

— the —
JONES FAMILY
 — project —
GLUTEN FREE MENU

STARTERS

Tomato & Cheese Risotto Cakes Almond, basil & tomato pesto	6.50
Beetroot Carpaccio British goats' curd, hazelnuts, horseradish & honey baslamic	6.50
Salmon Cured in beetroot, crispy fennel, crème fraiîche & 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 (to share)	15.00
Jones' Seared Fillet Steak Tartare Truffle Sabayon, tortilla chips	9.50 / 17.50

LAND, SEA & FIELD

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

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.

350g Rib Eye	27.00	Chuck Burger	14.50
350g Sirloin	26.00	Topped With Slow Cooked Oxtail	
250g Fillet	30.00	Oxtail stock mayonnaise, tomato & lettuce,	
Bone In Prime Rib to share	7.50 Per 100g	big chips, sesame gherkin. Served without the bun	
350g Pork Rib Eye Steak	17.50	add Cheddar and/or bacon	2.00
SAUCES, TOPPINGS & BUTTERS		<i>Our burgers are cooked medium unless otherwise requested</i>	
Surf & Turf	10.00	Rump of Black Faced Hogget	
Add garlic & rosemary prawns and chips or salad		Roasted celeriac, kale, cauliflower cream,	24.00
Sauces Béarnaise, red wine, chimichurri,	2.00	jus and mint chutney	
apple sauce, horseradish, peppercorn, hot barbecue		Pork Tomahawk Chop and belly on the bone	
Butters Smokey chipotle, porcini & truffle	2.00	Succotash, avocado salad, West Indies salsa	
Belper Knolle	3.00	& sweet potato wedges	29.50
A wonderful matured Swiss hard cheese coated in fine		Italian Spicy Free Range Chicken	
black pepper, Himalayan pink salt & a hint of garlic		Polenta, spinach & tomato	16.50

SIDES

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

POTATO

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

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 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.