



JONES WOOD FOUNDRY

A British Food Driven Pub

EVENTS

DINNER PRIX FIXE

Please select **3 options** for each course for your guests. \$59

STARTERS

SOUP OF THE DAY

FRENCH ONION SOUP

Garlic Thyme Croutons, Gruyere, Parmesan

SCOTCH EGG

Tartar Sauce

HOUSE MADE RICOTTA

Oven Dried Rosemary and Thyme, Aged Balsamic, Maldon Salt, Sourdough Toast

CHICKEN LIVER & FOIE GRAS PARFAIT

Grape Chutney, Cornichon, Maldon Salt, Brioche Toast

SEASONAL SALAD

Tender Greens, Crudites, Red Cabbage, Brussels Sprouts, Candied Walnuts, Pickled Cranberry, Lemon Dressing

COUNTRY PATE

Pickled Pearl Onion, Cornichon, Whole Grain Mustard, Toasted Sourdough

WOODLAND MUSHROOM SALAD +\$5 supplement

Truffle Dressing, Fresh Mint, Parmesan, Arugula

DESSERTS

STICKY TOFFEE PUDDING | BANOFFEE PIE | IL LABORATORIO DEL GELATO

APPLE & BLACKBERRY CRUMBLE | MILK CHOCOLATE AND SEA SALT TART

OPTIONAL

YORKSHIRE PUDDING POP OVER \$9

Blue Cheese Dip

For table on arrival. Serves 2-3 people

MAINS

JWF BURGER 8OZ

Stilton or Cheddar Cheese, Bacon, Triple Cooked Chips

JWF SALMON BURGER

Red Pepper & Mustard Seed Relish, Avocado & Cilantro, Mesclun Greens

SHEPHERD'S PIE

Braised Lamb Shoulder, Thyme, Root Vegetable, Mashed Potatoes

FISH & CHIPS +\$10 supplement

Beer Battered Cod, Triple Cooked Chips

BANGERS & MASH

Onion Gravy

WILD MUSHROOM RISOTTO +\$7 supplement

Parmesan, Mascarpone, Truffle Oil - **VEGETARIAN**

BRAISED SHORT RIB

Sweet Potato Puree, Roasted Root Vegetables, Sorrel

LAMB SHANK VINDALOO

Citrus Chutney, Cashew, Basmati Rice

STEAK AU POIVRE +\$20 supplement

(NY striploin sauteed with crushed black pepper)

Green Peppercorn Sauce, Triple Cooked Chips

SEARED SALMON PAVE

Chive Butter Sauce, Mache, Frisee

SIDES FOR TABLE \$35

Serves 4-5 people

TRIPLE COOKED CHIPS | MESCLUN GREENS

MINTED MUSHY PEAS | BUBBLE & SQUEAK

SAUTÉED SPINACH

Service charge and tax not included in prices. 20% Service Charge, 5% Administration Fee & 8.875% NYC Tax will be added to check.



JONES WOOD FOUNDRY

A British Food Driven Pub

EVENTS

LUNCH PRIX FIXE

2-Course \$45

Please select **3 options** from 2 of the 3 courses.

STARTERS

SOUP OF THE DAY

FRENCH ONION SOUP

Garlic Thyme Croutons, Gruyere, Parmesan

SCOTCH EGG

Tartar Sauce

HOUSE MADE RICOTTA

Oven Dried Rosemary and Thyme, Aged Balsamic,
Maldon Salt, Sourdough Toast

SEASONAL SALAD

Tender Greens, Crudites, Red Cabbage, Brussels Sprouts,
Candied Walnuts, Pickled Cranberry, Lemon Dressing

CHICKEN LIVER & FOIE GRAS PARFAIT

Pickled Pearl Onion, Cornichon, Maldon Salt,
Brioche Toast

DESSERTS

STICKY TOFFEE PUDDING

BANOFFEE PIE

APPLE & BLACKBERRY CRUMBLE

MILK CHOCOLATE AND SEA SALT TART

MAINS

JWF BURGER 8OZ

Stilton or Cheddar Cheese, Bacon, Triple Cooked Chips

JWF SALMON BURGER

Red Pepper & Mustard Seed Relish, Avocado & Cilantro,
Mesclun Greens

SHEPHERD'S PIE

Braised Lamb Shoulder, Thyme, Root Vegetable,
Mashed Potatoes

FISH & CHIPS +\$10 supplement

Beer Battered Cod, Triple Cooked Chips

BANGERS & MASH

Onion Gravy

WILD MUSHROOM RISOTTO +\$7 supplement

Parmesan, Mascarpone, Truffle Oil - **VEGETARIAN**

STEAK AU POIVRE +\$10 supplement

(NY striploin sauteed with crushed black pepper)

Green Peppercorn Sauce, Triple Cooked Chips

SEARED SALMON PAVE

Chive Butter Sauce, Mash, Frisee

OPTIONAL

YORKSHIRE PUDDING POP OVER \$9

Blue Cheese Dip

For table on arrival. Serves 2-3 people

SIDES FOR TABLE \$35

Serves 4-5 people

TRIPLE COOKED CHIPS | MESCLUN GREENS

MINTED MUSHY PEAS | BUBBLE & SQUEAK

SAUTÉED SPINACH

Service charge and tax not included in prices. 20% Service Charge, 5% Administration Fee & 8.875% NYC Tax will be added to check.



