

SUNDAY LUNCH

the
JONES FAMILY
kitchen

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APERITIFS

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

NIBBLES

Smoked Almonds	3.50	Olives	3.50
Sourdough Bread Herb butter	4.00	Spicy Fried Squid (gf) Cayenne pepper, paprika, lime mayo	9.50
Tempura Buffalo Cauliflower Ranch dip	6.50	Crispy Courgette (vg,gf) Sriracha mayo	4.75

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	14.50

MAINS

Whole Chicken (for two) 48.00 duck fat roasted potatoes, maple roast parsnips & carrots, seasonal greens, Yorkshire pudding, 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	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
Roast Sirloin 26.50 duck fat roasted potatoes, maple roast parsnips & carrots, seasonal greens, Yorkshire pudding, gravy	Almond Crusted Hake 24.50 Cavolo nero, crushed potatoes, tahini	
Vegetarian Wellington 18.50 oil roasted potatoes, maple roast parsnips & carrots, seasonal greens, Yorkshire pudding, vegetarian gravy		

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 8oz	38.50
Rump 10oz 55 day dry aged	29.50

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

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

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

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