

LUNCH

the  
**JONES FAMILY**  
 kitchen

LUNCH

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**APERITIFS**


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<b>Lost Negroni</b> Hepple gin, Campari, house blend of vermouths	12.75	<b>Hugo</b> Prosecco, elderflower, mint	10.50
<b>Eccleston Fizz</b> Le Philtre organic vodka, Louis Pommery sparkling, lemon, elderflower, mint	15.50	<b>Lunch Smoothie</b> Ask us for today's blend	9.00

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**NIBBLES**


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<b>Sourdough Bread</b> Herb butter	4.00	<b>Smoked Almonds</b>	3.50
<b>Cheesy Polenta Balls</b> Sriracha mayo	7.00	<b>Olives</b>	3.50
<b>Charcuterie Board (to share)</b> Cured meats, pickles, pane caresau	25.50	<b>Spicy Fried Squid (gf)</b> Cayenne & cajun pepper, lime mayo	10.75
		<b>Halloumi Corn Fritters (gf)</b> Avocado dip	7.00

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**STARTERS**


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<b>Melon &amp; Cherry Tomato Salad (vg, gf)</b> Peach gremolata, miso puree, sesame add Parma Ham	9.75 3.00	<b>Salt Baked Beetroot (gf)</b> Feta, pickled onions, hazelnuts	9.00 / 14.50
<b>Jones' Fillet Tartare</b> Truffle & beef dripping toast	13.50 / 25.00	<b>Barbecued Octopus Salad (gf)</b> Mango salsa, chilli, lime dressing	19.50
<b>Sticky Pork Belly (gf)</b> Grilled pineapple, soy sauce, black sesame	14.50	<b>Trout &amp; Tuna Tartare</b> Green apple, soy pearls, yuzu, mooli, kataifi	14.50

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**BRUNCH & MAINS**


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<b>French Toast</b> Brioche, maple syrup & icing sugar add fruit compote / banana add Ginger Pig streaky bacon	10.50 3.00 3.00	<b>Spiced Chicken Thighs (gf)</b> green beans, sugar snaps, broccoli, mixed leaves, chilli, caramel & clementine dressing	23.50	<b>Mushroom Dusted Cod (gf)</b> Spinach, artichoke & potato puree, mushrooms, truffle oil	26.50
<b>Avocado on Toast</b> Smashed avocado, sundried tomato, sourdough add two poached eggs add Ginger Pig Bacon add Franconian black pudding add halloumi	9.50 3.00 3.00 3.50 3.00	<b>Egg Benedict</b> poached eggs on muffins topped with hollandaise with smoked ham with smoked salmon	8.50 / 16.50 9.50 / 18.50	<b>Superfood Salad (vg, gf)</b> spinach, cauliflower, broccoli, avocado, seeds, pomegranate, radish, alfalfa sprouts add Ginger Pig Bacon add grilled chicken thigh add goat's cheese	10.75 3.00 3.50 4.00

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**JOSPER CHARCOAL OVEN**


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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	14.50 per 100g
<b>Porterhouse</b> cooked on the bone	14.50 per 100g
<b>Chateaubriand</b>	17.00 per 100g


**STEAKS**

<b>Sirloin 10oz / 12oz</b>	36.00 / 40.50
<b>Rib-eye 10oz / 12oz</b>	40.50 / 45.50
<b>Fillet 8oz</b>	42.50
<b>Rump 10oz 55 day dry aged</b>	29.50
<b>Lunch Special</b> <b>180g Onglet Steak</b> Fries & chimichurri	20.75

<b>Jones' Chuck Burger</b> Chuck patty topped with slow cooked oxtail, iceberg, tomato, sesame pickle, fries add Ginger Pig bacon add mature cheddar	19.50 3.00 2.00
<b>Meatless Burger (vg)</b> Plant based patty, vegan seeded 'brioche' bun, sriracha mayonnaise, tomato, iceberg, sesame pickle, fries	16.50

**Sauces 3.00 (free refill)**  
Béarnaise, chimichurri,  
horseradish cream,  
red wine jus, peppercorn

**Surf & Turf 13.50**  
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**  
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**SIDES**


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<b>Truffle Macaroni Cheese</b>	7.75
<b>Tuscan Tomato Salad</b> Chickpea, artichoke (vg, gf)	7.00
<b>Charred Green Beans</b> Chilli & dukka (vg, gf)	7.50
<b>Creamed Spinach (gf)</b>	7.50
<b>Rocket &amp; Parmesan</b> Balsamic (gf)	5.50
<b>Watermelon &amp; Feta Salad</b> Mint, pistachio (gf)	7.00

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**POTATO MENU**


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<b>Fries (vg, gf) / Truffle Fries (gf)</b>	5.25 / 6.25
<b>Triple Cooked Chips (vg, gf)</b>	5.75
<b>Bearnaise Dauphinoise Potatoes (gf)</b>	7.50
<b>Spicy Sweet Potatoes</b> Pumpkin seed salsa (gf)	7.50
<b>New Potatoes</b> Herb butter (gf)	6.50
<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