

GASTRONOMIQUE

LE MERCREDI 26, JUILLET

5 COURSES PLUS AMUSE BOUCHE £29.95

ENTRÉES

STICKY PORK BELLY apricot purée, broad beans, crackling

CHARGRILLED ARTICHOKE bulgur wheat, chive, yellow cherry tomato, rapeseed oil

MARINATED CRAB SALAD watermelon, cucumber, avocado, basil, toasted sesame seeds, radish

DEUXIÈME PLATS

LIME CURED MONKFISH TAIL saffron yogurt, toasted almonds, red pepper concassé, olive oil, dill

SMOKED DUCK grilled peach, watercress, apple dressing, beetroot

WARM SPICED AUBERGINE SALAD chickpea, coriander, pumpkin seed, pomegranate, sultana, coconut, lime, micro herbs

PLATS DE RÉSISTANCE

OLIVE OIL POACHED SALMON curried cauliflower puree, mango & chilli vierge, sea aster leaf

SLOW BRAISED LAMB roasted sweet potato, rosemary, petit pois, redcurrant jus

GOAT'S CHEESE POLENTA chargrilled tenderstem broccoli, shallot & black garlic puree, watercress sauce

FROMAGES

SELECTION OF FRENCH CHEESES

served with artisan biscuits, grapes, celery and homemade chutney

DESSERTS

MACERATED STRAWBERRIES strawberry jelly, passion fruit, micro basil, vanilla cream, vanilla crumble

BLACKBERRY & GOOSEBERRY CRUMBLE toasted almonds, crème anglaise

DARK CHOCOLATE & ORANGE DELICE salted caramel cream, toasted hazelnuts,

TABLES AVAILABLE 6.30PM - 9.30PM

chez jules

CELEBRATING 20 YEARS...

DEPUIS 1997