

MENU DU JOUR

LE MERCREDI 20, 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 (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) / CHUNKY CHIPS (V).....	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)
- HAM HOCK & BLACK PUDDING TERRINE celeriac remoulade (C)
- CHICKEN LIVER PARFAIT apple & fig chutney, rosemary focaccia (M SD G E)
- HERITAGE TOMATO SALAD mozzarella, black olive tapenade, caperberries, rocket pesto (V N M)

PLATS DE RÉSISTANCE

- CHICKEN BREAST petits pois à la Française, bacon, gem lettuce (M SD G)
- GRILLED HAKE wilted greens, lemon, caper & almond beurre noisette (F M N)
- PAN FRIED SEABREAM samphire grass, sauce vierge (F M)
- BOEUF EN DAUBE slow braised beef in red wine, carrots, celery, bouquet garni & orange (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

chez jules

CELEBRATING 21 YEARS...

DEPUIS 1997