

GLUTEN FREE

the  
**JONES FAMILY**  
kitchen

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**NIBBLES FOR THE TABLE**

House Olives  
fennel & lemon 3.00

**APERITIFS**

Lost Negroni  
Botanist gin, Campari, house blend of vermouths 10.00

Aperol Spritz  
Prosecco, Aperol 7.50

Hugo  
Prosecco, elderflower, mint 7.50

Head Full Of Flowers  
1800 Silver Tequila, Mezcal, St Germain, grapefruit & lime 9.50

**STARTERS**

**Cured Meats**  
Spanish & Italian charcuterie and our own salt beef, fermented cabbage & pickles (minimum two people) 6.00 per person

**Burrata**  
heritage carrots & beetroot, cabernet sauvignon dressing 7.75

**Whipped Goats' Cheese**  
prosciutto, fresh peas, parsley & citrus 7.00

**English Tomato Gazpacho**  
basil and coriander 7.00

**Cider Cooked Octopus**  
lentil & herb dressing 9.00

**Seared Scallops**  
cauliflower, wild garlic gremolata 9.00

**Jones Beef Tartare**  
truffle emulsion, crispy onion & beef dripping toast 9.50 / 17.50

**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

**250g Lamb Rump** 23.00  
potato mash, sun-dried tomato, olive & mint

**400g Pork Chop** 21.00  
crushed potatoes

**Chuck Burger** topped with our slow cooked oxtail 14.50  
'naked' oxtail mayo, crisp lettuce, beef tomato and sesame pickle,  
Served with triple cooked chips

add cheddar or bacon or both 2.00  
*Our burgers are cooked medium unless otherwise requested*

**Sauces**

béarnaise, red wine beef jus, chimichurri, peppercorn, Café de Paris butter 2.50

**SAUCES & TOPPINGS**

**Surf & Turf**

add a side of coal cooked lobster tail, with triple cooked chips or mixed leaves 15.00

**LAND, SEA & FIELD**

**Jones' Summer Garden Plate** 14.00  
crisp raw summer vegetables, peas, yoghurt, watercress pumpkin seeds & tarragon vinaigrette

**Spatchcock Poussin** 16.50  
kimchi rub, new potatoes, rocket and parmesan salad, spiced mayonnaise

**Tamworth Pork Belly** 19.50  
slow braised, potato purée, peas & bacon, marjoram

**West Country Catch** market price  
market fresh fish from day boats in Brixham, Looe, Newlyn & Plymouth. Ask about today's landing

**Cornish Cod** 19.50  
crushed new potatoes, tarragon salsa verde & Piquillo peppers

**Charred Cauliflower** 15.00  
romanesco, cannellini beans, spiced onion, toasted almonds

**SIDES**

**English Greens** chilli, sesame & soy 3.50  
**Charred Hispi Cabbage** beef dripping 4.00  
**Heritage Tomatoes** sherry vinegar, basil 4.00  
**Rocket & Parmesan Salad** 3.50

**POTATO MENU**

**Olive Oil Mash** 3.50  
**New Potatoes** fresh mint 3.50  
**Pink Fir potatoes** crab butter 4.00  
**Fries / Triple Cooked Chips** 3.50 / 4.00  
**Dauphinoise** 4.00  
**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