

— the —  
**JONES FAMILY**  
— project —

## VEGAN À LA CARTE MENU

### NIBBLES FOR THE TABLE

**Breads**  
Olive oil & balsamic  
2.00

**Squash Hummus**  
Crispy bread  
2.50

**Olives**  
2.00

### STARTERS

**Sweet Potato & Coconut Soup**  
sprinkled with sambal peanuts 6.00

**Josper grilled vegetables**  
Avocado, radish & artisan bread 6.50

### MAINS

**Jones' Winter Garden Salad** 13.50

Beetroot hummus, seasonal vegetables, roasted Jerusalem artichokes,  
Greek yoghurt & olives, Umbrian lentils, toasted pumpkin seeds,  
Balsamela & extra virgin olive oil

**Roast Butternut Squash** 12.00

Pearl barley, thai basil dressing

**Vegan Shepherd's Pie** 13.50

Porcini mushrooms, carrot pumpkin, seasoned with sweet paprika & Sage.  
Topped with mash.

### SIDES

**Mixed Leaves** 3.50  
with sweet lemon dressing

**Sweet Harrissa Spiced Roasted Squash** 3.50  
with toasted pumpkin seeds

**Seasonal Green Vegetables** 3.50

**Wilted Spinach** 4.50

### POTATO

**Pink Salt Anya Potatoes** 3.50

**Triple Cooked Chips** 3.50

**Fries** 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 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.