

— the —
JONES FAMILY
 — project —
GLUTEN FREE MENU

STARTERS

Pea Panna Cotta garden patch vegetables, peas & radishes	6.75
Smoked Trout caramelised apple mayonnaise, watercress & almondine	8.75
Atlantic Scallops spiced parsnip & pomegranate	8.25
Cornish Crab Salad our family crab dressing, avocado, tomato & tortilla chips	8.75
Pig Cheeks spiced sand carrot, balsamic & honey	7.75
Charcuterie Board Giardiniera (to share)	15.50
Jones' Seared Fillet Steak Tartare Truffle Sabayon, tortilla chips	9.50 / 17.50

LAND, SEA & FIELD

Seasonal Risotto Fresh seasonal vegetarian risotto	7.50 / 13.50
Jones' Spring Garden Plate Beetroot hummus, golden beetroots, sugar snap peas, sprouting broccoli, Greek yoghurt, Umbrian lentils, toasted pumpkin seeds, Taggiasche olives, Balsamela & extra virgin olive oil	13.50
Yellowfin Tuna Loin line caught Quinoa, mango salsa, cherry & soya reduction	19.50
Loch Duart Salmon Sweet potatoes, baby aubergines, coconut-galangal sauce, sprinkled with crunchy sambal peanuts	18.50
Duck Breast Fondant potato, baby carrots, fennel, asparagus, cherry & red wine jus	22.00

FROM THE JOSPER CHARCOAL OVEN

All our meat is supplied by the Ginger Pig in Levisham North Yorkshire and other farmers that we know and trust.

350g Rib Eye	28.00	Chuck Burger		14.50
350g Sirloin	27.00	Topped With Slow Cooked Oxtail		
250g Fillet	31.00	Oxtail stock mayonnaise, tomato & lettuce, big chips, sesame gherkin. Served without the bun		
300g Rump 55 day aged	19.50	add Cheddar and/or bacon 2.00		
Bone In Prime Rib to share	7.50 Per 100g	<i>Our burgers are cooked medium unless otherwise requested</i>		
350g Pork Rib Eye Steak	18.00	Blackfaced Lamb Rump		24.00
SAUCES, TOPPINGS & BUTTERS				
Surf & Turf Add garlic & rosemary prawns and chips or salad	10.00	400g Pork Chop		22.50
Sauces Béarnaise, red wine, chimichurri, apple sauce, horseradish, peppercorn	2.00	Chorizo, new potatoes, spinach, salt & pepper crackling, confit garlic & smoked paprika homemade butter		
Butters Smokey chipotle, porcini & truffle, Roasted garlic & smoked paprika	2.00	Jerk Chicken free range		16.50
Belper Knolle A wonderful matured Swiss hard cheese coated in fine black pepper, Himalayan pink salt & a hint of garlic	3.00	Swiss chard, Jospser sweet corn, plantain patacones		

SIDES

Seasonal Green Vegetables with chilli, sesame, honey & soy dressing	3.50
Heritage Tomato Salad with chives, shallots, white balsamic	3.50
Mixed Leaves with olive oil	3.50
Wilted Spinach	3.50

POTATO

Truffled Potato Dauphinoise	4.00
Pink Salt Anya Potatoes	3.50
Fries or Triple Cooked Chips	3.50
Creamy Mash	3.50
Sweet Potato Wedges	3.50

If you have a food allergy or intolerance, including one to gluten, eggs, fish, peanuts, soybeans, milk, lactose, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupins, crustaceans or molluscs, please ask for more details.

An optional 12.5% service charge will be added to your bill. This is distributed in its entirety to the members of the team who serve you.