

# DINNER MENU



## APERITIFS

**Lost Negroni** 12.75  
Colonel Fox gin, Campari, house blend of vermouths

**Eccleston Fizz** 15.50  
Jones vodka,  
Louis Pommery sparkling,  
lemon, elderflower, mint

**Hugo** 11.75  
Prosecco, Burnt Faith  
elderflower liqueur, mint

**Lavender Collins** 8.75  
Clean 'G', lavender syrup,  
soda, lemon (no alcohol)

## NIBBLES

**Sourdough Bread** 4.00  
Sesame & chilli butter

**Cheddar Balls** 7.50  
Polenta, sriracha mayo

**Charcuterie Board** 25.50  
(to share)  
Cured meats, pickles,  
pane caresau

**Smoked Almonds** 3.50

**Olives** 3.50

**Harissa Fried Squid** 11.75  
Lime mayo (gf)

**Halloumi Fries** 8.75  
Sesame, soy & lime glaze

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  
Peashoots, mint & lemon (gf)

**Beetroot & Apple Salad** 9.75  
Black garlic ketchup (vg, gf)

**Seared Scallops** 21.50  
Cauliflower puree, cumin velouté (gf)

**Sashimi Tuna & Chia** 21.50  
Cucumber, jalapeño salsa (gf)

**Jones' Fillet Tartare 2.0** 15.50 / 29.50  
Wasabi, pickled radish, quinoa

**Honey Marinated Duck Breast** 13.50 / 26.50  
Sautéed greens, crispy noodles

## 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

**Rib-eye** 10oz / 12oz 40.50 / 45.50

**Fillet** 8oz 42.50

**Rump** 10oz 55 day dry aged 29.50

**Onglet** 6.5oz 16.00

### SHARING CUTS

**Prime Rib** 14.50 per 100g  
cooked on the bone

**Porterhouse** 14.50 per 100g  
cooked on the bone

**Chateaubriand** 17.00 per 100g

**Denver Cut Wagyu** 8oz 55.50  
Freedown Hills Farm

**Sauces** (free refill) 3.00

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 Mayfair Melior Fried Eggs** 3.00

Rich yolk

## MAINS

**Browned Butter Gnocchi & Beef Ragu** 22.00  
Parmesan

**Tagliatelle & Asparagus** 21.00  
Hazelnut pesto, parmesean

**Linguini & Tiger Prawns** 22.00  
Chilli, parmesan

**Penne, Halloumi, Mint & Lemon** 16.00  
Parmesan

**Jones' Farm Organic Chuck Burger** 19.50

Chuck patty topped with slow cooked oxtail,  
iceberg, tomato, sesame pickle, fries

add Ginger Pig bacon 3.50  
cheese 2.00

**Meatless Burger** (vg) 16.50

Plant based patty, vegan seeded  
'brioche' bun, sriracha mayonnaise, tomato,  
iceberg, sesame pickle, fries

**Chicken Parmesan Schnitzel** 25.50

Mozzarella pearls, rocket salad

## 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

Chives, sour cream, bacon bits (gf)

## SIDES

**Truffle Macaroni Cheese** 7.75

**Summer Corn & Avocado Salad** (vg, gf) 5.50

**Charred Green Beans** 7.50

Chilli & dukka (vg, gf)

**Creamed Spinach** (gf) 7.50

**Rocket & Parmesan** Balsamic (gf) 5.50

**Creamy Broccoli Salad** 6.00

Bacon, yoghurt dressing (gf)

