

the
JONES FAMILY
kitchen

NIBBLES FOR THE TABLE

Fresh Sourdough
homemade butter 4.00

House Olives
fennel & lemon 3.00

Cheese Croquettes
oxtail mayo 3.50

Crispy Courgette:
chilli dip 3.50

APERITIFS

Lost Negroni

Botanist gin, Campari, house blend of vermouths 10.00

Aperol Spritz

Prosecco, Aperol 8.00

Hugo

Prosecco, elderflower, mint 8.00

Head Full Of Flowers

1800 Silver Tequila, Mezcal, St Germain, grapefruit & lime 9.50

— **STARTERS** —

Cured Meats

Spanish & Italian charcuterie and our own salt beef, fermented cabbage & pickles 7.50 per person

La Batteria Burrata

quince, pickled mushrooms, artichoke crisps 9.00

Cider Cooked Octopus

spiced lentils & herb dressing 9.50

Seared Scallops

celeriac purée & burnt apple 12.00

House Cured Salmon

beetroot, kale, lemon crème fraîche 10.00

Roasted Squash

charred onion, coconut yoghurt, hazelnuts, sage 7.50

Parsnip & Apple Soup

honey crème fraîche 7.00

Jones Beef Tartare

truffle emulsion, crispy onion & beef dripping toast 9.50 / 17.50

— **LAND, SEA AND FIELD** —

West Country Catch

market fresh fish from day boats in Brixham, Looe, Newlyn & Plymouth. Ask for today's landing

market price

Cornish Cod

black rice, shrimp, charred baby leek

19.50

Cauliflower Rice

cashew hummus, butternut squash, raisins

15.00

250g Lamb Rump

Lyonnais potatoes, broccoli, lamb & mint jus

23.00

Miso Glazed Aubergine

dukkah, coriander, pomegranate

15.00

Chicken Breast free range

pumpkin, beetroot, watercress

17.00

FROM OUR 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)
7.50 per 100g

Porterhouse (cooked on the bone)
8.50 per 100g

Chateaubriand
12.50 per 100g

sizes and other special cuts are shown on the board

STEAKS

350g Rib Eye

28.00

350g Sirloin

27.00

250g Fillet

31.00

300g Rump 55 day aged

19.50

350g Pork Rib Eye

18.00



Chuck Burger topped with our slow cooked oxtail

15.00

oxtail mayo, crisp lettuce, beef tomato and sesame pickle, in toasted brioche. Served with triple cooked chips

add cheddar or bacon or both 2.00

Our burgers are cooked medium unless otherwise requested

300g Pork Cutlet

21.00

pearl barley risotto, sage

SAUCES & TOPPINGS

Sauces

béarnaise, red wine beef jus, chimichurri, peppercorn 2.50

Surf & Turf

top your steak with garlic & rosemary prawns. plus a side of mixed leaves or triple cooked chips 10.00

SIDES

Truffle Macaroni Cheese 4.50

English Greens chilli, sesame & soy 3.50

Charred Hispi Cabbage beef dripping 4.00

Roasted Parsnips maple, hazelnuts 4.00

Rocket & Parmesan Salad 3.50

POTATO MENU

Creamy Mash 3.50

New Potatoes fresh mint 3.50

Fries / Triple Cooked Chips 3.50 / 4.00

Dauphinoise 4.00

Sweet Potato Wedges 3.50

Food allergy or intolerances; Please ask us about the ingredients we use
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