

chez jules

TUESDAY MENU

SAMPLE

TUESDAY WINE OFFER

2 courses and a BOTTLE OF WINE each! 25.00

Select your two courses from the 'Entrées', 'Plats de Résistance' or 'Desserts'

Choose between a bottle of white or red house wine.

Upgrade to Merlot / Sauvignon Blanc or Rosé 4.00

HORS D'OEUVRES

GARLIC & PARSLEY BAGUETTE (V M G) 3.25

GOUGÈRES gruyère pastry puffs (M G E) 2.95

MIXED OLIVES (VE) 3.95

PORK CROQUETTES apple purée (M C G E) 3.95

TAPENADE TARTINE olives, capers, anchovy (F G SD) 4.45

ENTRÉES

ASPARAGUS & SPINACH SOUP 4.95

crème fraîche (V C) (VE available)

FRENCH ONION SOUP 5.95

gruyère croûton (M SD G C)

LYONNAISE SALAD 5.95

lettuce, bacon, poached egg, croutons (G SD Mu E)

ASPARAGUS 7.25

soft poached egg, hollandaise sauce (V SD E M)

BEETROOT TARTARE 5.25

cured yolk, filo crisp, salt baked beetroot (V E G SD)
(VE available)

SLOW COOKED BELLY PORK TERRINE 6.95

bacon jam, caramelised apple purée (SD Mu)

TARTIFLETTE 6.75

potato, bacon, reblochon cheese, cream, shallots (M)

ESCARGOTS 6.95

sautéed snails, pastis, garlic & parsley, crumbs (M G Mo)

SCORCHED MACKEREL 5.95

concombre a la menthe (F M SD)

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois unless stated otherwise ***

PORK LOIN STEAK 13.25

braised hispi cabbage, café de paris butter (M Mu SD)

BREAST OF CHICKEN 14.25

goat's cheese filled roscoff onion, jus (M C SD)

BEEF BOURGUIGNON slow cooked beef 13.95

shallots, mushrooms, bacon, thyme & red wine (M SD)

CHARGRILLED 7oz RIBEYE STEAK 19.95 ***

confit tomato, frites, peppercorn sauce (M Mu SD)

CONFIT DUCK LEG 18.95

spring cabbage & bean cassoulet, crispy shallot (M G SD)

DEMI POULET RÔTI 11.95 ***

lemon & herb or spicy butter, frites, salad, aioli (M E)

CHALK STREAM TROUT 14.95

cauliflower & almond purée, lentils, riesling sauce (F M N SD)

COD LOIN 15.75

mustard crust, barley & herb risotto (F Mu G SD)

WARM JERSEY ROYALS TERRINE 12.95

leeks, quails egg (V M E)

CAULIFLOWER STEAK 12.95

Jerusalem artichoke purée, artichoke crisp (VE)

STEAKS

served with confit tomato & frites, choose your sauce:

café de Paris butter (M MU SD) peppercorn (M SD Mu) red wine (SD) or maitre d'hotel beurre (M SD)

6 oz RUMP 12.95 / 7oz RIBEYE 17.95 / 10oz SIRLOIN 23.55 / 10oz RIBEYE 25.65 / 8oz FILLET 29.95

ALLERGENS - indicates presence of allergen in the dish

C-Celery / E-Eggs / G-Gluten / Cr-Crustacean / 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

Depuis 1997

SIDES

POTATO PURÉE (V M) 2.95	FRITES (V) 2.95
WILTED SPINACH (M) 2.95	CJ VEGETABLE PAN (V M) 3.25
GRATIN DAUPHINOIS POTATOES (V M) 3.55	MIXED SALAD - FRENCH DRESSING (VE Mu SD) 3.95

DESSERTS ET FROMAGES

CRÈME BRÛLÉE sable biscuit (V M G N) 5.95	FROMAGES (M G)
BAKED CHEESECAKE orange, honeycomb (V G M) 6.25	4 pieces 11.95* / 3 pieces 8.95* / 2 pieces 5.95 served with artisan biscuits, grapes & red onion chutney
BLACKCURRANT DELICE liquorice cream (V G M) 5.95	Camembert Le Fin Normand,
CHOCOLAT & MINT MARQUIS white chocolate (V G M) 6.95	Comté 18-24month,
TARTE AU CITRON crème fraîche (V G M) 5.95	Roquefort Cantorel,
RHUBARB JELLY granola, coconut yoghurt (VE G N) 6.25	St Maure de Touraine Ash
	* not included in the Tuesday Offer

PRIX FIXE MENU

Monday - Sunday 12pm - 6pm

2 courses 14.95 • 3 courses 17.95

ENTRÉES

- ASPARAGUS & SPINACH SOUP crème fraîche (V C) (VE available)
- LYONNAISE SALAD lettuce, bacon, poached egg, croutons (G E)
- SCORCHED MACKEREL concombre a la menthe (F M SD)
- SLOW COOKED BELLY PORK TERRINE bacon jam, caramelised apple purée (SD)
- BEETROOT TARTARE cured yolk, filo crisp, salt baked beetroot (V SD) (VE available)

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois unless stated otherwise *

- STEAK & FRITES confit tomato, peppercorn sauce (M SD)
- DEMI POULET RÔTI half rotisserie chicken with a lemon & herb butter or spicy butter rub
served with frites, mixed salad & aioli (M E) *
- PORK LOIN STEAK braised hispi cabbage, café de paris butter (M Mu SD)
- CHICKEN BREAST goat's cheese filled roscoff onion, jus (M C SD)
- SEABASS cauliflower & almond purée, lentils, riesling sauce (F M N SD)
- CAULIFLOWER STEAK Jerusalem artichoke purée, artichoke crisp (VE)

VEGETARIAN diners may select any main course from our menu as part of the Prix Fixe menu
VEGAN diners may select any starter and main course from our menu as part of the Prix Fixe menu