

3 COURSE SET MENU £37.50

Starters

trio of

Salt & Pepper Squid spiced watermelon & rocket

Risotto Cake almond &

crostini & homemade tomato pesto giardiniera

Cured Meats

Main Course choose from

Pork Ribeye Steak

b<mark>ok choi, red peppers, gi</mark>nger & chilli

28 Day Ginger Pig Sirloin Steak 350g

triple cooked chips & salad béarnaise or chimichurri sauce (£5 supplement)

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

Desserts

duo of

Anna's Trip Chocolate Brownie

Vanilla bean ice cream salted caramel sauce

Vanilla Bean "Cheesecake"

passionfruit, homemade nut granola

\$

Half bottle Chenin Blanc (SA) or Saint Chinian (Fr), schooner Jones Lager, tea & coffee

Half bottle Pinot Grigio (It) or Rioja (Sp), schooner Jones Lager, tea & coffee

Lady Lexie £17.50pp

Half bottle Chenin Blanc (SA) or Saint Chinian (Fr), schooner Jones Lager, tea

Countess Chlöe £22.00pp

Half bottle Pinot Grigio (It) or Rioja (Sp), schooner Jones Lager, tea & cof

Dutchess Daisy £30.00pp

Half bottle Pouilly-Fuisse (Fr) or Brunello di Montalcino (It), schooner Jones Lager Half bottle Pouilly-Fuisse (Fr) or Brunello di Montalcino (It), schooner Jones Lager tea & coffee

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.
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.