
M E N U D U J O U R

LE LUNDI 16, JUILLET

Monday - Saturday 12pm - 10.30pm

Sunday 12pm - 9.30pm

ENTRÉES

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| 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 |
| HAM HOCK & CHORIZO TERRINE celeriac remoulade (M G C)..... | 5.95 |
| CHICKEN LIVER PÂTÉ apple & fig chutney, toasted brioche (M SD G E)..... | 5.95 |
| CULLEN SKINK smoked haddock, potato, leeks, saffron cream, chives (F M)..... | 5.95 |
| CONFIT PORK & TOULOUSE SAUSAGE CROQUETTE celeriac pureé, Dijonnaise, watercress (G M Mu)..... | 5.50 |
| HERITAGE TOMATO SALAD baby mozzarella, black olive tapenade, caperberries, watercress pesto (V M N)..... | 5.95 |
| VEGAN without the mozzarella (VE N)..... | 5.50 |
| SMOKED MACKEREL PÂTÉ lemon crème fraîche, toasted sourdough (F M G)..... | 5.95 |
| CHARGRILLED HALLOUMI mâche leaves, sundried tomatoes, hummus, pine nuts (V M N)..... | 5.95 |
| GRILLED SARDINES pineapple, chilli & lime salsa (F)..... | 5.95 |
| CRAB CAKE filled with spring onion & chilli, chilli & lime aioli (SF M G E)..... | 6.50 |
| SIX SAUTÉED SNAILS in a garlic and parsley butter (M Mo)..... | 5.95 |
| SEARED PIGEON BREAST pickled blackberries, butternut squash pureé, toasted pinenuts (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 |

PLATS DE RÉSISTANCE

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

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| SEARED CHICKEN BREAST in a chasseur sauce (M SD)..... | 13.95 |
| GRILLED SEABREAM FILLET samphire grass, sauce vierge (F M)..... | 13.95 |
| CONFIT PORK BELLY chive pomme purée, assiette of apple, cider jus (M SD)..... | 13.95 |
| SEASONAL VEGETABLE & BUTTERBEAN CURRY coconut, saffron & coriander basmati rice (VE)..... | 10.95 |
| GRILLED HAKE SUPREME pea purée, wilted spring cabbage, sauce Grenoble (SD F M)..... | 14.50 |
| ROAST SALMON SUPREME celeriac pureé, courgette spaghetti, cajun, red pepper, caper & almond oil (F M N)..... | 15.95 |
| SLOW BRAISED LAMB SHOULDER minted lamb jus (SD)..... | 17.95 |
| BRAISED BEEF SHIN smoked sweet potato purée, balsamic, shallot & thyme jus (M SD C)..... | 14.95 |
| BAKED CRÊPE stuffed with ricotta, spinach, cashew nuts, sultanas & wild mushrooms, tomato & basil sauce (V N G E M)..... | 10.95 |
| SEARED DUCK BREAST tendersteam broccoli, 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