

# Jones & Sons

## Dalston Sunday Lunch Menu

Sourdough, *whipped garlic butter* 5

Olives (vg) 4

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Stracciatella, *citrus, fennel, mint, rye* (v) 12

Crispy squid, *kimchi mayo, burnt lemon* 12

Sea bass ceviche, *mezcal, avocado, crispy onions* 12

Heritage tomatoes, *basil, pesto, pine nuts, balsamic* (vg) 9

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Chicken supreme Caesar 20

Onglet salad, *gem, new potatoes, avocado, broccoli* 23

Grilled cauliflower, *pine nuts, cashew cream, golden sultanas, herbs* (vg) 17

Sea trout niçoise, *gem, capers, boiled eggs, green beans, potatoes, olives, salsa verde dressing* 26

### Roasts

Lamb rump, *mint sauce* 23

Herefordshire rib eye, *horseradish cream* 26

Gloucester old spot pork belly, *apple sauce* 21

Corn-fed chicken supreme, *sage stuffing* 21

Butternut squash, smoked tofu & mushroom wellington (vg) 17

Kids roast 13

*All roasts served with carrots, parsnips, seasonal greens, confit shallot, roast potatoes, Yorkshire pudding & gravy*

### Sharing

Meat platter, *your choice of*

Rib eye, 16hr beef short rib, pork belly or lamb chops (min 2 people) 27pp

### Sides

Honey mustard glazed pigs in blankets 6

Seasonal greens (vg) 5

Stuffing (v) 3

Cauliflower cheese (v) 6

Roast potatoes (vg) 4

Macaroni cheese (v) 6