

GASTRONOMIQUE

LE MERCREDI 30, AOÛT

5 COURSES PLUS AMUSE BOUCHE £29.95

ENTRÉES

MACKEREL CEVICHE cucumber carpaccio, lemon crème fraîche, dill
SEARED WOOD PIGEON BREAST sweet potato rosti, gin and damson reduction
KOHLRABI, ARTICHOKE, RADISH red onion and apple salad, flat leaf parsley, coconut

DEUXIÈME PLATS

RABBIT, PORK & PISTACHIO TERRINE port and plum jelly, micro herbs
CALAMARI tenderstem broccoli, fennel, confit vine tomatoes, chilli & lemon beurre noisette
FINE TOMATO TART goat's cheese, fig purée, rocket, olive oil

PLATS DE RÉSISTANCE

SEARED DUCK BREAST butternut squash purée, toasted sunflower seeds, black cherries, cherry jus
ROASTED COD squid ink, artichoke purée, lemon & tarragon gel, sea rosemary
COURGETTE, CAMARGUE RICE sultanas, spiced cous cous, pine nuts, rocket pesto, red pepper coulis

FROMAGES

SELECTION OF FRENCH CHEESES
served with artisan biscuits, grapes, celery and homemade chutney

DESSERTS

DARK CHOCOLATE & SALTED CARAMEL TART mint cream, honeycomb
PEACH POSSET peach meringue, lavender shortbread, nectarine compote
GRAND RASPBERRY MACARON raspberry crumble, raspberry coulis, raspberry cream

TABLES AVAILABLE 6.30PM - 9.30PM

chez jules

CELEBRATING 20 YEARS...

DEPUIS 1997