

M E N U D U J O U R

LE JEUDI 26, JUILLET

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 (V M)

SMOKED CHICKEN TERRINE mushroom purée, watercress (M G C)

SALMON & LEEK TART celeriac remoulade, watercress (F G M C E)

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

HAM HOCK RILETTES pickled shallots, fresh peas, black pudding purée, crackling (M SD G)

PLATS DE RÉSISTANCE

CHICKEN BREAST petits pois à la Française, bacon, gem lettuce (M G)

GRILLED RAINBOW TROUT FILLET pea purée, wilted Spring cabbage, sauce Grenoble (SD F M)

STUFFED CABBAGE, CAULIFLOWER COUS COUS & RISOTTO RICE, cashew, sundried tomato purée,
basil oil, watercress (VE N)

GRILLED SEABASS FILLET samphire grass, sauce vierge (F M)

CONFIT DUCK LEG chive pomme purée, stir fried vegetables, soy, ginger & sesame reduction (SS SD G)

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

S T E A K S

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.

S I D E S

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 Mu SD).....	2.50
FRITES (VE) / CHUNKY CHIPS (VE).....	2.95	GRATIN DAUPHINOIS (V M).....	2.95

chez jules

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