

the JONES FAMILY kitchen

NIBBLES

Sourdough Bread Bone marrow butter	4.00
House Olives (vg, gf) Orange, ginger, chilli	3.50
Crispy Fried Squid Chilli aioli, almonds	6.00
Crispy Courgette (vg, gf) Sriracha mayo	4.00

APERITIFS

White Negroni Beefeater infused with lemongrass, Graham's no.5 white port, Noil Prat dry vermouth	9.00
Aperol Spritz Prosecco, Aperol	9.50
Hugo Prosecco, elderflower, mint	9.00
Lost Negroni Theodore Pictish gin, Campari, house blend of vermouths	10.50

STARTERS

White & Brown Crab Asparagus, baby gem, citrus mayonnaise, parmesan crisps	14.50	Jones' House Bacon Salad (gf) Stilton, baby spinach, mushrooms	8.25 / 14.50
Duck Egg & Wild Mushrooms (gf) Truffle, Parmesan cream	8.50	Heritage Tomato & Berry Salad (gf) Watermelon, olives, champagne vinegar	9.00
Jones' Fillet Tartare Truffle & beef dripping toast	10.25 / 20.00	Pan Fried Scallops & Brown Shrimps (gf) Blood orange & salsify	15.50

SEA - FIELD - LAND

Pan Fried Hake (gf) Asparagus, green peas, English garden pesto	20.50	Roast Chicken Supreme (gf) Leeks, red wine salsify, wild mushrooms	19.50	Stuffed Courgette (vg) Olive puree, aubergine caviar, tempura kale sun-dried tomatoes, orange zest	13.50
Whole Plaice (gf) Heritage tomatoes, mixed leaves, beurre noisette	21.50	Garden Plate (vg, gf) Beetroot hummus, seasonal vegetables, Jerusalem artichokes, lentils, pumpkin seeds, Taggiasche olives, Balsamela	15.00	Meatless Burger (vg) Plant based patty, vegan 'brioche' bun, sriracha mayonnaise, tomato, iceberg, sesame pickle, fries	13.50

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.

SHARING CUTS

Prime Rib	cooked on the bone	9.00 per 100g
Porterhouse	cooked on the bone	9.50 per 100g
Chateaubriand		13.00 per 100g

STEAKS

350g Sirloin	28.00
350g Rib-eye	29.50
250g Fillet	32.00
300g Rump 55 day dry aged	22.00

Jones' Chuck Burger

Slow cooked oxtail, iceberg, tomato, sesame pickle & fries	15.50
add Ginger Pig bacon or cheddar	2.00

Tamworth Pork Chop

Chorizo, new potatoes, spinach, confit garlic & paprika butter, black pudding	23.00
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Lamb Rump

(gf) Watercress & garlic pesto, braised lettuce, broad beans	26.50
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Two Fried Eggs

William's farm	3.00
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Sauces

2.50 / 3.00*
Béarnaise, chimichurri, horseradish cream, *red wine jus, peppercorn

Surf & Turf

10.00
Top your steak with garlic & rosemary king prawns

Belper Knolle

3.50
Swiss hard cheese coated in black pepper, Himalayan pink salt & garlic

Available till 4 pm

Everything on Toast

Poached William's farm eggs, avocado, spinach, semi-dried tomato, Sriracha dressing & sourdough	9.50
add Ginger Pig Bacon	3.00
add Franconian smoked black pudding	3.00
add halloumi	3.00

250g Onglet Steak

(gf) 15.00
Fries & chimichurri

Superfood Salad

(gf) Spinach, cauliflower, broccoli, avocado, seeds, pomegranate, radish, alfalfa sprouts	10.50
add Ginger Pig bacon	3.00
add smoked chicken	3.00
add goat's cheese	4.00

SIDES

Truffle Macaroni Cheese	5.00
Purple Sprouting Broccoli Hazelnuts (vg, gf)	5.00
Braised Chicory Parmesan, walnuts (gf)	4.50
Wilted Spinach (vg, gf)	4.50
Rocket & Parmesan Balsamic (gf)	4.50
Sauteed Wild Mushrooms (gf)	5.00

POTATO MENU



New Potatoes Fresh mint (vg, gf)	4.50
Fries (vg) / Truffle Fries	4.00 / 4.50
Triple Cooked Chips (vg)	4.00
Dauphinoise Potatoes	4.50
Cauliflower Croquettes Chilli, fennel	4.50
Baked Sweet Potato & Guacamole (vg)	7.00

Food allergies or intolerances; please ask us about the ingredients we use.

Dishes marked (vg) are vegan & those marked (gf) are gluten free.

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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