

GLUTEN FREE

the JONES FAMILY project

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NIBBLES FOR THE TABLE

House Olives
fennel & lemon 3.00

Basil Polenta Chips
tomato chilli jam 3.50

Smoked Aubergine
Greek yoghurt & corn totopos 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 & corn totopos 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 15.50 (to share)

Charcoal Cucumber
smoked black pudding, raddish, goats' 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
'naked', oxtail mayo, crisp lettuce, beef tomato & sesame pickle
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 chipotle

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, olives & apple cider balsamic

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

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

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

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