

# the JONES FAMILY project

## NIBBLES FOR THE TABLE

- Fresh Sourdough**  
homemade butter 2.00
- House Olives**  
fennel & lemon 3.00
- Basil Polenta Chips**  
tomato chilli jam 3.50
- Smoked Aubergine**  
Greek yoghurt & crispy bread 3.50

## 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**  
slow cooked & grilled, red wine jus 6.00 per person (minimum two people)
- Jones' Beef Tartare**  
truffle emulsion, crispy onion & beef dripping toast 9.50 / 17.50
- English Rose Veal**  
tarragon gribiche, rocket & parmesan 8.00
- Cured Tuna**  
roast apple & mint, avocado & tiger's milk 8.75
- Risotto**  
vegetarian risotto using seasonal ingredients 7.00

- Charcuterie Board**  
cured Italian meats, giardiniera & breads 15.50 (to share)
- Charcoal Cucumber**  
smoked black pudding, raddish, goat's curd 8.00
- Devon Crab**  
lemon yoghurt, corriander & lemongrass 8.75
- English Asparagus**  
warm smoked potato mousse 7.75
- Burrata**  
black figs, beetroot, hazelnut 8.00

## MEAT FROM OUR JOSPER CHARCOAL OVEN

Our steaks are from grass-fed Longhorn cattle. Dry-aged for a minimum of 28 days by our North Yorkshire farmer & butcher The Ginger Pig

- 350g Rib Eye** 28.00
- 350g Sirloin** 27.00
- 250g Fillet** 31.00
- 300g Rump** 55 day aged 19.50
- 350g Pork Rib Eye** 18.00
- Sharing Cuts** cooked on the bone
- Prime Rib** 7.50 per 100g
- Porterhouse** 8.50 per 100g
- sizes and other special cuts shown on boards



- Blackfaced Lamb Rump** 24.00  
creamy lemon & herb polenta, apricot, summer cabbage & almonds
- Pork Chop 400g** 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  
warm new potato salad, asparagus, rocket, lemon & Parmesan
- Chuck Burger** topped with our slow cooked oxtail 14.50  
oxtail mayo, crisp lettuce, beef tomato and sesame pickle, in toasted broioche. Served with triple cooked chips  
add cheddar or bacon or both 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
- Surf & Turf** 10.00  
top your steak with garlic & rosemary prawns. plus a side of mixed leaves or triple cooked chips
- Butters** 2.00  
porcini & truffle, roast garlic & paprika
- Belper Knolle** 3.00  
a wonderful matured Swiss hard cheese coated in fine black pepper, Himalayan pink salt & a hint of garlic

## LAND, SEA & FIELD

- Jones' Garden Plate** 13.50  
beetroot hummus, golden beetroots, sugar snap peas, sprouting broccoli, Greek yoghurt, Umbrian lentils, pumpkin seeds, Taggiasche olives, Balsamela & extra virgin olive oil
- Seasonal Risotto** 13.50  
vegetarian risotto using seasonal ingredients & English 'parmesan'
- Gressingham Duck** 22.00  
charred asparagus, beetroot, gremolata
- West Country Catch** market price  
market fresh fish from day boats in Brixham, Looe, Newlyn & Plymouth ask for today's landing
- Scottish Salmon** 18.50  
coconut-galangal sauce, sweet potatoes, baby aubergine, sprinkled with sambal peanuts  
*We donate 25p from our Salmon dish to Inspire who support the children and schools of Hackney*

## SIDES

- Truffled Macaroni Cheese** 4.50
- Wilted Spinach** 3.75
- English Greens**  
chilli, sesame & soy 3.50
- Heritage Tomatoes** 3.75  
sherry vinegar, basil
- Mixed Leaves** 3.50  
sweet lemon dressing

## POTATO MENU

- Truffled Potato Dauphinoise** 4.00
- Anya Potatoes** fresh mint 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

Food allergy or intolerances; Please ask us about the ingredients we use  
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 prepare and serve your food and drinks