the JONES FAMILY kitchen

NIBBLES

Fresh Sourdough 4.00
Homemade butter, smoked sea salt

House Olives 3.00
Fennel & lemon

Cheese Croquettes 3.50
Oxtail mayo

Crispy Courgette 3.50
Chilli dip

APERITIFS

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

Aperol Spritz 8.00
Prosecco, Aperol

Hugo 8.50
Prosecco, elderflower, mint

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

STARTERS

House Cured Salmon 10.00
Beetroot, kale, lemon crème fraîche

Roasted Squash (vg) 7.50
Charred onion, coconut yoghurt, hazelnuts, sage

Parsnip & Apple Soup 7.00
Honey crème fraîche

Jones' Beef Tartare 9.50 / 17.50
Truffle emulsion, crispy onion & beef dripping toast

Cured Meats 7.50
Spanish & Italian charcuterie and our own salt beef, fermented cabbage & pickles (Price per person)

La Latteria Burrata 9.00
Quince, pickled mushrooms, artichoke crisps

Cider Cooked Octopus 9.50
Spiced lentils & herb dressing

Seared Scallops 12.50
Celeriac purée & burnt apple

SEA - FIELD- LAND

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
Black rice, shrimp, charred baby leek

Chicken Breast 17.00
Pumpkin purée, roasted beetroot, watercress oil

Braised Ox Cheek 21.00
Creamed potato, Chantenay carrots, red wine jus

250g Lamb Rump 23.00
Lyonnaise potatoes, broccoli, lamb & mint jus

Cauliflower Rice (vg) 8.00 / 15.00
Cashew hummus, butternut squash, raisins

Miso Glazed Aubergine (vg) 15.00
Dukkah, coriander, pomegranate

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.

SIGNATURE SHARING CUTS

Prime Rib cooked on the bone 7.50 per 100g

Porterhouse cooked on the bone 8.50 per 100g

Chateaubriand 12.50 per 100g

STEAKS

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

Chuck Burger 15.00
Topped with our slow cooked oxtail, oxtail mayo, crisp lettuce, beef tomato and sesame pickle, in a toasted brioche bun. Served with triple cooked chips
add cheddar or bacon or both 2.00

Pork Cutlet 23.00
Williams pear, barley risotto, sage

Sauces 2.50
Béarnaise, red wine beef jus, chimichurri, peppercorn

Butters 2.00
Porcini & truffle, roast garlic & paprika, chipotle

Belper Knolle 3.00
A wonderful matured Swiss hard cheese coated in fine black pepper, Himalayan pink salt & a hint of garlic

Surf & Turf 10.00
Top your steak with garlic & rosemary prawns. Plus a side of mixed leaves or triple cooked chips

SIDES

Truffle Macaroni Cheese	4.50
English Greens (vg) Chilli, sesame & soy	3.50
Charred Hispi Cabbage Beef dripping breadcrumbs	4.00
Roasted Parsnips (vg) Maple, hazelnuts	4.00
Rocket & Parmesan Balsamic	3.50

POTATO MENU

Olive Oil Mash (vg)	3.50
New Potatoes (vg) Fresh mint	3.50
Fries / Triple Cooked Chips (vg)	3.50 / 4.00
Dauphinoise	4.00
Sweet Potato Wedges (vg)	3.50

Food allergies or intolerances; please ask us about the ingredients we use. (vg) are vegan dishes.
Please ask us for our Gluten Free and/or Vegan menus.

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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