

the JONES FAMILY project



GLUTEN FREE MENU

APERITIFS

Hugo Prosecco, elderflower, mint	8.50	Pimms Sbagliato Pimms, Campari, Maraschino, Prosecco, orange bitters	10.50
Lost Negroni Botanist gin, Campari, house blend of vermouths	10.00	Aperol Spritz Prosecco, Aperol	8.00

NIBBLES

House Olives (vg) 3.50 Fennel & lemon	Polenta Chips (vg) 3.50 Tomato chilli jam	Smoked Aubergine Tostada 1.50pp Yoghurt
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STARTERS

Lamb Ribs 8.00pp Red wine jus (three pieces)	Goat's Curd & Peach 8.50 Prosciutto
Jones' Fillet Tartare 10.00 / 19.00 Truffle, tortilla chips	Smoked Mackerel 8.50 Gremolata, horseradish
Cured Tuna 9.50 Roast apple, avocado, yuzu	Spiced Crab 9.50 Coriander & crème fraîche, tortilla chips
Asparagus & Broccoli 8.75 Yoghurt, hazelnuts & purple oil	Cured Apple & Pear (vg) 8.00 Yuzu dressing, avocado puree, chilli, quinoa

SEA - LAND - FIELD

West Country Catch MARKET PRICE Market fresh fish from day boats. Ask for today's landing	Garden Plate (vg) 14.50 Beetroot hummus, seasonal vegetables, Jerusalem artichokes, Umbrian lentils, pumpkin seeds, Taggiasche olives, Balsamela & extra virgin olive oil	Spatchcock Poussin 17.50 Rocket & ribbons
Loch Duart Salmon 19.00 Coconut-galangal sauce, sweet potatoes, baby aubergine, sambal peanuts	Charred Cauliflower (vg) 14.50 Vegetarian risotto using seasonal ingredients	Confit Duck 18.00 Sweetcorn, cavolo nero

We donate 25p from our Salmon dish to Inspire who support the children and schools of Hackney

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 8.00 per 100g
Porterhouse	cooked on the bone 9.00 per 100g
Chateaubriand	12.50 per 100g

STEAKS

350g Rib Eye	28.50
350g Sirloin	27.50
250g Fillet	31.00
300g Rump 55 day dry aged	20.50



RARE BREED MEATS

Blackfaced Lamb Rump	24.00
Peas, gremolata, black fig	
Tamworth Pork Rib eye	22.50
Chorizo, smoked black pudding, new potatoes, spinach	

Sauces 2.50
Béarnaise, red wine,
chimichurri, peppercorn,
creamed horseradish

Butters 2.50
Porcini & truffle,
roast garlic & paprika

Belper Knolle 3.00
A Swiss hard cheese coated in
black pepper, Himalayan pink
salt & garlic

Surf & Turf 10.00
Top your steak with garlic &
rosemary prawns

SIDES

Wilted Spinach	4.00
English Greens Wasabi dressing (vg)	4.00
Heritage Tomatoes White balsamic (vg)	4.50
Mixed Leaves Sweet lemon dressing (vg)	3.50

POTATO MENU

Truffled Potato Dauphinoise	4.00
Anya Potatoes Lemon, seaweed (vg)	4.00
Fries / Triple Cooked Chips	4.00
Creamy Mash	4.00
Sweet Potato Wedges (vg)	4.00

Food allergies or intolerances; please ask us about the ingredients we use. Dishes marked (vg) are vegan.

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.