
M E N U D U J O U R

LE VENDREDI 22, JUIN

Monday - Friday 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 croustade (M G).....	4.95
MARINATED KING PRAWN SKEWERS fennel slaw (M SF).....	5.95
SMOKED MACKEREL PÂTÉ chive crème fraîche, toasted French bread (F M G).....	5.95
CHICKEN LIVER PÂTÉ apple & fig chutney, toasted brioche (M SD G E).....	5.50
BRIE MOZZARELLA & BASIL CROQUETTES smoked tomato purée, kale crisps (V M G E).....	5.95
SMOKED SALMON cucumber carpaccio, watermelon, citrus dressing (F).....	6.50
CRAB CAKE watercress & garlic aioli (M SF G E).....	6.50
SIX SAUTÉED SNAILS in a garlic and parsley butter (M Mo).....	5.95
HERITAGE TOMATO SALAD mozzarella, black olive tapenade, caperberries, rocket pesto (V N M).....	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 N).....	5.50
GOAT'S CHEESE SALAD edamame beans, grapes, sunflower seeds, pine nuts, red onion, cherry tomato, balsamic dressing (V M N).....	5.95
WHOLE BAKED CAMEMBERT with a red onion confit & garlic croustades (<i>perfect to share!</i>) (V M G).....	11.50

PLATS DE RÉSISTANCE

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

CHICKEN BREAST puy lentil, bacon & red wine cassoulet (M SD G).....	13.95
PAN FRIED TROUT samphire grass, sauce vierge (F M).....	13.95
SEASONAL VEGETABLE STROGANOFF with braised basmati rice (V M).....	10.95
GRILLED HAKE pea purée, tarragon & lemon butter, lemon dressing (F M E).....	14.95
SLOW BRAISED ONGLET STEAK potato purée, red wine jus (M SD C G).....	13.95
BRAISED LAMB SHOULDER pearl barley, carrots, red wine (SD G).....	16.95
ROAST SALMON caramelised cauliflower purée, sautéed green beans, curried coriander, pinenuts & sultana oil (F M N).....	15.95
CHARGRILLED PORK CHOP potato purée, red wine jus (M SD C G).....	14.50
ROASTED AUBERGINE stuffed with tofu, curried cauliflower & cashew nuts, sultana & coriander cous cous (VE N).....	10.50
COQ AU VIN slow cooked chicken thighs, button mushrooms, shallots, bacon, red wine (SD).....	11.95

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

chez jules

CELEBRATING 21 YEARS...
DEPUIS 1997

MENU DU JOUR

LE VENDREDI 22, JUIN

STEAKS

8oz SIRLOIN.....	19.50
10oz RIBEYE.....	19.95
6oz FILLET.....	22.95
16oz T-BONE.....	29.95

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

SIDES

MIXED OLIVES (VE).....	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 M U SD).....	2.50
FRITES (VE) / CHUNKY CHIPS (VE).....	2.95	GRATIN DAUPHINOIS (V M).....	2.95

PRIX FIXE MENU

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

1 course 10.95 • 2 courses 13.95 • 3 courses 16.95

ENTRÉES

SOUPE DU JOUR fresh, homemade soup (V M)

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

MARINATED KING PRAWN SKEWERS fennel slaw (M SF)

BRIE MOZZARELLA & BASIL CROQUETTES smoked tomato purée, kale crisps (V M G E)

CHICKEN LIVER PÂTÉ apple & fig chutney, toasted brioche (M SD G E)

PLATS DE RÉSISTANCE

CHICKEN BREAST puy lentil, bacon & red wine cassoulet (M SD G)

GRILLED HAKE pea purée, tarragon & lemon butter, lemon dressing (F M E)

PAN FRIED TROUT samphire grass, sauce vierge (F M)

SLOW BRAISED ONGLET STEAK potato purée, red wine jus (M SD C G)

SEASONAL VEGETABLE STROGANOFF with braised basmati rice (V M)

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

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

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