
M E N U D U J O U R

LE SAMEDI 21, AVRIL

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
CARROT SALAD salt baked carrot, red onion & quinoa, glazed baby carrot, orange & thyme dressing (VE G).....	4.95
CHICKEN LIVER PÂTÉ apple & fig chutney, toasted brioche (M SD G E).....	5.95
SMOKED SALMON avocado & lime purée, compressed cucumber, radish (F).....	6.95
PIG'S CHEEK apple purée, crispy kale & red wine jus (SD).....	5.95
HERITAGE TOMATO & GOAT'S CHEESE SALAD black olive, edamame beans & basil pesto (V N M).....	5.95
SEARED SCALLOPS pea purée, boudin noir & parma ham crisp (Mo M G).....	9.95
SEARED PIGEON BREAST carrot purée, raspberries, red wine jus (M SD).....	5.95
SIX SAUTÉED SNAILS garlic and parsley butter (M Mo).....	5.95
WHOLE BAKED CAMEMBERT onion chutney, chargrilled garlic croûtes (V M SD G).....	10.95

PLATS DE RÉSISTANCE

All served with gratin dauphinois & seasonal vegetables

SEARED CHICKEN BREAST creamed leeks, bacon & thyme (M).....	12.95
PAN FRIED SEABREAM samphire grass, sauce vierge (F M).....	13.95
GRILLED HAKE ratatouille, basil pesto (F M).....	13.95
CONFIT PORK BELLY potato purée, apple purée, red wine & sage jus (M SD).....	13.95
VEGAN VEGETABLE TAGINE toasted almond & coriander cous cous (VE G N).....	10.95
SALMON SUPREME celeriac purée, wilted pak choi (F M).....	15.95
BEEF BOURGUIGNON slow braised beef, mushrooms, shallots, bacon, thyme & red wine (M SD G).....	14.50
SLOW BRAISED LAMB SHOULDER lamb & mint jus (SD).....	16.95
SEARED DUCK BREAST smoked sweet potato purée, sauteed tenderstem brocolli, orange glaze, walnuts (M N).....	17.95
SAVOURY CRÊPE stuffed with spinach, pinenuts, sultanas, ricotta & wild mushrooms, tomato & basil sauce (V M N G).....	10.95
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

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



MENU DU JOUR

LE SAMEDI 21, AVRIL

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

PRIX FIXE

Available 12pm - 6pm / 9.30pm-10.30pm

1 course 9.95 • 2 courses 12.95 • 3 courses 15.95

ENTRÉES

SOUPE DU JOUR fresh, homemade soup (V M)
SMOKED SALMON avocado & lime purée, compressed cucumber, radish (F)
CARROT SALAD salt baked carrot, red onion & quinoa, glazed baby carrot, orange & thyme dressing (VE G)
CHICKEN LIVER PÂTÉ apple & fig chutney, toasted brioche (M SD G E)
PIG'S CHEEK carrot & anise purée, crispy kale & red wine jus (SD)

PLATS DE RÉSISTANCE

SEARED CHICKEN BREAST creamed leeks, bacon & thyme (M)
PAN FRIED SEABREAM samphire grass, sauce vierge (F M)
CONFIT PORK BELLY potato purée, apple purée, red wine & sage jus (M SD)
VEGAN VEGETABLE TAGINE toasted almond & coriander cous cous (VE G N)
GRILLED HAKE ratatouille, basil pesto (F M)

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

OUR VEGAN & VEGETARIAN GUESTS ARE WELCOME TO CHOOSE ANY VEGAN OR VEGETARIAN 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

chez jules

CELEBRATING 21 YEARS...
DEPUIS 1997

