

DINNER

the  
**JONES FAMILY**  
kitchen

DINNER

## NIBBLES

<b>Sourdough Bread</b> Herb butter	4.00
<b>Vintage Cheddar Beignets</b> Manchego, parmesan, jalepeño	5.00
<b>Spicy Fried Squid</b> (gf) Cayenne pepper, paprika, lime mayo	8.75
<b>Crispy Courgette</b> (vg, gf) Sriracha mayo	4.75
<b>Charcuterie Board</b> (to share) Italian cured meats, pickles, pane carasau	25.50

## APERITIFS

<b>Easy Elder</b> Feragaia alcohol free spirit, elderflower cordial, lemon, marmalade, egg white (no alcohol)	8.75
<b>Eccleston Fizz</b> Dockyard vodka, Pommery champagne, lemon, elderflower, mint	15.50
<b>Hugo</b> Prosecco, elderflower, mint	9.50
<b>Lost Negroni</b> Heppele gin, Campari, house blend of vermouths	11.75

## STARTERS

<b>Smoked Beetroot</b> (vg, gf) Almond, guajillo chilli, cucumber, dill	9.00	<b>Jones' House Smoked Bacon Salad</b> (gf) Stilton, baby spinach, mushrooms	8.75 / 14.50
<b>Crispy Pork Belly</b> Black pudding, panko crumb, celeriac, apple purée	14.50	<b>Charred Brassica</b> (gf) Cabbage, broccoli, buttermilk, blood orange, hazelnuts	8.50
<b>Jones' Fillet Tartare</b> Truffle & beef dripping toast	11.75 / 23.50	<b>Tempura Soft Shell Crab</b> Thai noodle salad, sesame, mint	18.50
<b>Cured Trout</b> (gf) Oyster mayonnaise, pickled cucumber, salmon roe, horseradish	13.50	<b>Salt Cod Ceviche</b> Olives, orange, salmorejo	14.50

## SEA - FIELD - LAND

<b>Pan Roasted Salmon</b> Black eyed bean stew	26.50	<b>Chicken Supreme</b> 56 day Chicken, pearl barley risotto, parmesan	23.50	<b>Root Vegetable Tagine</b> (vg) Harissa, cous cous, coconut yoghurt	14.50
<b>Whole Grilled Bream</b> (gf) Cherry tomato, broccoli & rocket salad, chilli & lime dip	30.00	<b>Garden Plate</b> (vg, gf) Aubergine tartare, seasonal vegetables, Jerusalem artichokes, lentils, pumpkin seeds, Taggiasche olives, Balsamela	17.50	<b>Meatless Burger</b> (vg) Plant based patty, vegan 'brioche' bun, sriracha mayonnaise, tomato, iceberg, sesame pickle, fries	15.50

## 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	12.00 per 100g
<b>Porterhouse</b> cooked on the bone	12.00 per 100g
<b>Chateaubriand</b>	15.00 per 100g

## STEAKS

<b>350g Sirloin</b>	34.00
<b>350g Rib-eye</b>	35.00
<b>250g Fillet</b>	35.50
<b>300g Rump</b> 55 day dry aged	27.00
<b>230g Denver Cut Wagyu</b> Freedown hills farm	49.50

## Jones' Chuck Burger

Chuck patty topped with slow cooked oxtail, iceberg, tomato, sesame pickle, fries	17.00
add Ginger Pig bacon	3.00
add mature cheddar	2.00
<b>Tamworth Pork Chop</b> Spiced lentils, rainbow chard, carrots	25.50



<b>Sauces</b> 2.50 Béarnaise, chimichurri, horseradish cream, red wine jus, peppercorn
---

<b>Surf &amp; Turf</b> 12.00 Top your steak with garlic & rosemary king prawns
---

<b>Belper Knolle</b> 3.50 Swiss hard cheese coated in black pepper, Himalayan pink salt & garlic
---

<b>Two Fried Eggs</b> 3.00 St Ewe, rich yolk
---

## SIDES

<b>Truffle Macaroni Cheese</b>	6.50
<b>Winter Greens</b> Chilli, soy, honey (gf)	6.50
<b>Creamed Spinach</b> (gf)	7.50
<b>Rocket &amp; Parmesan</b> Balsamic (gf)	5.50
<b>BBQ Aubergine</b> Tamarind, teriyaki, chilli oil (vg)	5.50

## POTATO MENU

<b>New Potatoes</b> Chilli & lime butter (gf)	5.50
<b>Fries</b> (vg, gf) / <b>Truffle Fries</b> (gf)	4.50 / 5.50
<b>Triple Cooked Chips</b> (vg, gf)	5.00
<b>Bearnaise Dauphinoise Potatoes</b> (gf)	7.00
<b>Mash</b> (gf)	6.00

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 13.5% 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](#)