
M E N U D U J O U R

LE SAMEDI 21, OCTOBRE

ENTRÉES

SOUPE DU JOUR fresh, homemade soup (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
CRISP FROGS LEGS garlic & parsley aioli, watercress (M G E)	6.50
STEAMED MUSSELS cider, leeks, garlic, cream (Mo M SD)	5.95
PORK CROQUETTE apricot purée, red wine jus, potato purée (M G E SD C)	5.75
GOATS CHEESE, MUSHROOM & SPINACH RISOTTO (V M)	5.95
SEARED PIGEON BREAST braised smoked bacon & Puy lentil cassoulet (M SD C)	6.95
OAK SMOKED SALMON watermelon, radish, pistachio, lemon oil (F N)	5.95
HERITAGE TOMATO SALAD mozzarella, black olive tapenade, caper berries, basil pesto (V N M)	5.50
SEARED SCALLOPS spiced cauliflower purée, raisins, vinaigrette (SD Mo M)	9.95
SIX SAUTÉED SNAILS garlic and parsley butter (M Mo)	5.95
WHOLE BAKED CAMEMBERT for 1 (or 2 to share) onion chutney, chargrilled garlic croûtes (V M SD G) <i>(20 minute cooking time)</i>	10.95

PLATS DE RÉSISTANCE

All served with gratin dauphinois & seasonal vegetables

SEARED CHICKEN BREAST creamed leeks, bacon & thyme (M)	12.95
CONFIT PORK BELLY wilted savoy cabbage & bacon, cider jus (M SD C)	14.50
GRILLED RIVER TROUT samphire grass, sauce vierge (F M)	13.95
PROVENÇAL VEGETABLE & CHICK PEA CURRY braised basmati & brown rice (VE G)	10.95
GRILLED SEABASS ratatouille, basil pesto (C F M N)	13.95
SEARED DUCK BREAST celeriac purée, roasted plum, fondant potato, five spice jus (M SD C)	17.95
GRILLED SALMON lyonnaise potatoes, red pepper vierge (F M)	13.95
BRAISED LAMB SHOULDER mint & lamb jus (M SD C)	16.95
ROASTED ROOT VEGETABLE, BUTTERBEAN & TOMATO GRATIN with sunflower 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

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MENU DU JOUR

LE SAMEDI 21, OCTOBRE

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
SALADE MAISON tenderstem broccoli, pomegranate, Puy lentil, cherry tomato & watercress salad, toasted almond, chive & shallot dressing (VE N)	5.50/9.50
GOAT'S CHEESE SALAD orange, red onion, black olive, walnut salad with balsamic dressing (V M N)	5.95/9.95
MOULES FRITES steamed mussels in cider, leeks, garlic & cream with frites (Mo M SD)	12.95

PRIX FIXE

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

ENTRÉES

SOUPE DU JOUR fresh, homemade soup
STEAMED MUSSELS cider, leeks, garlic, cream
CRISP FROGS LEGS garlic & parsley aioli, watercress
PORK CROQUETTE apricot purée, red wine jus, potato purée
GOATS CHEESE, MUSHROOM & SPINACH RISOTTO

PLATS DE RÉSISTANCE

All served with gratin dauphinois & seasonal vegetables

SEARED CHICKEN BREAST creamed leeks, bacon & thyme
CONFIT PORK BELLY wilted savoy cabbage & bacon, cider jus
GRILLED RIVER TROUT sapphire grass, sauce vierge
PROVENÇAL VEGETABLE & CHICK PEA CURRY braised basmati & brown rice
GRILLED SEABASS ratatouille, basil pesto

OUR VEGAN GUESTS ARE WELCOME TO CHOOSE ANY VEGAN STARTER OR MAIN COURSE AS PART OF THE PRIX FIXE MENU

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)	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

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