

the
JONES FAMILY
kitchen

APERITIFS

Lost Negroni Hepple gin, Campari, house blend of vermouths	12.75	Hugo Prosecco, elderflower, mint	10.50
Eccleston Fizz Le Philtre organic 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

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

STARTERS

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

MAINS

Whole Chicken (for two) 49.50 duck fat roasted potatoes, maple roast parsnips & carrots, seasonal greens, Yorkshire pudding, gravy	Avocado on Toast 9.50 Smashed avocado, sundried tomato, sourdough add two poached eggs 3.00 add Ginger Pig Bacon 3.00 add Franconian black pudding 3.50 add halloumi 3.00	Superfood Salad (vg, gf) 10.75 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 28.50 duck fat roasted potatoes, maple roast parsnips & carrots, seasonal greens, Yorkshire pudding, gravy	Mushroom Dusted Cod (gf) 26.50 Spinach, artichoke & potato puree, mushrooms, truffle oil	
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 14.50 per 100g
Porterhouse cooked on the bone 14.50 per 100g
Chateaubriand 17.00 per 100g



STEAKS

Sirloin 10oz / 12oz	36.00 / 40.50
Rib-eye 10oz / 12oz	40.50 / 45.50
Fillet 8oz	42.50
Rump 10oz 55 day dry aged	29.50
Onglet 6.5oz	15.00
Denver Cut Wagyu 8oz Freedown hills farm	55.50

Jones' Chuck Burger

Slow cooked oxtail, iceberg, tomato, sesame pickle, fries	19.50
add Ginger Pig bacon	3.00
add mature cheddar	2.00

Meatless Burger (vg)

Plant based patty, vegan 'brioche' bun, sriracha mayonnaise, tomato, iceberg, sesame pickle, fries	16.50
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Belper Knolle 3.50 Swiss hard cheese coated in black pepper, Himalayan pink salt & garlic	Sauces 3.00 (free refill) Béarnaise, chimichurri, horseradish cream, red wine jus, peppercorn	Roast Trimmings 9.50 Roast potatoes, carrots, parsnips, greens, Yorkshire pudding and gravy	Surf & Turf 13.50 Top your steak with garlic & rosemary OR Piri Piri king prawns	Two Fried Eggs 3.00 St Ewe, rich yolk
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SIDES

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

POTATO MENU

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