

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

Lost Negroni
Botanist gin, Campari, house blend of vermouths
10.00

STARTERS

Lamb Ribs 6.00 per person
slow cooked & grilled, red wine jus (minimum two people)

Charcuterie Board 15.50
cured Italian meats, giardiniera & breads (to share)

Jones' Seared Fillet Steak Tartare 9.50 / 17.50
truffle sabayon & crostini

Oxtail Ravioli 7.75
slow cooked oxtail, garden peas, sage butter

Atlantic Scallops 8.25
spiced parsnip & pomegranate

Seasonal Risotto 7.00
vegetarian seasonal risotto

Smoked Trout 8.75
caramelised apple mayonnaise, watercress & almondine

Cornish Crab Salad 8.75
the family crab dressing, avocado, tomato & crostini

Caponata 7.00
goats' curd, parmesan, pane carasau

Burrata 8.25
purple sprouting broccoli & lemon rocket pesto

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) 7.50 per 100g
Please see board for today's sizes and other cuts

350g Pork Rib Eye 18.00



Blackfaced Lamb Rump 24.00
Dauphinoise, sprouting broccoli, tempura enoki, truffle & red wine jus

400g Pork Chop 23.00
Chorizo, new potatoes, spinach, confit garlic & smoked paprika
We love this with our Italian smoked black pudding

Spiced Chicken free range thighs off the bone 16.50
Polenta, cherry tomato, purple kale & cavolo nero

Chuck Burger topped with our 8 hour slow cooked oxtail 14.50
Glazed demi brioche bun, oxtail stock mayonnaise, beef tomato & lettuce, triple cooked chips, sesame gherkin
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' Winter Garden Plate 13.50
Beetroot hummus, seasonal vegetables, Jerusalem artichokes, Greek yoghurt, Umbrian lentils, pumpkin seeds, Taggiasche olives, Balsamela & extra virgin olive oil

Seasonal Risotto 13.50
Vegetarian seasonal risotto

Venison 24.00
Squashes, truffle, kale, parmesan crumb, red wine jus

Hake line caught off Cornwall 19.50
Cauliflower, romanesco, red chilli, grapefruit, squid ink

Loch Duart Salmon 18.50
Coconut-galangal sauce, sweet potatoes, baby aubergines, sprinkled with sambal peanuts
We donate 25p from our Loch Duart Salmon dish to Inspire who support the children and schools of Hackney

SIDES

Seasonal Green Vegetables 3.50
with hazelnut butter

Wilted Spinach 3.75

Truffled Macaroni Cheese 4.50

Roasted Squash 3.75
with Raz-el-hanout

Winter Mixed Leaves Salad 3.50
with sweet lemon dressing

POTATO MENU

Truffled Potato Dauphinoise 4.00

Anya Potatoes with pink himalayan salt 3.50

Fries / Triple Cooked Chips 3.50 / 4.00

Creamy Mash 3.50

Sweet Potato Wedges 3.50

Vintage Godminster Cheddar 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.

The Jones Family Project, 78 Great Eastern Street, Shoreditch, EC2A 3JL, Tel: 020 7739 1740 www.jonesfamilyproject.co.uk
www.facebook.com/thejonesfamilyproject Twitter & Instagram: @jonesshoreditch