

DINNER

the  
**JONES FAMILY**  
kitchen

DINNER

## NIBBLES

<b>Sourdough Bread</b> Herb butter	4.00
<b>Tempura Buffalo Cauliflower</b> Ranch dip	6.50
<b>Spicy Fried Squid</b> (gf) Cayenne pepper, paprika, lime mayo	9.50
<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> Hepple gin, Campari, house blend of vermouths	11.75

## STARTERS

<b>Broccoli &amp; Almond Salad</b> (vg, gf) Red cabbage, pumpkin seeds, cashew nut dressing	9.50	<b>Jones' House Smoked Bacon Salad</b> (gf) Stilton, baby spinach, mushrooms	8.75 / 14.50
<b>Jones' Fillet Tartare</b> Truffle & beef dripping toast	12.50 / 25.00	<b>Roasted Vegetable Salad</b> (vg, gf) Lemon dressing, sesame	9.50
<b>Crispy Slow Cooked Pork Belly</b> (gf) Pumpkin mash, black sesame	14.50	<b>King Scallops</b> Charred leek, sea purslane, onion broth	19.00
<b>Trout &amp; Tuna Tartare</b> Green apple, soy pearls, yuzu, mooli, kataifi	10.50	<b>Pan Fried Mackerel</b> (gf) Tomatoes, samphire	15.50

## SEA - FIELD - LAND

<b>Almond Crusted Hake</b> Cavolo nero, crushed potatoes, tahini	24.50	<b>Chicken Supreme</b> Lemon & fennel barley risotto, parmesan crisp	23.50	<b>Ras el Hanout Ratatouille</b> (vg, gf) Tabbouleh, basil purée	15.50
<b>Whole Sea Bass</b> (gf) Cherry tomato, broccoli & rocket salad, galangal, lemon grass & coconut	35.00	<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 seeded '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	14.00 per 100g
<b>Porterhouse</b> cooked on the bone	14.00 per 100g
<b>Chateaubriand</b>	17.00 per 100g

## STEAKS

<b>Sirloin 10oz / 12oz</b>	35.00 / 38.00
<b>Rib-eye 10oz / 12oz</b>	38.00 / 42.50
<b>Fillet 9oz</b>	45.00
<b>Rump 10oz</b> 55 day dry aged	29.50
<b>Denver Cut Wagyu 8oz</b> Freedown hills farm	49.50

## 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

**Pork Chop** (gf) 29.50  
Beetroot & potato purée, swiss chard, sage butter

## Sauces 2.50

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

## Surf &amp; 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

<b>Truffle Macaroni Cheese</b>	7.00
<b>Charred Green Beans</b> Chilli & dukka (vg, gf)	7.50
<b>Creamed Spinach</b> (gf)	7.50
<b>Rocket &amp; Parmesan</b> Balsamic (gf)	5.50
<b>Cauliflower, Pomegranate Salad</b> Pistachio (vg)	6.50
<b>Mixed Leaf Salad</b> Balsamic dressing (vg)	4.00

## POTATO MENU

<b>Warm Potato Salad</b> Sriracha & lime mayo (vg, gf)	5.50
<b>Fries</b> (vg, gf) / <b>Truffle Fries</b> (gf)	4.75 / 5.75
<b>Triple Cooked Chips</b> (vg, gf)	5.00
<b>Bearnaise Dauphinoise Potatoes</b> (gf)	7.00
<b>Spicy Sweet Potatoes</b> Pumpkin seed salsa (gf)	7.50
<b>Baked Potato</b> Chives, sour cream, bacon bits (gf)	7.00

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](#)