

Julie's

RESTAURANT & BAR

Founded 1969

Market Menu

2 courses for £24

3 courses for £28

Rock Oysters – Compressed Cucumber, Mignonette sauce £2.5 each

Bread selection and butter £2.5 each

Starters

Spring pea velouté, courgettes, white asparagus puree

Scallops, Jerusalem artichoke puree, bacon crumb

Heirloom tomato, feta, cucumber, pomegranate dressing

Mains

Guinea fowl schnitzel, black garlic butter, bitter leaf salad

Roast chicken Caesar, anchovy emulsion, focaccia

Mushroom risotto, wild mushrooms, white spring truffle

Tempura catch of the day, crushed pea, warm tartare sauce

Desserts

Chocolate crèmeaux caramelized bananas, banana ice cream

Tarte Tatin, vanilla ice cream

Ginger cake, stem ginger ice cream

Selection of British cheeses, shallot chutney, sourdough crackers

Sides - £5

White spring truffle on any dish

Triple Cooked Chips

Bitter Leaf Salad, Pumpkin Seeds, Vinaigrette

Green beans, confit shallots

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