JONES WOOD FOUNDRY

A British Food Driven Pub

EVENTS

BRUNCH PRIX FIXE

2-Course \$49

Please select **3 options** from 2 of the 3 courses.

STARTERS

SOUP OF THE DAY

SCOTCH EGG

Tartar Sauce

HOUSE MADE RICOTTA

Oven Dried Rosemary and Thyme, Aged Balsamic, Maldon Salt, Sourdough Toast

HUMMUS

Lemon & Garlic | Roasted Bell Pepper | Smokey Chipotle |

Char Grilled Flat Bread

SEASONAL SALAD

Tender Greens, Crudites, Red Cabbage, Brussels Sprouts, Candied Walnuts, Pickled Cranberry, Lemon Dressing

CHICKEN LIVER & FOIE GRAS PARFAIT

Grape Chutney, Cornichon, Maldon Salt, Brioche Toast

WOODLAND MUSHROOM SALAD +\$5 supplement

Truffle Dressing, Fresh Mint, Parmesan, Arugula

DESSERTS

STICKY TOFFEE PUDDING

BANOFFEE PIE

APPLE & BLACKBERRY CRUMBLE

MILK CHOCOLATE AND SEA SALT TART

IL LABORATORIO DEL GELATO

OPTIONAL

YORKSHIRE PUDDING POP OVER \$9

Blue Cheese Dip

For table on arrival. Serves 2-3 people

MAINS

GRILLED CHICKEN WEDGE SALAD

Blue Cheese Dressing, Shaved Red Onions, Crispy Bacon

FULL ENGLISH BREAKFAST

Myers of Keswick Bangers, Loin Bacon, Black Pudding, Grilled Tomato, Baked Beans, Portobello Mushroom, Fried Bread, Fried Eggs

JWF BURGER 8OZ

Stilton or Cheddar Cheese, Bacon, Triple Cooked Chips

JWF SALMON BURGER

Red Pepper & Mustard Seed Relish, Avocado & Cilantro, Mesclun Greens

FISH & CHIPS +\$10 supplement

Beer Battered Cod, Triple Cooked Chips

FRIED CHICKEN & WAFFLE

Maple Syrup

AVOCADO ON TOAST

Poached Eggs, Crispy Bacon, Chili Oil

EGGS BENEDICT

English Muffin, Sautéed Spinach, Canadian Bacon, Hollandaise Sauce, Bubble & Squeak

HUEVOS RANCHEROS

Tortilla, Black Beans, Green Sauce, Queso Fresco, Fried or Scrambled Eggs

ROAST BEEF & YORKSHIRE PUDDING +\$15 supplement

Vegetables of the Day, Red Wine Gravy, Horseradish Cream

SIDES FOR TABLE \$35

Serves 4-5 people

TRIPLE COOKED CHIPS | MESCLUN GREENS

MINTED MUSHY PEAS | BUBBLE & SQUEAK

SAUTÉED SPINACH

Service charge and tax not included in prices. 20% Service Charge, 5% Administration Fee & 8.875% NYC Tax will be added to check.



JONES WOOD FOUNDRY

A British Food Driven Pub

EVENTS

BEVERAGES

BEVERAGE PACKAGE

\$25 pp per hour | \$45 pp for 2 hours | \$60 pp for 3 hours

INCLUDING ALL BOTTLED BEERS

\$35 pp per hour | \$60 pp for 2 hours | \$85 pp for 3 hours

PINOT GRIGIO

MALBEC

ROSÉ

PROSECCO

SANGRIA OR MULLED WINE/CIDER

(Seasonal)

ALL DRAFT BEERS

LIMITED WINE

Choose a Red, White & Sparkling
for your guest to choose from -
will be charged by the glass

ON CONSUMPTION

Full beverage menu, to be charged
on consumption by the glass



due to our proximity to a school, NYC law prohibits us from the sales/serving of spirits

Service charge and tax not included in prices. 20% Service Charge, 5% Administration Fee & 8.875% NYC Tax will be added to check.