

LUNCH 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

Lunch Smoothie 7.00
Ask us for today's blend

NIBBLES

Sourdough Bread 4.00
Sesame & chilli butter

Cheddar Balls 7.00
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

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

Jones Lunch Cut of the Day
180g Steak 20.75
Fries & chimichurri

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

BRUNCH & LUNCH

French Toast 10.50
Brioche, maple syrup & icing sugar
add fruit compote / banana or
Ginger Pig streaky bacon 3.50

Avocado on Toast 9.50
Sundried tomato, sourdough
add two poached eggs or Ginger Pig bacon 3.00
or Franconian black pudding or halloumi

Eggs Benedict 13.50
on muffins topped with Hollandaise
add smoked ham or smoked salmon 3.00

Superfood Salad (vg, gf) 10.75
Spinach, cauliflower, broccoli, avocado,
seeds, pomegranate, radish, alfalfa sprouts
add Ginger Pig bacon or
grilled chicken thigh or goat's cheese 3.50

Chicken Parmesan Schnitzel 25.50
Mozzarella pearls, rocket salad

Jones' 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

Browned Butter Gnocchi & Beef Ragu 22.00
Parmesan

Tagliatelle & Asparagus 21.00
Hazelnut pesto, parmesan

Linguini & Tiger Prawns 22.00
Chilli, parmesan

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
Herb butter (gf)

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)

