

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

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

Raw Cornish Sea Bass
orange & grapefruit, crisp fennel, dill 9.00

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

Charcoal-Grilled Asparagus
Markham Farm asparagus, béarnaise 8.00

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

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

350g Barnsley Lamb Chop 20.00
chimichurri

400g Pork Chop 18.00
burnt apple emulsion

350g Pork Rib Eye 18.00
smoked aubergine purée

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,
side of triple cooked chips or mixed leaves 15.00

LAND, SEA & FIELD

Jones' Summer Garden Plate 14.00
crispy raw summer vegetables, pea and yoghurt mousse,
watercress and pumpkin seeds. Served with a sharp
tarragon and parsley 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 for 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

Creamy Mash 3.50
New Potatoes fresh mint 3.50
Brown Crab Potatoes 4.00
Fries / Triple Cooked Chips 3.50 / 4.00
Dauphinoise 4.00
Sweet Potato Wedges 3.50

Food allergy 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

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