

DINNER MENU



APERITIFS

Lost Negroni	12.75
<i>Colonel Fox gin, Campari, house blend of vermouths</i>	
Eccleston Fizz	15.50
<i>Cask vodka, Louis Pommery sparkling, lemon, elderflower, mint</i>	
Hugo	10.75
<i>Prosecco, Burnt Faith elderflower liqueur, mint</i>	
Lavender Collins	8.75
<i>Tanqueray Zero, soda, lavender</i>	

NIBBLES

Sourdough Bread	4.00
<i>Sesame & chilli butter</i>	
Cheddar Balls	7.50
<i>Polenta, sriracha mayo</i>	
Charcuterie Board	25.50
<i>(to share) Cured meats, pickles, pane caresau</i>	
Smoked Almonds	3.50
Olives	3.50
Harissa Fried Squid	11.75
<i>Lime mayo (gf)</i>	
Courgette & Halloumi Fritters	6.50
<i>Basil & 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

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

STEAKS

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

Sirloin 10oz / 12oz	37.50 / 43.50	Sauces (free refill)	3.00
Rib-eye 10oz / 12oz	40.50 / 45.50	<i>Béarnaise, chimichurri, horseradish cream, red wine jus, peppercorn</i>	
Fillet 8oz	42.50	Surf & Turf	13.50
Rump 10oz 55 day dry aged	29.50	<i>Top your steak with garlic & rosemary or Piri Piri king prawns</i>	
Onglet 6.5oz	16.00	Belper Knolle	3.50
SHARING CUTS		<i>Swiss hard cheese coated in black pepper, Himalayan pink salt & garlic</i>	
Prime Rib	14.50 per 100g	Two Mayfair Melior Fried Eggs	3.00
<i>cooked on the bone</i>		<i>Rich yolk</i>	
Porterhouse	14.50 per 100g		
<i>cooked on the bone</i>			
Chateaubriand	17.00 per 100g		
Denver Cut Wagyu 8oz	55.50		
<i>Freedown Hills Farm</i>			

MAINS

Fish of the Day from dayboats	Market Price	Jones' Farm Organic Chuck Burger	19.50
<i>Ask your server</i>		<i>Chuck patty topped with slow cooked oxtail, iceberg, tomato, sesame pickle, fries</i>	
Chicken Parmesan Schnitzel	25.50	<i>add Ginger Pig bacon</i>	3.50
<i>Mozzarella pearls, rocket salad</i>		<i>cheese</i>	2.00
Charred Hisipi Cabbage	19.50	Meatless Burger (vg)	16.50
<i>King oyster mushrooms, miso velouté, smoked almonds, watercress (vg)</i>		<i>Plant based patty, vegan seeded 'brioche' bun, sriracha mayonnaise, tomato, iceberg, sesame pickle, fries</i>	
10oz Barnsley Lamb Chop	28.50	Jones' Farm Organic Beef Pie	24.00
<i>Minted peas, new potatoes, pistachio gremolata</i>		<i>Mixed leaf salad</i>	

POTATOES

Fries (vg,gf) / Truffle Fries (gf)	5.25 / 6.25
Triple Cooked Chips (vg,gf)	5.75
Bearnaise Dauphinoise Potatoes	7.50
Sweet Potato Mash (gf)	7.50
New Potatoes Herb butter (gf)	6.50
Baked Potato	7.00
<i>Chives, sour cream, bacon bits (gf)</i>	

SIDES

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

