

MENU DU JOUR

LE MARDI 22, AOÛT

TUESDAY WINE OFFER - £19.95

2 courses from our Entrées, Plats de Résistance and Dessert Menu
and a bottle of House wine EACH

Upgrade to Chilean Cabernet Sauvignon/Sauvignon Blanc or French Rosé for
£2.00

ENTRÉES

SOUPE DU JOUR (V) (please ask your server for allergens).....	3.50
PORK CROQUETTES apple purée, red wine jus, crackling (M G E SD).....	5.95
HAM HOCK & BOUDIN NOIR TERRINE apple & fig chutney, crackling (M SD).....	5.50
SMOKED MACKEREL PÂTÉ chive crème fraîche, toasted French bread (F M G).....	5.95
CARAMELISED ONION & GOAT'S CHEESE TART beetroot purée, caramelised walnuts (V G E M N).....	5.75
HERITAGE TOMATO SALAD, rocket, black olive tapenade, pinenuts (VE N).....	5.50
SEARED PIGEON BREAST, braised haricot beans, red wine & bacon (M SD C).....	6.95
BRAISED PIGS CHEEK smoked sweet potato purée, crisp kale, jus (M SD C).....	5.50
SAUTÉED SNAILS garlic and parsley butter (M Mo).....	5.95

PLATS DE RÉSISTANCE

All served with gratin dauphinois & seasonal vegetables

SEARED CHICKEN BREAST creamed leeks, bacon & thyme (M).....	12.95
BEEF BOURGUIGNON slow braised beef, mushrooms, shallots, bacon, thyme & red wine (M SD C G).....	14.50
GRILLED HAKE coriander & sultana cous cous, pea purée (F G M).....	13.95
BAKED SAVOURY CRÊPE stuffed with spinach, ricotta & pinenuts, tomato & basil sauce (V M G N).....	10.50
GRILLED SEABREAM crushed new potatoes, tarragon lemon butter (F M).....	13.95
CHARGRILLED RIBEYE STEAK peppercorn sauce (M SD C G).....	17.95
ROAST SALMON cauliflower purée, red pepper & coriander vierge (F M N).....	15.95
BRAISED LAMB SHOULDER, mint & lamb jus (M SD C).....	16.95
ROASTED ROOT VEGETABLE butterbean & tomato gratin with a pumpkin seed & parsley crust (VE G).....	10.50
POISSON DU JOUR (please ask your server for details of today's fish of the day).....	Market Price

SIDES

MIXED OLIVES V.....	2.95	POTATO PURÉE (V M).....	2.50
GARLIC BREAD (V M G).....	1.95	EXTRA VEGETABLE PAN FOR 2/4 (V M G).....	2.95/4.95
GARLIC BREAD WITH CHEESE (V M G).....	2.95	MIXED SALAD - FRENCH DRESSING (VE Mu SD).....	2.50
FRITES (V).....	2.95	GRATIN DAUPHINOIS (V M).....	2.95
CHUNKY CHIPS (V).....	2.95	SAUCES (various).....	1.95

chez jules

CELEBRATING 20 YEARS...
DEPUIS 1997



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LE MARDI 22, AOÛT

QUIK FIXE

CHARCUTERIE selection of Bayonne ham & saucisson, celeriac remoulade, black olives, cornichon (G C)	5.95/9.95
FRENCH ONION SOUP from beef stock, topped with a Gruyère croûte (M SD C G)	4.95
STEAK FRITES 6oz rump, confit tomato, watercress (M)	9.95
CROQUE MONSIEUR grilled Bayonne ham & Gruyère cheese toasted sandwich (M G)	5.95
GOAT'S CHEESE SALAD orange, red onion, black olive, walnut salad with balsamic dressing (V M N)	5.95/9.95
SALADE MAISON tenderstem broccoli, pomegranate, Puy lentil, cherry tomato & watercress salad, toasted almond, chive & shallot dressing (VE N)	5.50/9.50
WHOLE BAKED CAMEMBERT for 1 (or 2 to share) sweet onion chutney, chargrilled garlic croûtes (V M SD G)	10.95
COQ AU VIN slow cooked chicken thighs, button mushrooms, shallots, bacon, red wine (SD C)	10.95

PRIX FIXE

Available 12pm - 6pm / 9.30pm - 10.30pm. One course 9.95 • Two courses 12.95 • Three courses 15.95

ENTRÉES

SOUPE DU JOUR fresh, homemade soup
PORK CROQUETTES apple purée, red wine jus, crackling
HAM HOCK & BOUDIN NOIR TERRINE apple & fig chutney, crackling
SMOKED MACKEREL PÂTÉ chive crème fraîche, toasted French bread
CARAMELISED ONION & GOAT'S CHEESE TART beetroot purée, caramelised walnuts

PLATS DE RÉSISTANCE

SEARED CHICKEN BREAST creamed leeks, bacon & thyme
BEEF BOURGUIGNON slow braised beef, mushrooms, shallots, bacon, thyme & red wine
GRILLED HAKE coriander & sultana cous cous, pea purée
BAKED SAVOURY CRÊPE stuffed with spinach, ricotta & pinenuts, tomato & basil sauce
GRILLED SEABREAM crushed new potatoes, tarragon lemon butter

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 BOEUF	50.00

Choose your sauce: Café de Paris butter, peppercorn or red wine.

C-Celery / E - Eggs / G-Gluten / SF-Shellfish / 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

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