

DINNER

the  
**JONES FAMILY**  
kitchen

DINNER

## NIBBLES

<b>Sourdough Bread</b> Herb butter	4.00
<b>House Olives</b> (vg, gf) Orange, ginger, chilli	3.50
<b>Crispy Fried Squid</b> (gf) Szechuan pepper, ginger, lime mayo	7.75
<b>Crispy Courgette</b> (vg, gf) Sriracha mayo	4.75

## APERITIFS

<b>Splash Port Bay</b> Cockburn's White Heights port, Merlet Poire William, Franklin's lemonade, lemon (low alcohol)	8.50
<b>Eccleston Fizz</b> Ramsbury vodka, Pommery champagne, lemon, elderflower, mint	13.50
<b>Hugo</b> Prosecco, elderflower, mint	9.00
<b>Lost Negroni</b> Hepple gin, Campari, house blend of vermouths	11.75

## STARTERS

<b>Corno di Toro Peppers</b> Anchovies, salsa verde	9.00
<b>Braised Ox Cheek</b> (gf) Potato puree, fried leeks	13.50 / 27.00
<b>Jones' Fillet Tartare</b> Truffle & beef dripping toast	11.75 / 23.50
<b>Seared Tuna Escabeche</b> Pickled carrots, mustard, aubergine puree	16.50

<b>Jones' House Smoked Bacon Salad</b> (gf) Stilton, baby spinach, mushrooms	8.75 / 14.50
<b>Courgette &amp; Broad Bean Salad</b> (vg, gf) Vegan cashew labneh, radish top dressing	8.25
<b>Pan Fried Scallops</b> Pickled fennel, apple, crispy parma ham, salsa verde	17.50
<b>Fig tart</b> Whipped cream & blue cheese	8.75

## SEA - FIELD - LAND

<b>Chalk Stream Trout</b> (gf) Clams, peas, trout roe, crème fraîche	22.50	<b>Autumn Chicken</b> 65 day old Cotswold White chicken breast, spelt, sweetcorn, mushroom broth	25.50	<b>Beetroot &amp; Shallot Tart</b> (vg) Hazelnuts, cashew nuts, balsamic	15.50
<b>Whole Grilled Bream</b> (gf) Market Price Harissa marinade, coriander, smoked garlic butter, tenderstem broccoli		<b>Garden Plate</b> (vg, gf) Aubergine tartare, seasonal vegetables, Jerusalem artichokes, lentils, pumpkin seeds, Taggiasche olives, Balsamela	16.50	<b>Meatless Burger</b> (vg) Plant based patty, vegan 'brioche' bun, sriracha mayonnaise, tomato, iceberg, sesame pickle, fries	15.00

## JOSPER CHARCOAL OVEN

Our steaks are from grass-fed British cattle from great British butchers The Ginger Pig and Aubrey Allen,  
dry-aged for a minimum of 28 days

## SHARING CUTS

<b>Prime Rib</b> cooked on the bone	10.50 per 100g
<b>Porterhouse</b> cooked on the bone	10.50 per 100g
<b>Chateaubriand</b>	15.00 per 100g

## STEAKS

<b>350g Sirloin</b>	32.00
<b>350g Rib-eye</b>	34.50
<b>250g Fillet</b>	35.00
<b>300g Rump</b> 55 day dry aged	25.00

<b>Jones' Chuck Burger</b> Slow cooked oxtail, iceberg, tomato, sesame pickle & fries add Ginger Pig bacon add mature cheddar	17.00 3.00 2.00
<b>Tamworth Pork Chop</b> Flageolet beans, pork fat & sherry vinegar dressing	26.50

<b>Sauces</b> 2.50 Béarnaise, chimichurri, horseradish cream, red wine jus, peppercorn
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<b>Surf &amp; Turf</b> 12.00 Top your steak with garlic & rosemary king prawns
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<b>Belper Knolle</b> 3.50 Swiss hard cheese coated in black pepper, Himalayan pink salt & garlic
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<b>Two Fried Eggs</b> 3.00 Clarence court
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## SIDES

<b>Truffle Macaroni Cheese</b>	5.75
<b>Winter Greens</b> Chilli, soy, honey (gf)	5.00
<b>Creamed Spinach</b> (gf)	7.50
<b>Rocket &amp; Parmesan</b> Balsamic (gf)	5.50
<b>Roasted Aubergine</b> Chilli, peanut & sesame (vg, gf)	5.50
<b>Avocado Fries</b> Panko crumb, tahini miso	7.00

## POTATO MENU

<b>New Potatoes</b> Chilli & lime butter (gf)	5.50
<b>Fries</b> (vg, gf) / <b>Truffle Fries</b> (gf)	4.00 / 4.50
<b>Triple Cooked Chips</b> (vg, gf)	4.50
<b>Dauphinoise Potatoes</b> (gf)	5.50
<b>Mash</b> (gf)	5.50

Food allergies or intolerances; please ask us about the ingredients we use.

Dishes marked (vg) are vegan & those marked (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.

7-8 Eccleston Yards, Belgravia, SW1W 9AZ @jonesfamilyrestaurants