

the JONES FAMILY project

NIBBLES FOR THE TABLE

Breads
Homemade butter
2.00

Marinated Olives
2.00

Smoked Aubergine
Greek yoghurt & crispy bread
2.50

Basil Polenta Chips
Tomato chili jam
2.50

APERITIFS

Candy Rose
Belsazar rosé vermouth, Prosecco, Mezcal, strawberries, basil
7.50

Aperol Spritz
Prosecco, Aperol
7.50

Hugo
Prosecco, elderflower, mint
7.50

Limoncello Spritz
Prosecco, limoncello
7.50

STARTERS

Burrata sesame roasted aubergine, cherry tomatoes, soy & candied pecans	8.25
Courgette Flowers British goats' cheese, tempura, lemon & honey dressing	8.75
Atlantic Scallops spiced parsnip & pomegranate	8.25
Smoked Trout caramelised apple mayonnaise, watercress & almondine	8.75
Cornish Crab Salad our family crab dressing, avocado, tomato & crostini	8.75
Pig Cheeks spiced sand carrot, balsamic & honey	7.75
Charcuterie Board giardiniera & breads (to share)	15.50
Jones' Seared Fillet Steak Tartare truffle sabayon & crostini	9.50 / 17.50

MEAT FROM OUR JOSPER CHARCOAL OVEN

ALL OUR STEAKS ARE FROM RARE BREED LONGHORN CATTLE, DRY AGED FOR A MINIMUM OF 28 DAYS. ALL SOURCED FROM THE WONDERFUL GINGER PIG BUTCHER IN NORTH YORKSHIRE.

350g Rib Eye	28.00
350g Sirloin	27.00
250g Fillet	31.00
300g Rump 55 day aged	19.50
Prime Rib cooked on the bone (to share) <i>Please see board for today's sizes</i>	7.50 per 100g
350g Pork Rib Eye	18.00



Blackfaced Lamb Rump

Boulangere potatoes, sprouting broccoli, tempura enoki & red wine jus 24.00

400g Pork Chop

Chorizo, new potatoes, spinach, salt & pepper crackling, confit garlic & smoked paprika homemade butter 22.50

Jerk Chicken free range

Swiss chard, Josper sweet corn, plantain patacones 16.50

Chuck Burger topped with our 8 hour slow cooked oxtail

Glazed demi brioche bun, oxtail stock mayonnaise, beef tomato & lettuce, triple cooked chips, sesame gherkin 14.50
add cheddar and/or bacon 2.00

Our burgers are cooked medium unless otherwise requested

SAUCES, TOPPINGS & BUTTERS

Sauces 2.00 Béarnaise, Red Wine, Chimichurri, Peppercorn, Creamed Horseradish, Hot Barbecue, Apple Sauce	Surf & Turf 10.00 Top your steak with garlic & rosemary prawns. Plus a side of triple cooked chips or mixed leaves	Butters 2.00 Flavoured homemade butters: Smokey chipotle, Porcini mushroom & truffle, Roasted garlic & smoked paprika	Belper Knolle 3.00 A wonderful matured Swiss hard cheese coated in fine black pepper, Himalayan pink salt & a hint of garlic
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LAND, SEA & FIELD

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

Seasonal Risotto

Fresh seasonal vegetarian risotto 7.50 / 13.50

Duck Breast

Fondant potato, baby carrots, fennel, asparagus, cherry & red wine jus 22.00

Yellowfin Tuna Loin line caught

Quinoa, mango salsa, heritage tomatoes cherry & soy reduction 19.50

Loch Duart Salmon

Sweet potatoes, baby aubergines, coconut-galangal sauce, sprinkled with sambal peanuts 18.50

We donate 25p from this dish to Action Against Hunger to support their international humanitarian work.

SIDES

Seasonal Green Vegetables 3.50 with chilli, sesame, honey & soy dressing
Wilted Spinach 3.75
Truffled Macaroni Cheese 4.50
Heritage Tomato Salad 3.75 with chives, shallots, white balsamic
Mixed Leaves 3.50 with sweet lemon dressing

POTATO MENU

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
Potato & Godminster Vintage Cheese Croquettes 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 do not hesitate to 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.

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