



JONES WOOD FOUNDRY

A British Food Driven Pub

NYC Restaurant Week Summer 2022

LUNCH \$30

Tuesday - Friday

APPETIZERS

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

SOUP OF THE DAY please ask your server

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

ENTREES

FISH & CHIPS Beer Battered Cod, Triple Cooked Chips | **ADD** Mushy Peas +4

SHEPHERD'S PIE Braised Lamb Shoulder, Thyme, Root Vegetable, Mash

BANGERS & MASH Pork Sausage, Yukon Gold Mashed Potatoes, Onion Gravy

DINNER \$45

Tuesday - Sunday

APPETIZERS

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

SCOTCH EGG Tartar Sauce

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

ENTREES

FISH & CHIPS Beer Battered Cod, Triple Cooked Chips | **ADD** Mushy Peas +4

SHEPHERD'S PIE Braised Lamb Shoulder, Thyme, Root Vegetable, Mash

BANGERS & MASH Pork Sausage, Yukon Gold Mashed Potatoes, Onion Gravy

DESSERTS

STICKY TOFFEE PUDDING | **MILK CHOCOLATE & SEA SALT TART**