LUNCH

the JONES FAMILY kitchen

LUNCH

APERITIFS

Lost Negroni 12.75
Ramsbury gin, Campari, house blend of vermouths

Eccleston Fizz 15.50
Le Philtre organic vodka, Louis Pommery sparkling, lemon, elderflower, mint

Hugo 10.75
Prosecco, Burnt Faith elderflower liqueur, mint

Lunch Smoothie 7.00
Ask us for today's blend

NIBBLES

Sourdough Bread 4.00
Herb butter

Cheddar Bites 7.00
Polenta, sriracha mayo

Charcuterie Board (to share) 25.50
Cured meats, pickles, pane caresau

Smoked Almonds 3.50

Olives 3.50

Harissa Fried Squid (gf) 10.75
Lime mayo

Halloumi Fries 8.75
Sesame, soy & lime glaze

STARTERS

Roasted Mushroom & Chestnut Salad (vg, gf) 9.75
Miso, potato, pickled onion, watercress

Jones' Fillet Tartare 14.50 / 25.00
Truffle & beef dripping toast

Braised Beef Cheek (gf) 14.50 / 26.50
Pickled walnut, mash

Salt Baked Beetroot (gf) 9.75
Feta, pickled onions, hazelnuts

Crab & Citrus Salad (gf) 15.50
Dijon, lime dressing

Sashimi Tuna & Chia (gf) 21.50
Cucumber, jalapeño salsa

BRUNCH & MAINS

French Toast 10.50
Brioche, maple syrup & icing sugar
add fruit compote / banana 3.00
add Ginger Pig streaky bacon 3.00

Avocado on Toast 9.50
Smashed avocado, sundried tomato, sourdough
add two poached eggs 3.00
add Ginger Pig Bacon 3.00
add Franconian black pudding 3.50
add halloumi 3.00

Chicken Milanese 23.50
Green olive & lemon salsa, rocket salad

Egg Benedict
poached eggs on muffins topped with hollandaise
with smoked ham 8.50 / 16.50
with smoked salmon 9.50 / 18.50

Cider Cured Trout (gf) 36.50
Crushed potatoes, sea vegetables, crab sauce

Superfood Salad (vg, gf) 10.75
spinach, cauliflower, broccoli, avocado, seeds, pomegranate, radish, alfalfa sprouts
add Ginger Pig Bacon 3.00
add grilled chicken thigh 3.50
add goat's cheese 4.00

JOSPER CHARCOAL OVEN

Our steaks are from grass-fed British cattle from great British butchers The Ginger Pig and Aubrey Allen plus our own farm and are dry-aged for a minimum of 28 days

SHARING CUTS

Prime Rib cooked on the bone 14.50 per 100g
Porterhouse cooked on the bone 14.50 per 100g
Chateaubriand 17.00 per 100g

STEAKS

Sirloin 10oz / 12oz 36.00 / 40.50
Rib-eye 10oz / 12oz 40.50 / 45.50
Fillet 8oz 42.50
Rump 10oz 55 day dry aged 29.50

Lunch Special
180g Onglet Steak 20.75
Fries & chimichurri

Jones' Chuck Burger 19.50
Chuck patty topped with slow cooked oxtail, iceberg, tomato, sesame pickle, fries
add Ginger Pig bacon 3.00
add mature cheddar 2.00

Meatless Burger (vg) 16.50
Plant based patty, vegan seeded 'brioche' bun, sriracha mayonnaise, tomato, iceberg,sesame pickle, fries

Sauces 3.00 (free refill)
Béarnaise, chimichurri, horseradish cream, red wine jus, peppercorn

Surf & Turf 13.50
Top your steak with garlic & rosemary OR Piri Piri king prawns

Belper Knolle 3.50
Swiss hard cheese coated in black pepper, Himalayan pink salt & garlic

Two Fried Eggs 3.00
Rich yolk

SIDES

Truffle Macaroni Cheese 7.75
Roast Vegetable & Lentil Salad Kale (gf) 7.00
Charred Green Beans Chilli & dukka (vg, gf) 7.50
Creamed Spinach (gf) 7.50
Rocket & Parmesan Balsamic (gf) 5.50
Beet & Goat's Cheese Salad Walnuts, balsamic (gf) 7.00

POTATO MENU

Fries (vg,gf) **/ Truffle Fries** (gf) 5.25 / 6.25
Triple Cooked Chips (vg,gf) 5.75
Bearnaise Dauphinoise Potatoes (gf) 7.50
Sweet Potato Mash (gf) 7.50
New Potatoes Herb butter (gf) 6.50
Baked Potato Chives, sour cream, bacon bits (gf) 7.00

Dishes marked (vg) are vegan & those marked (gf) are gluten free.
Food allergies or intolerances; please ask us about the ingredients we use.
We are committed to providing you with accurate ingredient information. However, because our kitchen and our suppliers' facilities handle allergens, we cannot guarantee the complete absence of trace allergens in any of our dishes.
An optional 13.5% 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.

7-8 Eccleston Yards, Belgravia, SW1W 9AZ **jonesfamilyrestaurants**

DINNER

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APERITIFS

Lost Negroni 12.75
Ramsbury gin, Campari, house blend of vermouths

Eccleston Fizz 15.50
Le Philtre organic vodka, Louis Pommery sparkling, lemon, elderflower, mint

Hugo 10.75
Prosecco, Burnt Faith elderflower liqueur, mint

Lavender Collins 8.75
Tanqueray zero, lavender syrup, soda, lemon (no alcohol)

NIBBLES

Sourdough Bread 4.00
Herb butter

Cheddar Bites 7.00
Polenta, sriracha mayo

Charcuterie Board (to share) 25.50
Cured meats, pickles, pane caresau

Smoked Almonds 3.50

Olives 3.50

Harissa Fried Squid (gf) 10.75
Lime mayo

Halloumi Fries 8.75
Sesame, soy & lime glaze

STARTERS

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Miso, potato, pickled onion, watercress

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Pickled walnut, mash

Salt Baked Beetroot (gf) 9.75
Feta, pickled onions, hazelnuts

Crab & Citrus Salad (gf) 15.50
Dijon, lime dressing

Sashimi Tuna & Chia (gf) 21.50
Cucumber, jalapeño salsa

SEA - FIELD- LAND

Cider Cured Sea Trout (gf) 36.50
Crushed potatoes, sea vegetables, crab sauce

Chicken Milanese 23.50
Green olive & lemon salsa, rocket salad

Winter Vegetable Crumble (vg) 16.50
Crispy Kale

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Ginger Pig

STEAKS

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Rib-eye 10oz / 12oz 40.50 / 45.50
Fillet 8oz 42.50
Rump 10oz 55 day dry aged 29.50
Onglet 6.5oz 15.00

Denver Cut Wagyu 8oz 55.50
Freedown hills farm

Jones' Chuck Burger 19.50
Chuck patty topped with slow cooked oxtail, iceberg, tomato, sesame pickle, fries
add Ginger Pig bacon 3.00
add mature cheddar 2.00

Treacled Venison Loin (gf) 39.50
Brown butter mash, kale, girolles

Meatless Burger (vg) 16.50
Plant based patty, vegan seeded 'brioche' bun, sriracha mayonnaise, tomato, iceberg, sesame pickle, fries

Sauces 3.00 **(free refill)**
Béarnaise, chimichurri, horseradish cream, red wine jus, peppercorn

Surf & Turf 13.50
Top your steak with garlic & rosemary OR Piri Piri king prawns

Belper Knolle 3.50
Swiss hard cheese coated in black pepper, Himalayan pink salt & garlic

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