

Executive Chef:
Ian Kershaw



Sous Chef:
Samuel Grundy

MAIN MENU

SERVED WEDNESDAY TO SATURDAY 12:00PM - 9:00PM

TO START

SOUP AND ROLL (v / gfo) £8.50 Chef's soup of the day, warm homemade bread roll, salted butter	PANZANELLA SALAD (v / veo) £8.50 Heritage tomato, red onion, chillies, ciabatta croûtes, whipped feta cheese
GAMBAS PIL PIL (gfo) £10.50 King prawn, chorizo, cherry tomatoes, garlic butter, toasted ciabatta	SPICED POTATO AND CRAB CAKE £9.50 Chilli and lime mayonnaise, charred lime
CHICKEN LIVER PARFAIT £9.00 Homemade toasted brioche, house chutney	BURY BLACK PUDDING SCOTCH EGG £9.50 Black pudding wrapped soft egg, wholegrain mustard mayonnaise
SMOKED SALMON (gfo) £10.50 Wellgate smoked salmon, caper, gherkin and shallot, brown bread	LANCASHIRE CROQUETTES (v) £8.50 Sandham's creamy Lancashire cheese and onion croquettes, tomato and garlic chutney, dressed salad

THE MAIN EVENT

CHICKEN SCHNITZEL £18.50 Panko breaded chicken breast, garlic butter, skinny fries, dressed salad	LANCASHIRE FISH PIE £18.50 Cod, smoked haddock and salmon fish pie, buttered greens, ciabatta
PIRI PIRI CHICKEN SKEWER £19.50 Piri marinated chicken breast, toasted flatbread, heritage tomato, pickled onion, feta, sriracha mayonnaise	MUSHROOM TAGLIATELLE £16.50 Wild mushroom and roast garlic tagliatelle, white wine cream, vegetarian parmesan <i>add chicken</i> £4.50
FISH AND CHIPS £18.50 Beer battered haddock, beef dripping chips, mushy peas, tartar sauce, lemon	CHEESE AND ONION PIE (v) £17.50 Homemade cheese and onion pie, mushy peas, skinny fries, vegetarian gravy
JULES CHEESEBURGER (gfo) £18.50 Homemade beef burger, smoked bacon, Monterey Jack cheese, skinny fries, tomato relish	PAN FRIED SEABASS FILLET (gf) £21.50 Herbed new potato, roast garlic and lemon crumb, lemon and caper emulsion
KING PRAWN GOAN CURRY (gfo) £22.50 Coconut rice, homemade flatbread, toasted almonds, coriander yoghurt	ROAST LAMB RUMP (gf) £24.50 Hotpot potato, braised cabbage, roasted celeriac, red wine sauce
PORK TASTING £24.50 Bacon wrapped pork fillet, slow cooked shoulder, Madeira braised pig's cheek, mashed potato, wilted spinach	ROAST DUCK BREAST (gf) £24.50 Local Gressingham duck, golden beetroot, watercress, grilled broccoli

FROM THE GRILL

8 OZ RIB EYE STEAK (gfo) £29.50
10 OZ SIRLOIN STEAK (gfo) £29.50
7 OZ FILLET STEAK (gfo) £35.00
SURF & TURF OPTION (gfo) £5.00 <i>king prawn skewer, garlic butter</i>
ALL SERVED WITH BEEF DRIPPING CHIPS, MUSHROOM, TOMATO, ONION RINGS

PIZZAS

THE ORIGINAL (v) £14.00 Classic cheese and tomato, buffalo mozzarella, tomato
PEPPERONI £15.00 Buffalo mozzarella, tomato, pepperoni, red peppers
HONEY ROAST HAM £14.50 Buffalo mozzarella, tomato, honey roast ham
BBQ CHICKEN £15.00 Buffalo mozzarella, tomato, BBQ marinated pulled chicken
CHEESY GARLIC BREAD (v) £12.00 Buffalo mozzarella

SALADS

CAESAR SALAD £12.00 Dressed baby gem lettuce, smoked bacon, parmesan, soft boiled egg, anchovies, ciabatta croutons
COUSCOUS SALAD (ve) £12.50 Persian spiced couscous, red pepper, onion, tomato, olives, falafel bites
GREEK SALAD (v / gf) £13.50 Feta, tomato, red onion, olives, cucumber <i>add watermelon</i> £3.00
NIÇOISE SALAD £12.00 New potato, red onion, olives, green beans, anchovies, soft boiled egg <i>add chicken breast</i> £5.00 <i>add king prawns</i> £5.00 <i>add smoked salmon</i> £5.00

SIDES

BEEF DRIPPING CHIPS (gf) £4.00	TRUFFLED GREEN BEANS (v / gf) £4.00
ASPEN FRIES £4.00	RED WINE GRAVY (gf) £3.00
SEA SALT FRIES £3.50	PEPPERCORN SAUCE (gf) £3.00
BUTTERY MASH (gf) £4.00	BLUE CHEESE SAUCE (gf) £3.00
ONION RINGS £4.00	HOUSE SALAD (ve / gf) £3.50
TENDERSTEM BROCCOLI (v / gf) £4.00	

(v) Vegetarian (ve) Vegan (veo) Vegan Option (gf) Gluten Free (gfo) Gluten Free Option

Please inform a member of staff if anybody in your party has a food allergy or intolerance prior to ordering. We can then advise you of the ingredients or alternatives. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free.

jules
RESTAURANT