LUNCH

# the JONES FAMILY kitchen

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## NIBBLES

**Sourdough Bread** 4.00
Herb butter

**Tempura Buffalo Cauliflower** 6.50
Ranch dip

**Spicy Fried Squid** (gf) 9.00
Cayenne pepper, paprika, lime mayo

**Crispy Courgette** (vg,gf) 4.75
Sriracha mayo

**Charcuterie Board** (to share) 25.50
Italian cured meats, pickles, pane carasau

## APERITIFS

**Easy Elder** 8.75
Feragaia alcohol free spirit, elderflower cordial, lemon, marmalade, egg white (no alcohol)

**Eccleston Fizz** 15.50
Dockyard vodka, Pommery champagne, lemon, elderflower, mint

**Hugo** 9.50
Prosecco, elderflower, mint

**Lost Negroni** 11.75
Hepple gin, Campari, house blend of vermouths

## STARTERS

**Smoked Beetroot** (vg, gf) 9.50
Almond, guajillo chilli, cucumber, dill

**Jones' Fillet Tartare** 11.75 / 23.50
Truffle & beef dripping toast

**Confit Mackerel** (gf) 14.50
Cucumber tartare, lemon sherbet dressing

**Jones' House Smoked Bacon Salad** (gf) 8.75 / 14.50
Stilton, baby spinach, mushrooms

**Pan-Fried Scallops** (gf) 18.50
Celeriac, apple, hazelnuts

**Slow Cooked Pork Belly** (gf) 14.50
Pickled kohlrabi, caramelised pear, pale ale sauce

## MAINS

**Pan Roasted Salmon** 26.75
Roasted fennel & rocket salad, preserved lemon

**Everything on Toast** 12.50
avocado, spinach, semi-dried tomato, poached eggs, Sriracha dressing & sourdough
add Ginger Pig Bacon 3.00
add franconian black pudding 3.50
add halloumi 3.00

**Grilled Chicken Thighs** (gf) 23.50
Asian marinade, carrot & cashew nut salad

**Jones' Truffled Macaroni Cheese**
mixed leaf salad 11.00
add Ginger Pig Bacon 3.00
add grilled chicken thigh 3.50

**Superfood Salad** (vg, gf) 10.50
spinach, cauliflower, broccoli, avocado, seeds, pomegranate, radish, alfalfa sprouts
add Ginger Pig Bacon 3.00
add grilled chicken thigh 3.50
add goat's cheese 4.00

## 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

**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 Ribeye** 37.50
**250g Fillet** 36.50
**300g Rump** 55 day dry aged 27.50

**Lunch Special**
**180g Onglet Steak** 18.75
Fries & chimichurri

**Spiced Pork Chop** (gf) 28.50
Fennel & apple salad

**Jones' Chuck Burger** 18.00
Chuck patty topped with slow cooked oxtail, iceberg, tomato, sesame pickle, fries
add Ginger Pig bacon 3.00
add mature cheddar 2.00

**Meatless Burger** (vg) 15.50
Plant based patty, vegan 'brioche' bun, sriracha mayonnaise, tomato, iceberg, sesame pickle, fries

**Sauces** (gf) 2.50
Béarnaise, chimichurri, horseradish cream, red wine jus, peppercorn

**Surf & Turf** 12.00
Top your steak with garlic & rosemary 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**