

MENU DU JOUR

LE LUNDI 16, JUILLET

STEAKS

8oz SIRLOIN.....	19.50
10oz RIBEYE.....	19.95
6oz FILLET.....	22.95

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 Mu 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

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)
- CHICKEN LIVER PÂTÉ apple & fig chutney, toasted brioche (M SD G E)
- CRAB CAKE filled with spring onion & chilli, chilli & lime aïoli (SF M G E)
- CULLEN SKINK smoked haddock, potato, leeks, saffron cream, chives (F M)
- HERITAGE TOMATO SALAD baby mozzarella, black olive tapenade, caperberries, watercress pesto (V M N)
- CONFIT PORK & TOULOUSE SAUSAGE CROQUETTE celeriac puree, Dijonnaise, watercress (G M Mu)

PLATS DE RÉSISTANCE

- SEARED CHICKEN BREAST in a chasseur sauce (M SD)
 - GRILLED HAKE SUPREME pea purée, wilted spring cabbage, sauce Grenoble (SD F M)
 - SEASONAL VEGETABLE & BUTTERBEAN CURRY coconut, saffron & coriander basmati rice (VE)
 - GRILLED SEABREAM FILLET samphire grass, sauce vierge (F M)
 - CONFIT PORK BELLY chive pomme purée, assiette of apple, cider jus (M SD)
- 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

chez jules

CELEBRATING 21 YEARS...
DEPUIS 1997