

SUNDAY LUNCH

the
JONES FAMILY
 kitchen

SUNDAY LUNCH

NIBBLES

Sourdough Bread Herb butter	4.00
Tempura Buffalo Cauliflower Ranch dip	6.50
Spicy Fried Squid (gf) Cayenne pepper, paprika, lime mayo	9.50
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

Roasted Vegetable Salad (vg, gf) Lemon dressing, sesame	9.50
Jones' Fillet Tartare Truffle & beef dripping toast	12.50 / 25.00
Trout & Tuna Tartare Green apple, soy pearls, yuzu, mooli, kataifi	10.50

Jones' House Smoked Bacon Salad (gf) Stilton, baby spinach, mushrooms	8.75 / 14.50
Crispy Slow Cooked Pork Belly (gf) Pumpkin mash, black sesame	14.50
Pan Fried Mackerel (gf) Tomatoes, samphire	15.50

MAINS

Whole Chicken (for two) 48.00 duck fat roasted potatoes, maple roast parsnips & carrots, seasonal greens, Yorkshire pudding, gravy	
Roast Sirloin 26.50 duck fat roasted potatoes, maple roast parsnips & carrots, seasonal greens, Yorkshire pudding, gravy	
Vegetarian Wellington 18.50 oil roasted potatoes, maple roast parsnips & carrots, seasonal greens, Yorkshire pudding, vegetarian gravy	

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	
Almond Crusted Hake 24.50 Cavolo nero, crushed potatoes, tahini	

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 4.50 add goat's cheese 4.00	
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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



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

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

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

Jones' Chuck Burger 18.00
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

Two Fried Eggs 3.00
St Ewe, rich yolk

SIDES

Sunday Roast Trimmings	7.50
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

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