

LUNCH

the
JONES FAMILY
kitchen

LUNCH

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 Hepple gin, Campari, house blend of vermouths	11.75

STARTERS

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

MAINS

Almond Crusted Hake Cavolo nero, crushed potatoes, tahini	24.50	Chicken Supreme Lemon & fennel barley risotto, parmesan crisp	23.50	Superfood Salad (vg, gf) spinach, cauliflower, broccoli, avocado, seeds, pomegranate, radish, alfalfa sprouts	10.50
Everything on Toast avocado, spinach, semi-dried tomato, poached eggs, Sriracha dressing & sourdough	12.50	Jones' Truffled Macaroni Cheese mixed leaf salad	11.00	add Ginger Pig Bacon	3.00
add Ginger Pig Bacon	3.00	add Ginger Pig Bacon	3.00	add grilled chicken thigh	3.50
add franconian black pudding	3.50	add grilled chicken thigh	3.50	add goat's cheese	4.00
add halloumi	3.00				

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	14.00 per 100g
Porterhouse cooked on the bone	14.00 per 100g
Chateaubriand	17.00 per 100g



STEAKS

Sirloin 10oz / 12oz	35.00 / 38.00
Rib-eye 10oz / 12oz	38.00 / 42.50
Fillet 9oz	45.00
Rump 10oz 55 day dry aged	29.50

Lunch Special
180g Onglet Steak
Fries & chimichurri

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

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 seeded '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 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
Charred Green Beans Chilli & dukka (vg, gf)	7.50
Creamed Spinach (gf)	7.50
Rocket & Parmesan Balsamic (gf)	5.50
Cauliflower, Pomegranate Salad Pistachio (vg)	6.50
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
Spicy Sweet Potatoes Pumpkin seed salsa (gf)	7.50
Baked Potato 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