
M E N U D U J O U R

LE SAMEDI 23, SEPTEMBRE

ENTRÉES

SOUPE DU JOUR (V) (please ask your server for allergens)	3.50
FRENCH ONION SOUP from beef stock, topped with a Gruyère croûte (M SD C G)	4.95
PORK CROQUETTE apple purée, boudin noir, sultanas (M G E SD)	5.75
CULLEN SKINK smoked haddock, potato, leeks, saffron cream, chives (F M)	5.95
GOATS CHEESE, MUSHROOM & SPINACH RISOTTO (V M)	5.95
SMOKED CHICKEN & HAM HOCK TERRINE truffle celeriac remoulade (M C)	5.50
DUCK LIVER PÂTÉ apple & fig chutney, toasted brioche (M SD G E)	5.95
HERITAGE TOMATO SALAD, rocket, black olive tapenade, pinenuts (VE N)	5.50
SEARED PIGEON BREAST braised smoked bacon & Puy lentil cassoulet (M SD C)	6.95
SAUTÉED SNAILS garlic and parsley butter (M Mo)	5.95
GRILLED SARDINES salsa verde, tarragon, capers, lemon, olive oil (F)	5.95
WHOLE BAKED CAMEMBERT for 1 (or 2 to share) sweet onion chutney, chargrilled garlic croûtes (V M SD G)	10.95
<i>(20 minute cooking time)</i>	

PLATS DE RÉSISTANCE

All served with gratin dauphinois & seasonal vegetables

SEARED CHICKEN BREAST white wine & button mushroom cream (M SD)	12.95
CONFIT PORK BELLY braised Puy lentils, bacon & red wine cassoulet, boudin noir (M SD C G)	14.50
CARAMELISED ONION & GOAT'S CHEESE TART with a caramelised walnut salad & fig purée (V M G N)	10.95
GRILLED SEABASS samphire grass, sauce vierge (F M)	13.95
ROAST HAKE pea purée, tarragon & lemon butter (F M)	13.95
ROAST SALMON cauliflower purée, red pepper & coriander vierge (F M N)	13.95
BRAISED LAMB SHOULDER, mint & lamb jus (M SD C)	16.95
SEARED DUCK BREAST carrot puree, orange & cherry reduction, toasted sunflower seeds (M SD C)	17.95
ROASTED ROOT VEGETABLE butterbean & tomato gratin with a pumpkin seed & parsley crust (VE G)	10.50
COQ AU VIN slow cooked chicken thighs, button mushrooms, shallots, bacon, red wine (SD C)	10.95
POISSON DU JOUR (please ask your server for details of today's fish of the day)	Market Price

STEAKS

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

8oz SIRLOIN	19.50
10oz RIBEYE	19.95
6oz FILLET	22.50
24oz BONE IN RIBEYE	29.95

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

chez jules

C E L E B R A T I N G 2 0 Y E A R S . . .
D E P U I S 1 9 9 7



MENU DU JOUR

LE SAMEDI 23, SEPTEMBRE

QUIK FIXE

CHARCUTERIE selection of Bayonne ham & saucisson, celeriac remoulade, black olives, cornichon (G C)	5.95/9.95
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

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 CROQUETTE apple purée, boudin noir, sultanas
CULLEN SKINK smoked haddock, potato, leeks, saffron cream, chives
GOATS CHEESE, MUSHROOM & SPINACH RISOTTO
SMOKED CHICKEN & HAM HOCK TERRINE truffle celeriac remoulade

PLATS DE RÉSISTANCE

SEARED CHICKEN BREAST white wine & button mushroom cream
ROAST HAKE pea purée, tarragon & lemon butter
CONFIT PORK BELLY Puy lentils, bacon & red wine cassoulet, boudin noir
CARAMELISED ONION & GOAT'S CHEESE TART with a caramelised walnut salad & fig purée
GRILLED SEABASS sapphire grass, sauce vierge

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

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

chez jules

CELEBRATING 20 YEARS . . .
DEPUIS 1997

