

SUNDAY LUNCH MENU



APERITIFS

Lost Negroni	12.75
<i>Colonel Fox gin, Campari, house blend of vermouths</i>	
Eccleston Fizz	15.50
<i>Jones vodka, Louis Pommery sparkling, lemon, elderflower, mint</i>	
Hugo	11.75
<i>Prosecco, Burnt Faith elderflower liqueur, mint</i>	
Lavender Collins	8.75
<i>Clean 'G', lavender syrup, soda, lemon (no alcohol)</i>	
NIBBLES	
Sourdough Bread	4.00
<i>Sesame & chilli butter</i>	
Cheddar Balls	7.00
<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	10.75
<i>Lime mayo (gf)</i>	
Halloumi Fries	8.75
<i>Sesame, soy & lime glaze</i>	

Bottomless Lunch £30pp*

Choose from Prosecco, Aperol Spritz or Brambles for 90 mins when ordering any main meal.

*the whole table must participate

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 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.

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	Roast Trimmings	9.50
Rump 10oz 55 day dry aged	29.50	<i>Roast potatoes, carrots, parsnips, greens, Yorkshire pudding and gravy</i>	
Onglet 6.5oz	15.00	Surf & Turf	13.50
Denver Cut Wagyu 8oz	55.50	<i>Top your steak with garlic & rosemary or Piri Piri king prawns</i>	
<i>Freedown Hills Farm</i>		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		

SUNDAY LUNCH & MAIN COURSES

Whole Chicken (for two)	49.50	Avocado on Toast	9.50
<i>Duck fat roasted potatoes, maple roast parsnips & carrots, seasonal greens, Yorkshire pudding, gravy</i>		<i>Sundried tomato, sourdough</i>	
Jones Farm Organic Roast Beef	28.50	Browned Butter Gnocchi & Beef Ragù	22.00
<i>Duck fat roasted potatoes, maple roast parsnips & carrots, seasonal greens, Yorkshire pudding, gravy</i>		<i>Parmesan</i>	
Vegetarian Wellington	18.50	Tagliatelle & Asparagus	21.00
<i>Oil roasted potatoes, maple roast parsnips & carrots, seasonal greens, Yorkshire pudding, vegetarian gravy</i>		<i>Hazelnut pesto, parmesan</i>	
Jones' organic Chuck Burger	19.50	Linguini & Tiger Prawns	22.00
<i>Chuck patty topped with slow cooked oxtail, iceberg, tomato, sesame pickle, fries</i>		<i>Chilli, parmesan</i>	
add Ginger Pig bacon	3.50	Superfood Salad (vg, gf)	10.75
cheese	2.00	<i>Spinach, cauliflower, broccoli, avocado, seeds, pomegranate, radish, alfalfa sprouts</i>	
		<i>add Ginger Pig bacon or grilled chicken thigh or goat's cheese</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	6.50
<i>Herb butter (gf)</i>	
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>	

