

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, radish, goats' curd 8.00

**Devon Crab**  
lemon yoghurt, coriander & lemongrass 8.75

**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 & tamari 3.50  
**Heritage Tomatoes** sherry vinegar, basil 3.75  
**Mixed Leaves** balsamela 3.50

## 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 allergies 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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