



JONES WOOD FOUNDRY

A British Food Driven Pub

EVENTS

LUNCH PRIX FIXE

2-Course \$42

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

SEASONAL SALAD

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

FRIED CALAMARI

Marinara Sauce, Sriracha Mayo, Fresh Lemon

DESSERTS

STICKY TOFFEE PUDDING

Warm Spiced Date Sponge Cake,
Treachle Rum Sauce, Vanilla Ice Cream

BANOFFEE PIE

Banana Cream Pie, Graham Cracker Crust, Condensed
Milk Toffee, Vanilla Whipped Cream, Candied Almonds,
Shaved Chocolate

PROFITEROLES

Vanilla Ice Cream, Warm Chocolate Sauce,
Candied Almonds

ICE CREAM

Vanilla, Chocolate, Strawberry

MAIN COURSE

JWF BURGER 8OZ

Stilton or Cheddar Cheese, Bacon
(NOT INCL. 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

CHICKEN MILANESE

New Jersey Tomato, Artichoke Hearts,
Arugula & Lemon

BANGERS & MASH

Onion Gravy

ASPARAGUS RISOTTO

White Wine, Basil, Lemon, Pine Nuts & Parmesan (V)

ROASTED RAINBOW TROUT

Brown Butter, Lemon & Capers,
Poached Leeks & Fingerling Potatoes

SIDES FOR TABLE \$35

Serves 4-5 people

TRIPLE COOKED CHIPS | MESCLUN GREENS

MINTED MUSHY PEAS | MASHED POTATOES

SAUTÉED SPINACH

YORKSHIRE PUDDING POP OVER \$9

Blue Cheese Dip

For table on arrival. Serves 2-3 people

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



JONES WOOD FOUNDRY

A British Food Driven Pub

EVENTS

DINNER PRIX FIXE

Please select **3 options** for each course for your guests. \$49

STARTERS

SOUP OF THE DAY

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

WATERMELON SALAD

House Made Ricotta, Pickled Blueberry, Baby Arugula, Aged Balsamic

FRIED CALAMARI

Marinara Sauce, Sriracha Mayo, Fresh Lemon

DESSERTS

STICKY TOFFEE PUDDING Vanilla Ice Cream

BANOFFEE PIE Toffee

PROFITEROLES Vanilla Ice Cream

ICE CREAM Vanilla, Chocolate, Strawberry

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

JWF CAESAR SALAD

Romaine Hearts, Rosemary Crouton, Marinated Anchovy, Shaved Parmesan, Bangers or Grilled Chicken (V)

ASPARAGUS RISOTTO +\$7 supplement

Parmesan, White Wine, Roasted Maitake Mushrooms, Pine Nuts (V)

STEAK AU POIVRE +\$20 supplement

(NY striploin sauteed with crushed black pepper)

Green Peppercorn Sauce, Triple Cooked Chips

ROASTED RAINBOW TROUT

Brown Butter, Lemon & Capers, Poached Leeks & Fingerling Potatoes

SIDES FOR TABLE \$35

Serves 4-5 people

TRIPLE COOKED CHIPS | MESCLUN GREENS

MINTED MUSHY PEAS | MASHED POTATOES

SAUTÉED SPINACH

Service charge and tax not included in prices. 20% Suggested Gratuity, 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 \$35

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

STARTERS

SOUP OF THE DAY

SCOTCH EGG Tartar Sauce

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

WATERMELON SALAD

House Made Ricotta, Pickled Blueberry, Baby Arugula, Aged Balsamic

FRIED CALAMARI

Marinara Sauce, Sriracha Mayo, Fresh Lemon

DESSERTS

STICKY TOFFEE PUDDING Vanilla Ice Cream

BANOFFEE PIE Toffee

PROFITEROLES Vanilla Ice Cream

ICE CREAM Vanilla, Chocolate, Strawberry

OPTIONAL

YORKSHIRE PUDDING POP OVER \$9

Blue Cheese Dip

For table on arrival. Serves 2-3 people

MAINS

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

ENGLISH BACON-STEAK & EGGS

Bubble and Squeak, Brown Butter, Capers

SMOKED SALMON & SCRAMBLED EGGS

Toasted Tuscan Ciabatta

JWF CAESAR SALAD

Romaine Hearts, Rosemary Crouton, Marinated Anchovy, Shaved Parmesan, Bangers or Grilled Chicken (V)

SIDES FOR TABLE \$35

Serves 4-5 people

TRIPLE COOKED CHIPS | MESCLUN GREENS

MINTED MUSHY PEAS | BUBBLE & SQUEAK

SAUTÉED SPINACH

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EVENTS

BEVERAGES

BEVERAGE PACKAGE

\$45 pp for 2 hours | \$60 pp for 3 hours

INCLUDING ALL BOTTLED BEERS

\$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% Suggested Gratuity 5% Administration Fee & 8.875% NYC Tax will be added to check.

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