

Julie's

RESTAURANT & BAR

Founded 1969

Sourdough bread and butter £2.00

Starters

Dorset Crab risotto, Thai basil, pink grapefruit	£13.50
Partridge and Guinea fowl terrine, walnut, celery, pickled pear relish	£11.00
Orkney scallop and salmon tartare, white soy, bergamot, miso	£14.00
Chicken liver parfait, rhubarb, Madeira, quince chutney	£11.00
“Blanc” winter vegetable salad, Tete de Moine, toasted hazelnut dressing	£12.00

Mains

Cotswold duck, pink lady apple tarte fine, creamed celeriac, red cabbage, cider	£29.00
Scottish Halibut, poached leek heart, charred cuttlefish, saffron aioli, shellfish bisque	£30.00
Roast Cod, glazed salsify, pork belly, oyster mushrooms, baby onions, red wine sauce	£28.00
Smoked Ricotta agnolotti, Delica pumpkin, pickled golden raisins, chanterelle mushroom	£24.50
Hereford Beef rump cap, oxtail bun, snail and parsley persillade	£31.00

Side

Triple cooked wedges	£5.00
Charred sprouts, smoked almond, lemon	£5.00
Winter leaf salad, truffle vinaigrette	£4.50

Desserts

Lemon curd, lemon sorbet, fennel and coconut crumble	£10.00
Dark chocolate ganache, hazelnut, buttermilk caramel, crème fraiche sorbet	£11.50
Apple and mince pie crumble, vanilla ice cream	£9.00
Poached rhubarb and almond tart, bergamot lemon ice cream	£9.50
Selection of British cheeses, beetroot chutney, toasted fruit bread	£12.50

There is a discretionary 12.5% service charge added to your bill. Prices inclusive of VAT
Dishes may contain allergens, please speak to a member of staff if you have any dietary requirements.

