

— the —  
**JONES FAMILY**  
— project —

**3 COURSE SET MENU**  
**£35**

**A Trio of Starters:**

**Salt & Pepper Squid**, *Spiced watermelon & rocket*

**Risotto Cakes**, *almond & tomato pesto*

**Cured Meats**, *homemade giardiniera*

Choice of:

**Pork Ribeye Steak**

*bok choy, red peppers, ginger & chilli*

**Loch Duart Salmon**

*sweet potatoes, baby aubergines, coconut & galangal sauce  
crunchy sambal peanuts*

**Jones' Garden Plate**

*beetroot hummus, seasonal vegetables, roasted baby peppers  
Greek yoghurt, Umbrian lentils, Taggiasche olives  
toasted pumpkin seeds, Balsamela*

**350g Ginger Pig Sirloin Steak** (£5 supplement)

*triple cooked chips, salad  
béarnaise or chimichurri sauce*

**A Duo of Desserts:**

**Anna's Chocolate Brownie**, *Vanilla bean ice cream, salted caramel sauce,*  
**& Vanilla Bean Cheese "cake"** *homemade nut granola, passionfruit*

If you have a food allergy or intolerance, including one to gluten, eggs, fish, peanuts, soya beans, 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.