
M E N U D U J O U R

LE SAMEDI 20, JANVIER

ENTRÉES

SOUPE DU JOUR fresh, homemade soup (V M) (please ask your server for allergens).....	3.50
FRENCH ONION SOUP from beef stock, topped with a Gruyère croûte (M SD G).....	4.95
MOULES MARINIÈRE steamed mussels, white wine, shallots, garlic, cream (Mo M SD).....	6.50
SMOKED MACKEREL PÂTÉ cucumber carpaccio, chive crème fraîche, lemon oil (F M).....	5.95
BEETROOT & GOATS CHEESE RISOTTO hazelnut crumb (V N M).....	5.50
PORK CROQUETTES potato purée, red wine jus (M G E SD C).....	5.75
SMOKED DUCK blood orange purée, sultana chutney candied pecan nuts (SD G M N).....	6.95
BUTTERNUT SQUASH SALAD red onion, pomegranate, black olives, french dressing (VE Mu).....	5.75
RED MULLET Julienne courgettes, tomato consommé, basil oil (F M).....	6.95
SIX SAUTÉED SNAILS garlic and parsley butter (M Mo).....	5.95
PAN SEARED SCALLOPS pickled fennel, fennel & orange purée, pistachio (SF M N).....	9.50
WHOLE BAKED CAMEMBERT (perfect to share) sweet onion chutney, chargrilled garlic croûtes (V M SD G).....	10.95

PLATS DE RÉSISTANCE

All served with gratin dauphinois & seasonal vegetables

PAN SEARED CHICKEN BREAST with a leek, bacon & thyme cream (M SD).....	12.95
PAN FRIED SEABREAM samphire grass, roasted cherry tomatoes, salsa verde (F).....	13.95
BEEF BOURGUIGNON slow braised beef, mushrooms, shallots, bacon, thyme & red wine (M SD G).....	14.50
GRILLED RIVER TROUT langoustine bisque, sauce vierge (F SF M).....	13.95
PROVENÇAL VEGETABLE STROGANOFF saffron basmati rice (V M).....	10.95
SLOW BRAISED LAMB SHOULDER lamb & mint jus (SD).....	16.95
SALMON SUPREME carrot & anise purée, citrus glazed salsify, red pepper salsa (F M).....	15.95
DUCK BREAST celeriac purée, black quinoa, blood orange reduction (M SD C).....	17.95
COQ AU VIN slow cooked chicken thighs, button mushrooms, shallots, bacon, red wine (SD).....	10.95
SPICED CARROT & PARSNIP GRATIN with a walnut & parsley crumb (VE N).....	10.50
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 20, JANVIER

QUICK 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, white wine, shallots, garlic, cream (Mo M SD)	12.95

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 (V M)
MOULES MARINIÈRE steamed mussels, white wine, shallots, garlic, cream (Mo M SD)
SMOKED MACKEREL PÂTÉ cucumber carpaccio, chive crème fraîche, lemon oil (F M)
BEETROOT & GOATS CHEESE RISOTTO hazelnut crumb (V N M)
PORK CROQUETTES potato purée, red wine jus (M G E SD C)

PLATS DE RÉSISTANCE

PAN SEARED CHICKEN BREAST with a leek, bacon & thyme cream (M SD)
PAN FRIED SEABREAM sapphire grass, roasted cherry tomatoes, salsa verde (F)
BEEF BOURGUIGNON slow braised beef, mushrooms, shallots, bacon, thyme & red wine (M SD G)
GRILLED RIVER TROUT langoustine bisque, sauce vierge (F SF M)
PROVENÇAL VEGETABLE STROGANOFF saffron basmati rice (V M)

All main courses are served with gratin dauphinois potatoes & seasonal vegetables

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 (VE)	2.95	GRATIN DAUPHINOIS (V M)	2.95
CHUNKY CHIPS (VE)	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

