
M E N U D U J O U R

LE LUNDI 28, MAI

ENTRÉES

SOUPE DU JOUR fresh, homemade soup (V M) (please ask your server for allergens).....	3.50
FRENCH ONION SOUP from beef stock with a gruyère croute (M SD G).....	4.95
CHICKEN LIVER PARFAIT red onion marmalade, toasted artisan bread (M SD G E).....	5.50
SMOKED SALMON cucumber, radish & caperberries (F).....	6.50
BEEF CHEEKS butternut squash purée, pickled shallot, red wine jus (M SD).....	5.95
CULLEN SKINK smoked haddock, potato, leeks, saffron cream, chives (F M).....	5.95
SMOKED MACKEREL PÂTÉ chive crème fraîche, toasted French bread (F M G).....	5.95
HAM HOCK & CHORIZO TERRINE celeriac remoulade, red chard (M C Mu).....	5.50
HERITAGE TOMATO SALAD mozzarella, black olive tapenade, caperberries, rocket pesto (V N M).....	5.95
SMOKED HADDOCK, LEMON & PEA RISOTTO chive butter (F M SD).....	5.95
CURRIED BULGAR WHEAT SALAD, sweetcorn, pinenuts, coriander, pomegranate (VE N).....	5.95
SIX SAUTÉED SNAILS in a garlic and parsley butter (M Mo).....	5.95
WHOLE BAKED CAMEMBERT onion chutney, chargrilled garlic croûtes - perfect for 2 to share! (V M SD G)..... (20 minutes cooking time)	10.95

PLATS DE RÉSISTANCE

All served with gratin dauphinois & seasonal vegetables

CHICKEN BREAST white wine, button mushroom & tarragon cream (M SD G).....	13.95
HAKE SUPREME wilted pak choi, baked lemon purée (F M).....	14.95
GRILLED SEABREAM samphire grass, sauce vierge (F M).....	14.50
CONFIT PORK BELLY potato purée, apple gel, red wine jus (M SD).....	14.50
GARLIC, THYME & WILD MUSHROOM POLENTA sundried tomato purée, grilled artichoke (VE).....	10.95
ROAST SALMON sweet potato purée, rainbow chard, basil & red pepper salsa (F M).....	15.95
BRAISED LAMB SHOULDER fricasse of broad beans and peas, minted lamb jus (M).....	16.95
BRAISED BEEF SHIN pearl barley risotto, Toulouse sausage (M SD G).....	14.95
BAKED CRÊPE stuffed with spinach, ricotta, wild mushrooms & pinenuts, tomato & basil sauce (V M G N).....	11.95
SEARED DUCK BREAST carrot & orange purée, tenderstem brocolli, cherry jus, pecan nuts (M N).....	17.95
COQ AU VIN slow cooked chicken thighs, button mushrooms, shallots, bacon, red wine (SD).....	11.95

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 LUNDI 28, MAI

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
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

PRIX FIXE

Available 12pm - 9.30pm

1 course 10.95 • 2 courses 13.95 • 3 courses 16.95

ENTRÉES

SOUPE DU JOUR

fresh, homemade soup (V M)

CULLEN SKINK

smoked haddock, potato, leeks, saffron cream, chives (F M)

CHICKEN LIVER PARFAIT (M SD G E)

spiced apricot & thyme chutney, toasted artisan bread

BEEF CHEEKS

butternut squash purée, pickled shallot, red wine jus (M SD)

SMOKED SALMON

cucumber, radish & caperberries (F)

PLATS DE RÉSISTANCE

CHICKEN BREAST (M SD G)

white wine, button mushroom & tarragon cream

HAKE SUPREME

wilted pak choi, baked lemon purée (F M)

GRILLED SEABREAM

samphire grass, sauce vierge (F M)

GARLIC, THYME & WILD MUSHROOM POLENTA

sundried tomato purée, grilled artichoke (VE)

CONFIT PORK BELLY

potato purée, apple gel, red wine jus (M SD)

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

