

— the —
JONES FAMILY
— project —

3 COURSE SET MENU
£39.00

Trio of Starters

each guest will receive

Smoked Mackerel
caramelised onion,
red aioli

Risotto Cake
gremolata

Cured Meats
crostini & homemade
giardiniera

Main Course

choose from

Pork Ribeye Steak

chorizo, spinach, new potato & chilli

55 Day Dry-Aged Rump Steak 300g (+£4.00)

triple cooked chips & salad
béarnaise or chimichurri sauce

Loch Duart Salmon

sweet potatoes, baby aubergines, coconut & galangal sauce
crunchy sambal peanuts

Jones' Garden Plate

beetroot hummus, roasted seasonal vegetables,
Umbrian lentils, Taggiasche olives
toasted pumpkin seeds, Balsamela

Dessert Duo

Anna's Triple Chocolate Brownie

vanilla ice cream, salted caramel

&

Coconut & Lime Tart

raspberry jam

Drinks Packages

Lady Lexie Half bottle per person of Chenin Blanc (SA) or Saint Chinian (Fr) plus
schooner Jones Lager, tea & coffee £19.50

Countess Chlöe Half bottle per person of Picpoul de Pinet (Fr) or Malbec (Arg) plus
schooner Jones Lager, tea & coffee £25.00

Dutchess Daisy Half bottle per person of Gavi di Gavi (It) or St Emilion Grand Cru (Fr) plus
schooner Jones Lager, tea & coffee £35.00

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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