

SUNDAY

the
JONES FAMILY
 kitchen

SUNDAY

NIBBLES

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| Sourdough Bread Bone marrow butter | 4.00 |
| House Olives (vg) (gf) Fennel & lemon | 3.50 |
| Potato Croquettes Bacon jam, oxtail mayo | 4.50 |
| Crispy Courgette (gf) Sriracha mayo | 4.00 |

APERITIFS

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| Mas Sardana Cava 150ml Massard, NV | 8.50 |
| Aperol Spritz Prosecco, Aperol | 9.50 |
| Hugo Prosecco, elderflower, mint | 9.00 |
| Lost Negroni Theodore Pictish gin, Campari, house blend of vermouths | 10.00 |

STARTERS

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| Yorkshire Pudding Oxtail, gravy & burnt apple | 7.50 |
| Jones' Fillet Tartare Confit egg yolk & beef dripping toast | 10.50 / 19.50 |
| Salmon Tartare Capers, lemon, dill | 10.50 |
| Kipriaki Salad (vg)(gf) Grains, parsley, coconut | 8.50 |

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| Chicken Broth (gf) Root vegetables, poached egg | 9.00 |
| Tamworth Pork Belly & Scallops (gf) Burnt apple, celeriac | 15.00 |
| Cured Meats Spanish & Italian charcuterie and our own salt beef, fermented cabbage & pickles (price per person) | 9.00 |
| Salt Baked Heritage Beetroot (vg)(gf) Beetroot yoghurt, raisin gel, dukkah | 8.50 |

SEA - LAND - FIELD

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| Cornish Cod (gf) Black beans, bacon, nduja | 20.50 | Risotto & Roasted Tomato (vg)(gf) Green onion, beef tomato | 16.00 | Wild Mushroom & Dashi (vg)(gf) Gnocchi, crispy kale | 17.50 |
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ROASTS & STEAKS

Our steaks are from grass-fed English Longhorn cattle, dry-aged for a minimum of 28 days by our North Yorkshire farmer & butcher, The Ginger Pig.

ROASTS

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| Chicken Half a free range chicken | 17.50 |
| Sirloin of Beef Pure Breed Aberdeen Angus | 19.50 |
| Lamb Shoulder Slow roasted overnight | 18.50 |

All roasts served with duck fat roast potatoes, roast parsnip & carrots, seasonal greens, Yorkshire pudding & gravy

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| Nut Roast Roast parsnips & carrots, seasonal greens, Yorkshire pudding & vegetarian gravy | 16.50 |
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| Belper Knolle 3.50 Swiss hard cheese coated in pepper, Himalayan pink salt & garlic |
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ROASTS TO SHARE

for two people

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| 500g Rib of Beef English Longhorn | 49.00 |
| Lamb Shoulder Slow roasted overnight | 36.00 |

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| Surf & Turf 10.00 Top your steak with garlic & rosemary prawns |
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SIGNATURE SHARING CUTS

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| Porterhouse cooked on the bone 9.50 per 100g |
| Chateaubriand 13.00 per 100g |

STEAKS

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| 350g Rib-eye | 28.50 |
| 350g Sirloin | 27.50 |
| 250g Fillet | 31.00 |
| 300g Rump 55 day dry aged | 21.00 |

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| Sauces 2.50 / 3.00* Béarnaise, chimichurri, red wine jus*, peppercorn* |
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SIDES

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| Sunday Roast Trimmings | 4.50 |
| Truffle Macaroni Cheese | 5.00 |
| Wilted Spinach (gf) | 4.50 |
| English Greens Chilli, sesame & soy (vg) (gf) | 4.00 |
| Cauliflower Cheese | 4.50 |
| Mixed Leaves Sweet lemon dressing (vg)(gf) | 3.50 |

POTATO MENU

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| New Potatoes Fresh mint (vg)(gf) | 4.00 |
| Fries (vg) / Truffle Fries | 4.00 / 4.50 |
| Triple Cooked Chips (vg) | 4.00 |
| Potato Gratin | 4.50 |
| Sweet Potato Fries (vg) | 4.00 |

Food allergies or intolerances; please ask us about the ingredients we use.
 Dishes marked with (vg) are vegan & those marked with (gf) are gluten free.

An optional 12.5% service charge will be added to your bill. This is distributed in its entirety to the members of the team who prepare and serve your food and drinks.

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