

# Julie's

RESTAURANT & BAR

*Founded 1969*

Sourdough bread and herb butter £2.5

## Starters

Rock oysters, compressed cucumber, mignonette sauce £2.5 each

Spring pea velouté, courgette, white asparagus puree £8

Scallops, Jerusalem artichoke puree, bacon crumb £15

Heirloom tomato, feta, cucumber, pomegranate dressing £9

## Mains

Spring lamb cannon, lamb fat carrots, turnips, potato dauphinoise £27

Mushroom risotto, wild mushrooms, white spring truffle £25

Chalkstream trout, warm tartare sauce, baby leeks, fennel £26

Aged Chateaubriand, brown butter béarnaise, triple cooked chips (for two) £85

## Sides

Triple cooked chips, smoked salt £5

Green beans, confit shallots £5

Bitter leaf salad, pumpkin seeds, vinaigrette £5

## Dessert

Chocolate crémeaux, caramelized bananas, banana ice cream £9

Tarte Tatin, vanilla ice cream £8

Ginger cake, stem ginger ice cream £8

Selection of British cheeses, caramelized shallot chutney, sourdough crackers £12

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.

