

SUNDAY LUNCH

the

JONES FAMILY

kitchen

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APERITIFS

Lost Negroni Ramsbury gin, Campari, house blend of vermouths	12.75	Hugo Burnt faith elderflower liqueur, mint	10.50
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 (gf) 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

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 Beef 28.50 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	Cider Cured Trout (gf) 36.50 Crushed potato, sea vegetables, crab sauce	

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	STEAKS	Jones' Chuck Burger 19.50 Slow cooked oxtail, iceberg, tomato, sesame pickle, fries add Ginger Pig bacon 3.00 add mature cheddar 2.00
Prime Rib cooked on the bone 14.50 per 100g	Sirloin 10oz / 12oz 36.00 / 40.50	
Porterhouse cooked on the bone 14.50 per 100g	Rib-eye 10oz / 12oz 40.50 / 45.50	
Chateaubriand 17.00 per 100g	Fillet 8oz 42.50	
	Rump 10oz 55 day dry aged 29.50	Meatless Burger (vg) 16.50 Plant based patty, vegan 'brioche' bun, sriracha mayonnaise, tomato, iceberg, sesame pickle, fries
	Onglet 6.5oz 15.00	
	Denver Cut Wagyu 8oz 55.50 Freedown hills farm	
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	Two Fried Eggs 3.00 Rich yolk
	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

SIDES

Truffle Macaroni Cheese	7.75	Fries (vg,gf) / Truffle Fries (gf)	5.25 / 6.25
Roast Vegetable & Lentil Salad Kale (gf)	7.00	Triple Cooked Chips (vg,gf)	5.75
Charred Green Beans Chilli & dukka (vg, gf)	7.50	Bearnaise Dauphinoise Potatoes (gf)	7.50
Creamed Spinach (gf)	7.50	Sweet Potato mash (gf)	7.50
Rocket & Parmesan Balsamic (gf)	5.50	New Potatoes Herb butter (gf)	6.50
Beet & Goat's Cheese Salad Walnuts, balsamic (gf)	7.00	Baked Potato Chives, sour cream,bacon bits (gf)	7.00

POTATO MENU

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