

the JONES FAMILY kitchen

NIBBLES FOR THE TABLE

- Fresh Sourdough Tin**
homemade butter 4.00
- House Olives**
fennel & lemon 3.00
- Cheese Croquettes**
oxtail mayo 3.50
- Crispy Courgette**
chilli dip 3.50

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

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|--|---------------|---|-------|
| 350g Rib Eye | 28.00 | 250g Lamb Rump | 23.00 |
| 350g Sirloin | 27.00 | potato mash, sun-dried tomato, olive & mint | |
| 250g Fillet | 31.00 | 400g Pork Chop | 21.00 |
| 300g Rump 55 day aged | 19.50 | crushed potatoes and chorizo | |
| 350g Pork Rib Eye | 18.00 | Chuck Burger topped with our slow cooked oxtail | 14.50 |
| | | oxtail mayo, crisp lettuce, beef tomato and sesame pickle, in | |
| | | toasted brioche. Served with triple cooked chips | |
| Sharing Cuts cooked on the bone | | add cheddar or bacon or both | 2.00 |
| Prime Rib | 7.50 per 100g | <i>Our burgers are cooked medium unless otherwise requested</i> | |
| Porterhouse | 8.50 per 100g | | |
| sizes and other special cuts shown on boards | | | |



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

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|---|-------|---|--------------|
| Jones' Summer Garden Plate | 14.00 | West Country Catch | market price |
| crisp raw summer vegetables, peas, yoghurt, watercress pumpkin seeds & tarragon vinaigrette | | market fresh fish from day boats in Brixham, Looe, Newlyn & Plymouth. Ask about today's landing | |
| Spatchcock Poussin | 16.50 | Cornish Cod | 19.50 |
| kimchi rub, new potatoes, rocket and parmesan salad, spiced mayonnaise | | crushed new potatoes, tarragon salsa verde & Piquillo peppers | |
| Tamworth Pork Belly | 19.50 | Charred Cauliflower | 15.00 |
| slow braised, barley 'risotto', peas & bacon, marjoram | | romanesco, cannellini beans, spiced onion, toasted almonds | |

SIDES

- Truffle Macaroni Cheese** 4.50
- 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