

# Julie's

FOUNDED 1969

## LUNCH

### STARTERS

Soup of the day	6.25
Lobster bisque	7.25
Mixed plate of olives, tapenade and crudités	8.50
Chicory, walnut and Roquefort salad with croutons and herb dressing	8.50
Vegetable tempura with soy mirin sauce	9.50
Courgette, sweet potato, French beans, broccoli and sage leaves	
Chilli salt and pink pepper tempura squid	10.95
Seared tuna sashimi with white miso and jalapeño salsa	11.50
Potted duck and chicken liver pâté with cornichons and chillies	11.50
Garlic and tarragon butterfly prawns with tomato concassé	12.50
Chargrilled wild mushrooms with poached egg, hollandaise sauce and black truffles	12.95
Lobster risotto with shaved parmesan	12.95

### BRUNCH

English Breakfast: eggs, bacon, sausage, tomato and mushrooms	13.95
Eggs Florentine	12.95
Eggs Benedict	12.95
Smoked salmon and scrambled eggs with brown toast	14.50

### FISH

Grilled sardines with rosemary and chilli	12.95
Salmon and pea fishcakes with watercress mayonnaise	17.00
Salmon filo parcel with spinach and Thai butter	17.85
Roasted cod with pumpkin purée, pickled walnuts and potato and onion galette	18.00
Julie's fish pie with whiting, prawns, scallops, mussels, spinach and cream sauce	18.95
Pan-fried sea bass with samphire, tomato and white miso	23.00
Lobster Spaghetti	27.00

### VEGETARIAN

Raviolini of squash with tomato salsa	12.00
Asparagus, spring onion and chive filo tartlet	13.95
Filled potato gnocchi with dolcelatte, walnuts and black truffles	14.95

### SALADS

Vine tomato, red onion and basil salad	8.00
Mixed green leaf salad with avocado	11.00
Mozzarella, tomato, avocado, rocket salad with pine nuts and balsamic dressing	12.95
Smoked trout with lentil and blackberry salad	12.95

### MEAT

Julie's sausages with sage, chilli and olive oil mash	15.95
Spiced salt and pepper pork belly with black vinegar caramel	16.95
Chicken, leek and tarragon pie	17.95
Julie's steak and kidney pie braised in honeydew ale	19.95
Crispy skin chicken breast with black truffles, spinach and white Port sauce	20.00
Calves liver Veneziana with squash raviolini and crispy bacon	22.00
Grilled lamb cutlets with baked tomato, feta and basil salad and minted yoghurt dressing	26.00
Rib eye steak with glazed shallots and green peppercorn sauce	27.00

### SIDE ORDERS

Minted new potatoes	5.00
Virgin olive oil mash	5.00
French beans	5.00
Fresh steamed spinach	5.00
Baked cauliflower	5.00
Julie's homemade chips with garlic mayonnaise	6.50
Steamed vegetables	6.50

### DAILY LUNCH SPECIALS 14.75

Monday Chilli con Carne - Tuesday Cottage Pie - Wednesday Coq au Vin - Thursday Irish Stew - Friday Fish and Chips

There is a discretionary 12.5% service charge added to your bill. Prices inclusive of VAT



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## PUDDINGS

Julie's crème brûlée	6.95
Apple and blackberry crumble with custard	6.95
Selection of ice creams	6.95
Salted dark chocolate parfait with cherries	7.95
Lime panna cotta with tropical fruit compote	7.95
Passion fruit mousse with caramelized lemon zest	7.95
Pineapple and mint salad with orange sorbet	7.95
Key lime pie with chocolate crust	7.95
Mango, orange or lemon sorbet	7.95
Apricot tart with mango infused green tea	8.25
Raspberry ripple cheesecake with Japanese cherry tea	8.25

## CHEESE

Welsh rarebit with roasted tomatoes	8.25
English and French cheese, tomato and sweet chilli jam and oat biscuits	14.95

## AFTERNOON 4.00 - 7.00

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## FISH

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