

STARTERS & BITES

- French onion soup with 16 month aged comté & crispy croutons 6.00
- Lobster bisque, garlic mayo & crispy croutons 6.00
- Tempura king prawns with buffalo sauce & blue cheese mayo 8.00
- ½ pot of moules 7.00 (see frites section)
- Crispy baby squid with aioli 6.50
- Beer battered halloumi bites with chipotle ketchup 5.50
- Ham & cheese croquettes with aioli 5.50
- Spinach & pea croquettes with aioli 5.50
- Crispy chicken tenders with sweet chill mayo 6.00
- Baby baked Camembert, honey, thyme & soda bread 7.00
- Jacques' mini cheese fondue for one, crudités & soda bread 8.00 **vegan fondue available**

- 16 month aged comté 5.00
Pair with: Pinot Gris, Lawson's Dry Hills, Marlborough, NZ | Duvel
- Roquefort 5.00
Pair with: Hidalgo Triana Pedro Ximenez, Spain | Westmalle Dubbel
- Homemade truffled brie 5.50
Pair with: Maillart Brut Premier Cru NV | Hoegaarden
- Barwey's cheddar 4.50
Pair with: Côtes du Rhône, Heritiers-Plantin, France | Staropramen
- Cheese of the month 5.00

Chunk of cheese

STARTER, SNACK OR DESSERT
Mixed platter 15.00

Served with soda bread, grapes and your choice of chutney, honey or quince jelly

Additions £1 each:

- Crackers
- Walnuts
- Honey
- Gluten free available
- Chutney
- Quince jelly
- Extra bread
- Apple



SHARING PLATTERS for two

Jacques' seafood platter 18.00
Crispy squid, moules marinières, tempura king prawns, haddock goujons, soda bread, aioli & sweet chilli dip

Belgian ploughman's platter 14.00
Selection of dried & cured meats, farmhouse cheeses, soda bread, chutneys & pickles

£6 BEFORE 6PM

AVAILABLE MON-FRI BEFORE 6PM & ALL DAY MONDAYS!



OR DOUBLE UP WITH A FRIEND



SALADS

Goats cheese, croutons, beetroot and walnuts with endive, spinach and fresh mint salad and balsamic dressing 9.00

Jacques' classic caesar salad, anchovies, croutons & caesar dressing 7.50

Add:
Roast chicken + 2.50
King prawns + 3.50

Bit on the side

- Pommes frites, aioli 3.00
- Soda bread with butter 2.50
- Tater tots 3.00
- Stoemp mash 3.00
- Garden salad 3.00
- Mini mac 3.00
- Gravy 1.50
- Beef | Cheese | Mushroom

THE MAINS

Classiques

- Rac & mac 10.00
Macaroni cheese topped with melting raclette
Add:
Toulouse sausage & red onion + 2.50 Smoked bacon & croutons + 2.50 Parmesan & sun blush tomato + 2.50
- Wild mushroom and truffle risotto 10.00
Add: poached egg + 2.00
King prawn linguine 14.00
Garlic, chili, lemon & olive oil
- BBQ aubergine 11.00
Goats cheese, spiced butter, rocket & watercress salad with herb oil
- Seafood stew 14.00
Moules, squid & king prawns in a rich tomato & red pepper broth served with soda bread
- Jacques' grande hamburger 9.50
Burger sauce, lettuce, tomato & pickles.
Served with frites
Add tasty toppings:
Cheddar + 1.00
Blue cheese + 1.50
Goats cheese + 1.50
Streaky bacon + 1.50
Caramelised onion chutney + 1.00
- Jacques' spiced chickpea burger 8.50
Homemade spiced chickpea patty, sauteed mushrooms, chipotle ketchup, lettuce & tomato.
Served with frites

