheat, smoked cauliflower purée,
sultana, lime & coriander oil, toasted coconut (VE G) 10.95

Poisson du Jour (F) (*please ask your server for allergens*)..... M.P.

All served with gratin dauphinois and seasonal vegetables

Our 'À La Carte', 'Plats Maison' and 'Steaks' menus are served all day, 12pm - 10.30pm