

the JONES FAMILY project

NIBBLES FOR THE TABLE

Breads

Homemade butter
2.00

Squash Hummus

Greek yoghurt & crispy bread
2.50

Marinated Olives

2.00

Basil Polenta Chips

Tomato chili jam
2.50

APERITIFS

Candy Rose

Belsazar rosé vermouth, Prosecco, Mezcal, strawberries, basil
7.50

Hugo

Prosecco,
elderflower, mint
7.50

Aperol Spritz

Prosecco, Aperol
7.00

Queen of Hearts

Aperol,
apricot liqueur
7.00

STARTERS

Tomato & Cheese Risotto Cakes Almond, basil & tomato pesto	6.50
Beetroot Carpaccio British goats' curd, hazelnuts, horseradish & honey balsamic	6.50
Salt & Pepper Squid Spiced watermelon, rocket & pork crackling	7.75
Salmon Cured in beetroot, crispy fennel, crème fraiche & rye bread	8.50
Spicy Cornish Crab Salad Tomato coulis & avocado	8.75
Pig Cheeks Turnip candies, jus & caramelised pickled onions	7.75
Charcuterie Board Giardiniera & breads (to share)	15.00
Jones' Seared Fillet Steak Tartare Truffle sabayon & crostini	9.50 / 17.50

FROM THE JOSPER CHARCOAL OVEN

All our meat is supplied by the Ginger Pig in Levisham North Yorkshire and other farmers that we know and trust

ALL OUR STEAKS ARE FROM RARE BREED LONGHORN CATTLE RAISED IN YORKSHIRE & DRY AGED FOR A MINIMUM OF 28 DAYS

350g Rib Eye	27.00	Rump of Black Faced Hogget	
350g Sirloin	26.00	Roasted celeriac, kale, cauliflower cream, mint chutney & red wine jus	24.00
250g Fillet	30.00	Pork Tomahawk Chop and belly on the bone	
Bone In Prime Rib to share	7.50 per 100g	Succotash, avocado salad, West Indies salsa & sweet potato wedges	29.50
350g Pork Rib Eye	17.50	Chuck Burger Topped With Slow Cooked Oxtail	
Italian Spiced Free Range Chicken	16.50	Glazed demi brioche bun, oxtail stock mayonnaise, tomato & lettuce, big chips, garnished with sesame gherkin	14.50
Polenta, baby spinach & tomato		add Cheddar and/or bacon	2.00

Our burgers are cooked medium unless otherwise requested

SAUCES, TOPPINGS & BUTTERS

Sauces	2.00	Surf & Turf	10.00	Butters	2.00	Belper Knolle	3.00
Béarnaise, red wine, chimichurri, peppercorn, creamed horseradish, hot barbecue, homemade apple sauce		Top your steak with garlic & rosemary prawns. and a side of triple cooked chips or mixed leaves		Homemade butter flavoured with smokey chipotle or porcini mushroom & truffle		A wonderful matured Swiss hard cheese coated in fine black pepper, Himalayan pink salt & a hint of garlic	

LAND, SEA & FIELD

Winter Garden Salad		Atlantic Cod	
Beetroot hummus, harissa & honey roasted squash, greens, Greek yoghurt, Umbrian lentils, toasted pumpkin seeds, Taggiasche olives, kale, Balsamela & extra virgin olive oil	13.50	Fennel, romanesco florets, beetroot, parsnips, & fennel emulsion	18.50
Seasonal Risotto		Loch Duart Salmon	
Fresh seasonal vegetarian risotto	7.50 / 13.50	Sweet potatoes, baby aubergines, coconut-galangal sauce, sprinkled with sambal peanuts	18.50
Venison			
Swede purée, cavolo nero & red currant jus	22.00		

We donate 25p from this dish to Action Against Hunger to support their international humanitarian work.

SIDES

Seasonal Green Vegetables	3.50
with chilli, sesame, honey & soy dressing	
Wilted Spinach	3.50
Truffled Macaroni Cheese	4.50
Harrisa Honey Butternut Squash	3.50
with toasted pumpkin seeds	
Mixed Leaves	3.50
with sweet lemon dressing	

POTATO MENU

Truffled Potato Dauphinoise	4.00
Pink Salt Anya Potatoes	3.50
Fries or Triple Cooked Chips	3.50
Creamy Mash	3.50
Sweet Potato Wedges	3.50
Potato & Godminster Vintage Cheese 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.