

# MENU DU JOUR

LE MARDI 21, NOVEMBRE

## 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 fresh, homemade soup (V) (please ask your server for allergens)	3.50
MOULES MARINIÈRE steamed mussels in white wine, shallots, garlic & cream (Mo M SD)	5.95
TERRINE DE CAMPAGNE cornichons, artisan bread (SD N G E)	6.25
PORK CROQUETTE apple purée, boudin noir, red wine jus (M G E SD)	5.75
ROASTED CHESTNUT SALAD butternut squash, chickpea, clementine, pumpkin seeds & mâche, fig dressing (VE)	5.50
CRAB FISHCAKE rocket, lime & chili mayonnaise (SF G E)	6.25
TARTIFLETTE potatoes, smoked bacon, onions, Reblochon cheese (M SD)	5.50
CHICKEN LIVER PÂTÉ apple & fig chutney, toasted brioche (M SD G E)	5.95
GOATS CHEESE, MUSHROOM & SPINACH RISOTTO (V M)	5.75
SIX SAUTÉED SNAILS garlic and parsley butter (M Mo)	5.95

## PLATS DE RÉSISTANCE

All served with gratin dauphinois & seasonal vegetables

PAN SEARED CHICKEN BREAST white wine & chestnut mushroom cream (M SD C)	12.95
CONFIT PORK BELLY potato purée, apple purée & sage jus (M C G E SD)	13.95
GRILLED SEABREAM samphire grass, sauce vierge (F)	13.95
PROVENÇAL VEGETABLE & CHICK PEA CURRY braised basmati rice (VE G)	10.95
WHOLE PLAICE lemon & tarragon butter (F M)	14.95
CHARGRILLED RIBEYE STEAK peppercorn sauce (M SD C)	17.95
GRILLED HAKE Lyonnaise potatoes, lemon & caper vin blanc (F M)	13.95
DUCK BREAST carrot purée, sautéed chestnuts & juniper berry reduction (M N SD)	17.95
BRAISED LAMB SHOULDER lamb & mint jus (M SD C)	16.95
CRÊPE STUFFED WITH SPINACH wild mushroom, sultana, pinenuts & ricotta and a tomato & basil sauce (V G M N E)	11.50
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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## QUICK 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
MOULES FRITES steamed mussels in white wine, shallots, garlic & cream served with a portion of frites (Mo M SD)	12.95
WHOLE BAKED CAMEMBERT for 1 (or 2 to share) sweet onion chutney, chargrilled garlic croûtes (V M SD G) (20 minute cooking time)	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
- MOULES MARINIÈRE  
steamed mussels in white wine, shallots, garlic & cream
- TERRINE DE CAMPAGNE  
cornichons, artisan bread
- PORK CROQUETTE  
apple purée, boudin noir, red wine jus
- ROASTED CHESTNUT SALAD  
butternut squash, chickpea, clementine,  
pumpkin seeds & mâche, fig dressing

### PLATS DE RÉSISTANCE

All served with gratin dauphinois & seasonal vegetables

- PAN SEARED CHICKEN BREAST  
white wine & chestnut mushroom cream
- CONFIT PORK BELLY  
potato purée, apple purée & sage jus
- GRILLED SEABREAM  
samphire grass, sauce vierge
- PROVENÇAL VEGETABLE & CHICK PEA CURRY  
braised basmati rice
- WHOLE PLAICE  
lemon & tarragon butter

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

## 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.

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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