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# M E N U D U J O U R

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LE LUNDI 20, AOÛT

Monday - Saturday 12pm - 10.30pm

Sunday 12pm - 9.30pm

## ENTRÉES

SOUPE DU JOUR fresh, homemade soup (V M) (please ask your server for allergens).....	3.50
FRENCH ONION SOUP made from beef stock, topped with a Gruyère croute (M G).....	4.95
CONFIT LAMB BON BON smoked tomato purée, sundried tomatoes, crispy shallots, watercress (M G E).....	5.95
SMOKED MACKEREL PÂTÉ chive crème fraîche, toasted French bread (F M G).....	5.95
CHICKEN LIVER PARFAIT confit red onion chutney, toasted brioche (M SD G E).....	5.50
HEIRLOOM TOMATO SALAD baby mozzarella, black olive tapenade, caperberries, watercress pesto (V M N).....	5.95
VEGAN without the mozzarella (VE N).....	5.50
SALADE MAISON spiced sweet potato, giant cous cous, tenderstem broccoli, walnuts, pomegranate, watercress, citrus dressing (VE G N).....	5.50
SIX SAUTÉED SNAILS in a garlic and parsley butter (M Mo).....	5.95
GRILLED SARDINES citrus sauce vierge (F).....	5.95
WILD MUSHROOM, SPINACH & GOAT'S CHEESE RISOTTO toasted pine nuts, micro basil (M N).....	6.25
WHOLE BAKED CAMEMBERT onion chutney, chargrilled garlic croûtes (V M SD G)..... <i>(perfect for sharing! 20 minute cooking time)</i>	11.50

## PLATS DE RÉSISTANCE

*All main courses are served with a pan of seasonal vegetables & gratin dauphinois potatoes.*

PAN SEARED CHICKEN BREAST with chasseur sauce (M SD).....	13.95
ROASTED HAKE wilted pak choi, chorizo & haricot bean broth (F M G).....	14.95
BAKED SAVOURY CRÊPE stuffed with spinach, ricotta & pinenuts, tomato & basil sauce (V M G N).....	10.95
GRILLED TROUT samphire grass, red pepper & black olive vierge (F M).....	14.50
CONFIT PORK BELLY potato purée, red wine jus (M SD).....	14.50
SQUASH, SWEET POTATO & CELERIAC GRATIN hazelnut & parsley crust (VE G N).....	10.95
ROAST SALMON SUPREME pea velouté, wilted cabbage, crispy capers (F M G).....	15.95
SLOW BRAISED LAMB SHOULDER minted lamb jus (SD).....	16.95
COQ AU VIN slow cooked chicken thighs, button mushrooms, shallots, bacon, red wine (SD).....	11.95
CONFIT DUG LEG Toulouse sausage cassoulet, juniper berry jus (M SD G Mu).....	15.95

### ALLERGENS

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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*chez jules*

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CELEBRATING 21 YEARS...  
DEPUIS 1997

# MENU DU JOUR

LE LUNDI 20, AOÛT

## PRIX FIXE MENU

Monday - Saturday 12pm - 6pm / 9.30pm - 10.30pm

Sunday 12pm - 9.30pm

1 course 10.95 • 2 courses 13.95 • 3 courses 16.95

### ENTRÉES

SOUPE DU JOUR fresh, homemade soup (M)

SMOKED MACKEREL PÂTÉ chive crème fraîche, toasted French bread (F M G)

CONFIT LAMB BON BON smoked tomato purée, sundried tomatoes, crispy shallots, watercress (M G E)

CHICKEN LIVER PARFAIT confit red onion chutney, toasted brioche (M SD G E)

HEIRLOOM BABY TOMATO SALAD mozzarella, black olive tapenade, caperberries, watercress pesto (V M N)  
VEGAN without the mozzarella (VE N)

### PLATS DE RÉSISTANCE

ROASTED HAKE wilted pak choi, chorizo & haricot bean broth (F M G)

PAN SEARED CHICKEN BREAST with chasseur sauce (M SD)

GRILLED TROUT samphire grass, red pepper & black olive vierge (F M)

CONFIT PORK BELLY potato purée, red wine jus (M SD)

BAKED SAVOURY CRÊPE stuffed with spinach, ricotta & pinenuts, tomato & basil sauce (V M G N)

ALL MAIN COURSES ARE SERVED WITH A PAN OF SEASONAL VEGETABLES & GRATIN DAUPHINOIS POTATOES.

VEGAN DINERS MAY SELECT ANY DISH ON THE MENU AS PART OF THE PRIX FIXE MENU

## STEAKS

*All served with a pan of seasonal vegetables & gratin dauphinois potatoes or a portion of frites*

8oz SIRLOIN..... 19.50

10oz RIBEYE..... 19.95

6oz FILLET..... 22.95

*Choose your sauce: Café de Paris butter, peppercorn or red wine.*

## SIDES

MIXED OLIVES (VE)..... 2.95

GARLIC BREAD (V M G)..... 1.95

GARLIC BREAD WITH CHEESE (V M G)..... 2.95

FRITES (VE) / CHUNKY CHIPS (VE)..... 2.95

POTATO PURÉE (V M)..... 2.50

EXTRA VEGETABLE PAN FOR 2/4 (V M)..... 2.95/4.95

MIXED SALAD - FRENCH DRESSING (VE Mu SD)..... 2.50

GRATIN DAUPHINOIS (V M)..... 2.95

*chez jules*

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