

DINNER

the
JONES FAMILY
kitchen

DINNER

NIBBLES

Sourdough Bread Herb butter	4.00
Tempura Buffalo Cauliflower Ranch dip	6.50
Spicy Fried Squid (gf) Cayenne pepper, paprika, lime mayo	9.00
Crispy Courgette (vg, gf) Sriracha mayo	4.75
Charcuterie Board (to share) Italian cured meats, pickles, pane carasau	25.50

APERITIFS

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

STARTERS

Smoked Beetroot (vg, gf) Almond, guajillo chilli, cucumber, dill	9.50	Jones' House Smoked Bacon Salad (gf) Stilton, baby spinach, mushrooms	8.75 / 14.50
Slow Cooked Pork Belly (gf) Pickled kohlrabi, caramelised pear, pale ale sauce	14.50	Ricotta, Tomato & Runner Bean Salad (gf) Pesto, pine nuts	9.50
Jones' Fillet Tartare Truffle & beef dripping toast	12.50 / 25.00	Pan-Fried Scallops (gf) Celeriac, apple, hazelnuts	18.50
Cured Trout (gf) Oyster mayonnaise, pickled cucumber, salmon roe, horseradish	13.50	Confit Mackerel (gf) Cucumber tartare, lemon sherbet dressing	14.50

SEA - FIELD - LAND

Pan Roasted Salmon Roasted fennel & rocket salad, preserved lemon	26.75	Grilled Chicken Thighs (gf) Asian marinade, carrot & cashew nut salad	23.50	Roasted Cauliflower (vg, gf) Carrots, aubergine, pine nuts, chilli, pistachio pesto	15.50
Whole Sea Bass (gf) Cherry tomato, broccoli & rocket salad, chilli & tomato sambal	30.00	Garden Plate (vg, gf) Aubergine tartare, seasonal vegetables, Jerusalem artichokes, lentils, pumpkin seeds, Taggiasche olives, Balsamela	17.50	Meatless Burger (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

Prime Rib cooked on the bone	12.00 per 100g
Porterhouse cooked on the bone	12.00 per 100g
Chateaubriand	15.00 per 100g

STEAKS

350g Sirloin	35.50
350g Rib-eye	37.50
250g Fillet	36.50
300g Rump 55 day dry aged	27.50
230g Denver Cut Wagyu Freedown hills farm	49.50

Jones' Chuck Burger

Chuck patty topped with slow cooked oxtail, iceberg, tomato, sesame pickle, fries	18.00
add Ginger Pig bacon	3.00
add mature cheddar	2.00
Spiced Pork Chop (gf) Fennel & apple salad	28.50



Sauces 2.50

Béarnaise, chimichurri, horseradish cream, red wine jus, peppercorn

Surf & Turf 12.00

Top your steak with garlic & rosemary OR Piri Piri king prawns

Belper Knolle 3.50

Swiss hard cheese coated in black pepper, Himalayan pink salt & garlic

Two Fried Eggs 3.00

St Ewe, rich yolk

SIDES

Truffle Macaroni Cheese	7.00
Spring Greens Lemon dressing (gf)	6.00
Creamed Spinach (gf)	7.50
Rocket & Parmesan Balsamic (gf)	5.50
Miso Aubergine (vg)	5.50
Mixed Leaf Salad Balsamic dressing (vg)	4.00

POTATO MENU


Warm Potato Salad Sriracha & lime mayo (vg, gf)	5.50
Fries (vg, gf) / Truffle Fries (gf)	4.75 / 5.75
Triple Cooked Chips (vg, gf)	5.00
Bearnaise Dauphinoise Potatoes (gf)	7.00
Sweet Potato Wedges (gf)	6.00
Baked Potato Chive cream, bacon bits (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