



JONES WOOD FOUNDRY

A British Food Driven Pub

Easter Menu

served all day

BRUNCH Dishes served until 4pm

- BACON EGG & CHEESE Thick Cut Nueske's Bacon, Cheddar Cheese, Scrambled Eggs, Mesclun Greens 17
- AVOCADO ON TOAST Poached Eggs, Crispy Bacon, Chili Oil 18
- EGGS BENEDICT English Muffin, Sautéed Spinach, Canadian Bacon, Hollandaise Sauce, Bubble & Squeak 17
- HUEVOS RANCHEROS Tortilla, Black Beans, Green Sauce, Queso Fresco, Fried or Scrambled Eggs 17
- JWF ENGLISH BREAKFAST Loin Bacon, Sausage, Portobello, Baked Beans, Black Pudding, Tomato, Fried Bread, Eggs 21

APP'S & TOASTS

- YORKSHIRE PUDDING POP-OVER Blue Cheese Lemon Dip 9
- BRITISH GRILLED CHEESE Stilton, Farmhouse Cheddar, Bechamel, Jalapeños, Grilled Sourdough 14
- HOUSE MADE RICOTTA Oven Dried Rosemary and Thyme, Aged Balsamic, Maldon Salt, Sourdough Toast 13
- WELSH RAREBIT FONDUE Farmhouse Cheddar, Grain Mustard & Guinness, Sourdough Toast 14
- CHICKEN LIVER & FOIE GRAS PARFAIT Grape Chutney, Cornichon, Maldon Salt, Brioche Toast 17
- HUMMUS Lemon & Garlic | Roasted Bell Pepper | Smokey Chipotle | Char Grilled Flat Bread 12
- SCOTCH EGG Tartar Sauce 15
- WOODLAND MUSHROOM SALAD Truffle Dressing, Fresh Mint, Parmesan, Arugula 17
- SEASONAL SALAD Tender Greens, Crudites, Red Cabbage, Brussels Sprouts, Candied Walnuts, Pickled Cranberry, Lemon Dressing 14
- MAIN COURSE** 17 | **ADD** Grilled Chicken 12 | Grilled Salmon 16 | Grilled Tuna 18
- BUTTERNUT SQUASH RAVIOLI Smoked Pecorino, Spiced Pepitas, Pickled Butternut Squash, Brown Butter 14
- WEDGE SALAD Blue Cheese Dressing, Crispy Bacon 15 | **ADD** Grilled Chicken 12 | Grilled Salmon 16
- FRENCH ONION SOUP Garlic Thyme Croutons, Gruyere, Parmesan 11

SIDES 9

- TRIPLE COOKED CHIPS | MESCLUN GREENS | MINTED MUSHY PEAS
- BUBBLE & SQUEAK | SAUTÉED SPINACH | SAUTÉED BRUSSELS SPROUTS
- RED WINE GRAVY 3.50 | GLUTEN FREE BUNS 2.50

LEG OF LAMB

Veggies of the Day, Roasted Red Potatoes & Gravy, Mint Sauce 35

SUNDAY ROAST BEEF & YORKSHIRE PUDDING

Veggies of the Day, Red Wine Gravy, Horseradish Cream 32

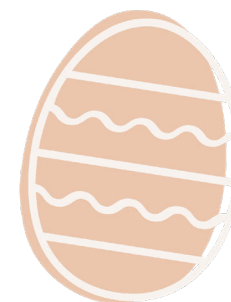
MAIN COURSE

- ROASTED CHICKEN Chestnut & Sage Stuffing, Honey Roasted Carrots, Yukon Gold Mash, Natural Jus 26
- SHEPHERD'S PIE Braised Lamb, Thyme, Root Vegetable, Mashed Potato 26
- PIE OF THE DAY ask your server 26
- FISH & CHIPS Beer Battered Cod, Triple Cooked Chips 29
- SEARED SALMON PAVE Chive Butter Sauce, Mache, Frisee 29
- LAMB SHANK VINDALOO Citrus Chutney, Cashew, Basmati Rice 32
- ADD** Naan Bread +4
- BRAISED SHORT RIB Red Wine, Mashed Potato, Pearl Onion, Carrot, Bacon & Mushroom 35
- STEAK AU POIVRE (NY striploin sauteed with crushed black pepper)
Green Peppercorn Sauce, Triple Cooked Chips 42

BURGERS & SANDWICHES **ADD** Chips or Salad +8

- CRISPY FILLET OF FISH SANDWICH Breaded Cod Fillet, Shredded Romaine Hearts, Tartar Sauce, Toasted Brioche Bun 15
- JWF BURGER 8OZ Stilton or Cheddar Cheese, Bacon 17
- JWF SALMON BURGER Red Pepper & Mustard Seed Relish, Avocado & Cilantro 20

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



DESSERTS

STICKY TOFFEE PUDDING 10
Vanilla Ice Cream

BANOFFEE PIE Toffee 10

APPLE & BLACKBERRY CRUMBLE 10

MILK CHOCOLATE AND SEA SALT TART 10
Vanilla Whipped Cream

IL LABORATORIO DEL GELATO 10
Vanilla & Chocolate, Warm Caramel Sauce

WARM CHOCOLATE BROWNIE 11
Vanilla Ice Cream

SWEET SPECIAL

10YR TAWNY PORT Presidential 13

O'MARAS IRISH COUNTRY CREAM Ireland 9



BRUNCH COCKTAILS

JWF BLOODY MARY – Glass/Pitcher 12/34

MIMOSA – Glass/Pitcher 12/32

BELLINI – Glass/Pitcher 12/34

JUICES

TOMATO 4

ORANGE 4

FRESH APPLE CIDER 4



BEVERAGE

QR



Scan this code
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drinks menu

Cocktails

SPRITZER 12

Elderflower | Pomegranate | Cucumber

SANGRIA 12

White | Red

Margarita 12

Classic | Spicy

All our cocktails are wine based. Ask your server for the full cocktail menu.