

the
JONES FAMILY
kitchen

MEAT FEAST
£56.00

**Choice of
Starter**

Salt Baked Beetroot
Torched goat's cheese,
hazelnuts, beetroot caramel

**Cured Pollock &
Prosciutto**
Balsamic vinegar,
fennel pollen

Main Course

Cooked in our Josper Grill

Charcoal Josper Grilled Ginger Pig Cut Platters:

28 Day Dry-Aged Prime Rib

Pork Rib-eye Steak

Onglet

Served with

Triple Cooked Chips

Baby Leaf Salad
sweet lemon dressing

Seasonal Greens
chilli, sesame, honey & soy dressing

Mashed Potato

Butter, cream

Red Wine Beef Jus & Peppercorn Sauces

Duo of Deserts

Lemon Tart

Italian meringue

New York Cheesecake

Raspberry chilli jam

Drinks Packages

Lady Lexie Half bottle per person of Quatre Cepages (Fr) or Saint Chinian (Fr) plus
schooner Jones Lager, tea & coffee £17.50

Countess Chlöe Half bottle per person of Picpoul de Pinet (Fr) or Malbec (Arg) plus
schooner Jones Lager, tea & coffee £22.00

Dutchess Daisy Half bottle per person of Russian River Pinot Gris (USA) or Organic Pinot Noir (NZ)
plus
schooner Jones Lager, tea & coffee £30.00

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 serve you.

If you have a food allergy or intolerance, including one to gluten, eggs, fish, peanuts, soybeans, milk, lactose, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupins, crustaceans or molluscs, please do not hesitate to ask for more details.

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