
MENU DU JOUR

LE DIMANCHE, 18 FÉVRIER

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
SMOKED TROUT & LEEK TART avocado purée, lemon creme fraiche (F M G E).....	5.50
GOATS CHEESE, MUSHROOM & SPINACH RISOTTO (V M).....	5.95
MOULES steamed mussels, leek & bacon cream (Mo M SD).....	6.50
CHICKEN LIVER PÂTE apple & fig chutney, toasted brioche (M SD G E).....	5.95
SEARED PIGEON BREAST apricot purée, red wine jus, crispy kale (M SD G).....	6.95
CURRIED SQUASH SALAD pomegranate, chickpeas, toasted almonds (VE N).....	5.50
HAM HOCK & OAK SMOKED CHICKEN TERRINE caramelised onion chutney (M SD).....	5.50
PAN SEARED SCALLOPS curried courgette, sultanas, toasted coconut, red pepper coulis (Mo).....	10.95
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

ROAST RIBEYE OF BEEF Yorkshire pudding, roast potatoes, rich beef jus (M SD G E).....	13.95
PAN SEARED CHICKEN BREAST with a chasseur sauce (M SD).....	12.95
ROAST HAKE wilted pak choi, lemon, caper & almond beurre noisette (F M).....	13.95
CHARGRILLED PORK CHOP potato purée, apple gel, red wine jus (M SD).....	13.95
SPICED ROOT VEGETABLE & CHICKPEA GRATIN with a walnut & coriander crust (VE G N).....	10.95
PAN FRIED SEABREAM samphire grass, sauce vierge (F M).....	13.95
SLOW BRAISED LAMB SHOULDER lamb & mint jus (SD).....	16.95
SALMON SUPREME roasted fennel, butternut squash purée, salsa verde (F M).....	15.95
BEEF BOURGUIGNON slow braised beef, mushrooms, shallots, bacon, thyme & red wine (M SD G).....	14.50
SAVOURY CRÊPE stuffed with spinach, ricotta & wild mushrooms, tomato & basil sauce (V M G).....	10.95
SEARED DUCK BREAST blood orange glaze, carrot purée, sautéed chestnuts (M N).....	17.95
COQ AU VIN slow cooked chicken thighs, button mushrooms, shallots, bacon, red wine (SD).....	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

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
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, leek & bacon cream (Mo M SD).....	12.95

PRIX FIXE

Available 12pm - 9.30pm

1 course 9.95 • 2 courses 12.95 • 3 courses 15.95

ENTRÉES

SOUPE DU JOUR fresh, homemade soup (V M)
SMOKED TROUT & LEEK TART avocado purée, lemon creme fraiche (F M G E)
CHICKEN LIVER PÂTE apple & fig chutney, toasted brioche (M SD G E)
GOATS CHEESE, MUSHROOM & SPINACH RISOTTO (V M)
MOULES steamed mussels, leek & bacon cream (Mo M SD)

PLATS DE RÉSISTANCE

ROAST RIBEYE OF BEEF Yorkshire pudding, roast potatoes, rich beef jus (M SD G E)
PAN SEARED CHICKEN BREAST with a chasseur sauce (M SD)
ROAST HAKE wilted pak choi, lemon, caper & almond beurre noisette (F M)
CHARGRILLED PORK CHOP potato purée, apple gel, red wine jus (M SD)
SPICED ROOT VEGETABLE & CHICKPEA GRATIN with a walnut & coriander crust (VE G N)

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

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