

DINNER

The JONES FAMILY Affair

DINNER

NIBBLES

Sourdough Bread Herb butter	4.00
House Olives (vg, gf) Orange, ginger, chilli	3.50
Crispy Fried Squid (gf) Chilli aioli, almonds	6.50
Crispy Courgette (vg, gf) Sriracha mayo	4.00

APERITIFS

Splash Port Bay Graham's no.5 white port, Merlet Poire William, Franklin's lemonade, lemon (low alcohol)	7.50
Eccleston Fizz Ramsbury vodka, Pommery champagne, lemon, elderflower, mint	12.50
Hugo Prosecco, elderflower, mint	9.00
Lost Negroni Ramsbury gin, Campari, house blend of vermouths	10.50

STARTERS

Octopus Salad (gf) Rocket, chilli dressing	12.75	Jones' House Smoked Bacon Salad (gf) Stilton, baby spinach, mushrooms	8.75 / 14.50
Duck Egg & Wild Mushrooms (gf) Potato rosti, spinach, chive bearnaise	9.50	Coal Baked Onion (gf) Cavolo nero, broad beans, labneh	8.75
Jones' Fillet Tartare Truffle & beef dripping toast	10.75 / 21.50	Pan Fried Scallops & Black Pudding (gf) Smoked orange, truffle butter, samphire	15.50
Chicken Liver Parfait Toasted sourdough, house chutney	8.75	Heritage Beetroot Salad (gf) Lamb's leaf, goat's cheese mousse, honey & orange	8.75

SEA - FIELD - LAND

Pan Fried Cod (gf) Fennel, spinach, orange, fish cream	20.50	Whole Poussin (gf) Green Tabasco & coriander butter marinade, mixed leaf & vegetable salad	19.50	Roasted Pumpkin (gf) Parmesan flan, lentil stuffed cabbage, cauliflower tempura	14.50
Whole Plaice (gf) Heritage tomatoes & mixed leaves, caper beurre noisette	23.50	Garden Plate (vg, gf) Beetroot hummus, seasonal vegetables, Jerusalem artichokes, lentils, pumpkin seeds, Taggiasche olives, Balsamela	15.50	Meatless Burger (vg) Plant based patty, vegan 'brioche' bun, sriracha mayonnaise, tomato, iceberg, sesame pickle, fries	14.50

JOSPER CHARCOAL OVEN

Our steaks are from grass-fed English Longhorn cattle, dry-aged for a minimum of 28 days by our North Yorkshire farmer & butcher, The Ginger Pig.

SHARING CUTS

Prime Rib cooked on the bone	9.00 per 100g
Porterhouse cooked on the bone	9.50 per 100g
Chateaubriand	13.00 per 100g

STEAKS

350g Sirloin	28.00
350g Rib-eye	29.50
250g Fillet	32.00
300g Rump 55 day dry aged	22.00

Jones' Chuck Burger Slow cooked oxtail, iceberg, tomato, sesame pickle & fries add Ginger Pig bacon	16.00 3.00
add mature cheddar	2.00

Tamworth Pork Chop Chorizo, new potatoes, spinach, confit garlic & paprika butter, black pudding	23.50
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Lamb Rump (gf) Braised lettuce, broad beans, cabbage, carrot puree, red wine jus	28.50
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Sauces 2.50 Béarnaise, chimichurri, horseradish cream, red wine jus, peppercorn



Surf & Turf 10.00 Top your steak with garlic & rosemary king prawns
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Belper Knolle 3.50 Swiss hard cheese coated in black pepper, Himalayan pink salt & garlic

Two Fried Eggs 3.00 Corn fed chickens William's farm, Devon
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SIDES

Truffle Macaroni Cheese	5.50
Cavolo Nero Shallots, balsamela (vg, gf)	5.00
Scorched Cauliflower Soy, yuzu	5.00
Wilted Spinach (vg, gf)	4.50
Rocket & Parmesan Balsamic (gf)	4.50
Sauteed Wild Mushrooms (gf)	5.00

POTATO MENU

New Potatoes Fresh mint (vg, gf)	4.50
Fries (vg, gf) / Truffle Fries (gf)	4.00 / 4.50
Triple Cooked Chips (vg, gf)	4.50
Dauphinoise Potatoes (gf)	4.50
Mash (gf)	4.50
Baked Sweet Potato & Guacamole (vg, gf)	6.00

Food allergies or intolerances; please ask us about the ingredients we use.

Dishes marked (vg) are vegan & those marked (gf) are gluten free.

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.

40-42 William IV Street, WC2N 4DD

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