



# 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

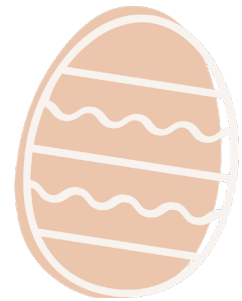
**SUNDAY ROAST BEEF & YORKSHIRE PUDDING**  
Veggies of the Day, Red Wine Gravy, Horseradish Cream 32

## 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*

for the full  
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.

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