
M E N U D U J O U R

LE JEUDI 26, JUILLET

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
HERITAGE TOMATO SALAD baby mozzarella, black olive tapenade, caperberries, watercress pesto (V M N).....	5.95
VEGAN without the mozzarella (VE N).....	5.50
SALMON & LEEK TART celeriac remoulade, watercress (F G M C E).....	5.95
SMOKED CHICKEN TERRINE mushroom purée, watercress (M G C).....	5.95
HAM HOCK RILETTES pickled shallots, fresh peas, black pudding purée, crackling (M SD G).....	5.50
SMOKED MACKEREL PÂTÉ chive crème fraîche, toasted sourdough (F M G).....	5.95
CHARGRILLED HALLOUMI mâche leaves, sundried tomatoes, hummus, pine nuts (V M N).....	5.95
SIX SAUTÉED SNAILS in a garlic and parsley butter (M Mo).....	5.95
SEARED PIGEON BREAST pea purée, roasted butternut squash, pomegranate, toasted pinenuts, raspberry vinaigrette (M SD N).....	6.95
SALADE MAISON spiced sweet potato, giant cous cous, tenderstem broccoli, walnuts, pomegranate, watercress, citrus dressing (VE N).....	5.50
WHOLE BAKED CAMEMBERT onion chutney, chargrilled garlic croûtes (V M SD G).....	11.50
<i>(perfect for sharing! 20 minute cooking time)</i>	

PLATS DE RÉSISTANCE

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

CHICKEN BREAST petits pois à la Française, bacon, gem lettuce (M G).....	12.95
GRILLED RAINBOW TROUT FILLET pea purée, wilted Spring cabbage, sauce Grenoble (SD F M).....	14.50
STUFFED CABBAGE, CAULIFLOWER COUS COUS & RISOTTO RICE, cashew, sundried tomato purée, basil oil, watercress (VE N).....	10.95
GRILLED SEABASS FILLET samphire grass, sauce vierge (F M).....	13.95
CONFIT DUCK LEG chive pomme purée, stir fried vegetables, soy, ginger & sesame reduction (SS SD G).....	14.50
ROAST SALMON SUPREME celeriac pureé, courgette spaghetti, cajun, red pepper, caper & almond oil (F M N C).....	15.95
SLOW BRAISED LAMB SHOULDER minted lamb jus (SD).....	16.95
BAKED CRÊPE stuffed with ricotta, spinach, cashew nuts, sultanas & wild mushrooms, with a tomato & basil sauce (V M N G E).....	10.95
SEARED DUCK BREAST tendersteam brocolli, caramelised romanesco purée, pecans, raspberry reduction (M SD N).....	17.95
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