

# SUNDAY LUNCH MENU



## APERITIFS

<b>Lost Negroni</b>	12.75
<i>Colonel Fox gin, Campari, house blend of vermouths</i>	
<b>Eccleston Fizz</b>	15.50
<i>Cask vodka, Louis Pommery sparkling, lemon, elderflower, mint</i>	
<b>Hugo</b>	10.75
<i>Prosecco, Burnt Faith elderflower liqueur, mint</i>	
<b>Lavender Collins</b>	8.75
<i>Tanqueray zero, lavender syrup, soda, lemon (no alcohol)</i>	
<b>NIBBLES</b>	
<b>Sourdough Bread</b>	4.00
<i>Herb butter</i>	
<b>Cheddar Balls</b>	7.00
<i>Polenta, sriracha mayo</i>	
<b>Charcuterie Board</b>	25.50
<i>(to share) Cured meats, pickles, pane caresau</i>	
<b>Smoked Almonds</b>	3.50
<b>Olives</b>	3.50
<b>Harissa Fried Squid</b>	10.75
<i>Lime mayo (gf)</i>	
<b>Courgette &amp; Halloumi Fritters</b>	6.50
<i>Basil &amp; pine nut pesto</i>	

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.

Jones Family Kitchen  
7-8 Eccleston Yards  
Belgravia, SW1W 9AZ  
@jonesfamilyrestaurants

## STARTERS

<b>Broad Bean, Pea &amp; Buffalo Mozzarella Salad</b>	9.75	<b>Sashimi Tuna &amp; Chia</b>	21.50
<i>Peashoots, mint &amp; lemon (gf)</i>		<i>Cucumber, jalapeño salsa (gf)</i>	
<b>Beetroot &amp; Apple Salad</b>	9.75	<b>Jones' Fillet Tartare 2.0</b>	15.50 / 29.50
<i>Black garlic ketchup (vg, gf)</i>		<i>Wasabi, pickled radish, quinoa</i>	
<b>Seared Scallops</b>	21.50	<b>Honey Marinated Duck Breast</b>	13.50 / 26.50
<i>Cauliflower puree, cumin velouté (gf)</i>		<i>Sautéed greens, crispy noodles</i>	

## STEAKS

Our steaks are from grass-fed British cattle from great British butchers *The Ginger Pig* and *Aubrey Allen* as well as from our own *Organic farm*. All this fabulous beef has been dry-aged for a minimum of 28 days.

<b>Sirloin 10oz / 12oz</b>	37.50 / 43.50	<b>Sauces (free refill)</b>	3.00
<b>Rib-eye 10oz / 12oz</b>	40.50 / 45.50	<i>Béarnaise, chimichurri, horseradish cream, red wine jus, peppercorn</i>	
<b>Fillet 8oz</b>	42.50	<b>Roast Trimmings</b>	9.50
<b>Rump 10oz 55 day dry aged</b>	29.50	<i>Roast potatoes, carrots, parsnips, greens, Yorkshire pudding and gravy</i>	
<b>Onglet 6.5oz</b>	15.00	<b>Surf &amp; Turf</b>	13.50
<b>Denver Cut Wagyu 8oz</b>	55.50	<i>Top your steak with garlic &amp; rosemary or Piri Piri king prawns</i>	
<i>Freedown Hills Farm</i>		<b>Belper Knolle</b>	3.50
<b>SHARING CUTS</b>		<i>Swiss hard cheese coated in black pepper, Himalayan pink salt &amp; garlic</i>	
<b>Prime Rib</b>	14.50 per 100g	<b>Two Mayfair Melior Fried Eggs</b>	3.00
<i>cooked on the bone</i>		<i>Rich yolk</i>	
<b>Porterhouse</b>	14.50 per 100g		
<i>cooked on the bone</i>			
<b>Chateaubriand</b>	17.00 per 100g		

## SUNDAY LUNCH & MAIN COURSES

<b>Whole Chicken (for two)</b>	49.50	<b>Meatless Burger (vg)</b>	16.50
<i>Duck fat roasted potatoes, maple roast parsnips &amp; carrots, seasonal greens, Yorkshire pudding, gravy</i>		<i>Plant based patty, vegan seeded 'brioche' bun, sriracha mayonnaise, tomato, iceberg, sesame pickle, fries</i>	
<b>Jones Farm Organic Roast Beef</b>	28.50	<b>Avocado on Toast</b>	9.50
<i>Duck fat roasted potatoes, maple roast parsnips &amp; carrots, seasonal greens, Yorkshire pudding, gravy</i>		<i>Sundried tomato, sourdough</i>	
<b>Vegetarian Wellington</b>	18.50	<i>add two poached eggs or Ginger Pig bacon or Franconian black pudding or halloumi</i>	3.00
<i>Oil roasted potatoes, maple roast parsnips &amp; carrots, seasonal greens, Yorkshire pudding, vegetarian gravy</i>		<b>Fish of the Day from dayboats</b>	Market Price
<b>Jones' organic Chuck Burger</b>	19.50	<i>Ask your server</i>	
<i>Chuck patty topped with slow cooked oxtail, iceberg, tomato, sesame pickle, fries</i>		<b>Superfood Salad (vg, gf)</b>	10.75
<i>add Ginger Pig bacon</i>	3.50	<i>Spinach, cauliflower, broccoli, avocado, seeds, pomegranate, radish, alfalfa sprouts</i>	
<i>cheese</i>	2.00	<i>add Ginger Pig bacon or grilled chicken thigh or goat's cheese</i>	3.50

## POTATOES

<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</b>	7.50
<b>Sweet Potato Mash (gf)</b>	7.50
<b>New Potatoes</b>	6.50
<i>Herb butter (gf)</i>	
<b>Baked Potato</b>	7.00
<i>Chives, sour cream, bacon bits (gf)</i>	

## SIDES

<b>Truffle Macaroni Cheese</b>	7.75
<b>Summer Corn &amp; Avocado Salad (vg, gf)</b>	5.50
<b>Charred Green Beans</b>	7.50
<i>Chilli &amp; dukka (vg, gf)</i>	
<b>Creamed Spinach (gf)</b>	7.50
<b>Rocket &amp; Parmesan Balsamic (gf)</b>	5.50
<b>Creamy Broccoli Salad</b>	6.00
<i>Bacon, yoghurt dressing (gf)</i>	