The Frites

All served with Jacques' frites & aioli

- Moules frites - full pot - 14.00 ½ pot (served without frites) - 7.00
Scottish steamed mussels served with soda bread
Marinière with (or without) cream
Moroccan - Moroccan spices & coconut milk
Mediterranean - tomato, oregano, olives & thyme
Flavour of the week
- Lobster frites 24.00 half | 40.00 full
Grilled ½ West Coast lobster topped with garlic butter
- Steak frites 20.00
Dry aged ribeye steak, grilled tomato and either peppercorn sauce or garlic butter
Add: king prawns + 12.00
- Poisson frites 11.00
Beer battered haddock, mushy peas & tartar sauce



Jacques' Sausages

Choose 1 from each section

- SAUCISSON
Classic beef 11.00
Served with comté cheese
- Toulouse sausage 14.00
Served with comté cheese
- Seitan sausage 10.00
- POMMES
Frites
Traditional Belgian 'stoemp mash'
- JUS
Classic homemade beef gravy
Cheese gravy
Mushroom gravy



Jacques' Fondue

Meat fondue 14.00 per person available to share or all to yourself
Tender sliced Scotch beef to cook to your liking in a rich beef bouillon served with frites, salad, aioli, sweet chilli jam & marie rose dips

- Classic cheese fondue 10.00 per person min of 2 people
Raclette & gruyère served with a basket of soda bread

choose a selection of dunkable delights:

- MEAT - 3.50 EACH
Toulouse sausage
Roast chicken
Selection of dried & cured meats
Ham & cheese croquettes
Crispy chicken tenders
- VEG - 2.50 EACH
Tater tots (mini hash browns)
Baby new potatoes
Crudités
Roast broccoli & cauliflower
Spinach & pea croquettes

- Vegan cheese fondue 10.00 per person
Served with roast cauliflower, broccoli & crudités



DECADENT DESSERTS

- Jacques' cheesecake 6.00
Daily changing cheesecake, ask us for today's special
- Belgian chocolate & peanut tart 6.00
Served with peanut butter ice cream
- Ice cream 4.00
Choose from three scoops of vanilla, peanut butter, chocolate or strawberry

S'mores! 8.00 per person
Your very own campfire with marshmallows, chocolate and honey graham crackers

- Affogato 5.50
Choose from vanilla, peanut butter or chocolate ice cream finished with a shot of espresso
Add: choice of Café Patron, Amaretto, Kahlua or Pedro Ximenez +2.50

Selection of Belgian chocolates 6.00



Chocolate Fondue

Milk or dark chocolate fondue 14.00
Served with strawberries, waffle fingers, marshmallows & other dunkable treats

- Vegan chocolate fondue 12.00
Strawberries, banana, cherries & other dunkable treats



EVERY SUNDAY 12-5PM

Raclette
SUNDAYS

The Sunday roast is over. Long live Raclette Sundays!

Pull up a chair for the most decadent cheese-fest this side of France: a huge, melting wheel of cheese with plenty of tasty dishes for you to pour over.

EVERY THURSDAY 6-10PM

ALL YOU CAN EAT
FONDUE

Grab your fondue forks and sit down to your choice of unlimited, all-you-can-eat fondue: gooey, melty cheese; a rich meat option with bouillon; or Glasgow's first vegan fondue, all served up with soda bread and your choice of dunkable delights. If you've saved space for pudding, go for the chocolate fondue: a decadent pot of molten goodness, served with loads of sweet treats.

Just a stone's throw from The Hydro and the SEC, escape to our private dining and partying area and cosy up under the canopy of leaves and fairy lights for a s'mores & cocktail party, a raclette extravaganza or a slap-up meal.

Perfect for up to 18 for private dining, or up to 25 for drinks.

BOOK NOW _____

BREL'S WEE BROTHER HAS COME TO FINNIESTON... WELCOME TO JACQUES!

Your new neighbourhood favourite, we're making your food dreams come true with more cheese than you ever dreamt possible, Belgian classics and a drinks menu that'll have you cheers-ing every night of the week. For a truly special Jacques experience, ask us about hiring our private Treetops area.