

DINNER

the
JONES FAMILY
kitchen

DINNER

APERITIFS

Lost Negroni Ramsbury gin, Campari, house blend of vermouths	12.75	Hugo Prosecco, Burnt Faith elderflower liqueur, mint	10.75
Eccleston Fizz Le Philtre organic vodka, Louis Pommery sparkling, lemon, elderflower, mint	15.50	Lavender Collins Tanqueray zero, lavender syrup, soda, lemon (no alcohol)	8.75

NIBBLES

Sourdough Bread Herb butter	4.00	Smoked Almonds	3.50
Cheddar Bites Polenta, sriracha mayo	7.00	Olives	3.50
Charcuterie Board (to share) Cured meats, pickles, pane caresau	25.50	Harissa Fried Squid (gf) Lime mayo	10.75
		Halloumi Fries Sesame, soy & lime glaze	8.75

STARTERS

Roasted Mushroom & Chestnut Salad (vg, gf) Miso, potato, pickled onion, watercress	9.75	Salt Baked Beetroot (gf) Feta, pickled onions, hazelnuts	9.75
Jones' Fillet Tartare Truffle & beef dripping toast	14.50 / 25.00	Crab & Citrus Salad (gf) Dijon, lime dressing	15.50
Braised Beef Cheek (gf) Pickled walnut, mash	14.50 / 26.50	Sashimi Tuna & Chia (gf) Cucumber, jalapeño salsa	21.50

SEA - FIELD - LAND

Cider Cured Sea Trout (gf) Crushed potatoes, sea vegetables, crab sauce	36.50	Chicken Milanese Green olive & lemon salsa, rocket salad	23.50	Winter Vegetable Crumble (vg) Crispy Kale	16.50
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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 plus our own farm and are 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

Jones' Chuck Burger Chuck patty topped with slow cooked oxtail, iceberg, tomato, sesame pickle, fries	19.50
add Ginger Pig bacon	3.00
add mature cheddar	2.00

Treacled Venison Loin (gf) Brown butter mash, kale, girolles	39.50
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Meatless Burger (vg) Plant based patty, vegan seeded 'brioche' bun, sriracha mayonnaise, tomato, iceberg, sesame pickle, fries	16.50
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Denver Cut Wagyu 8oz Freedown hills farm	55.50
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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 Rich yolk
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SIDES

Truffle Macaroni Cheese	7.75
Roast Vegetable & Lentil Salad Kale (gf)	7.00
Charred Green Beans Chilli & dukka (vg, gf)	7.50
Creamed Spinach (gf)	7.50
Rocket & Parmesan Balsamic (gf)	5.50
Beet & Goat's Cheese Salad Walnuts, balsamic (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
Sweet Potato Mash (gf)	7.50
New Potatoes Herb butter (gf)	6.50
Baked Potato Chives, sour cream, bacon bits (gf)	7.00

Dishes marked (vg) are vegan & those marked (gf) are gluten free.

Food allergies or intolerances; please ask us about the ingredients we use.

We are committed to providing you with accurate ingredient information. However, because our kitchen and our suppliers' facilities handle allergens, we cannot guarantee the complete absence of trace allergens in any of our dishes.

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