



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
- SMOKED SALMON & SCRAMBLED EGGS Mesclun Greens, Toasted Tuscan Ciabatta 21
- ENGLISH BACON-STEAK & EGGS Bubble and Squeak, Brown Butter, Capers 23
- 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
- FRENCH ONION SOUP Garlic Thyme Croutons, Gruyere, Parmesan 11
- 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
- COUNTRY PATE Pork Terrine, Balsamic Pickled Pearl Onion, Cornichon, Grain Mustard, Toasted Sourdough 15
- SCOTCH EGG Tartar Sauce 15
- FRIED CALAMARI Cornmeal Crusted, Fresh Lemon, Marinara Sauce, Sriracha Mayo 15
- TUNA TARTAR JAPONAISE With Wasabi & Tempura Bits, Salad of Pickled Beech Mushrooms, Breakfast Radish, Herb Salad 17

- SEASONAL SALAD Tender Greens, Crudites, Red Cabbage, Brussels Sprouts, Candied Walnuts, Pickled Cranberry, Lemon Dressing 14
- MAIN COURSE 19 | ADD Grilled Chicken 12 | Grilled Salmon 14 | Grilled Tuna 19

SIDES 9

- TRIPLE COOKED CHIPS | MESCLUN GREENS | MINTED MUSHY PEAS
- BUBBLE & SQUEAK | SAUTÉED SPINACH
- EXTRA RED WINE GRAVY 3.50 | EXTRA MINT SAUCE 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

- CHICKEN TIKKA MASALA Basmati Rice with Peas 28 | ADD Naan Bread +4
- SHEPHERD'S PIE Braised Lamb, Thyme, Root Vegetable, Mashed Potato 26
- PIE OF THE DAY ask your server
- FISH & CHIPS Beer Battered Cod, Triple Cooked Chips 29
- BANGERS & MASH Onion Gravy 26
- 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 +9

- 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

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

BANOFFEE PIE 10

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

IL LABORATORIO DEL GELATO 10

Vanilla, Chocolate, Strawberry

PROFITEROLES 10

Crispy Choux Buns, Vanilla Ice Cream,
Warm Chocolate Sauce, Candied Almonds

CRÈME BRÛLÉE 10

Caramel

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

SANGRIA WHITE OR RED – Glass/Pitcher 12/34

JUICES

TOMATO 4

ORANGE 4

FRESH APPLE CIDER 4

Cocktails

SPRITZER 12

Elderflower | Pomegranate | Cucumber

SANGRIA 12

White | Red

Margarita 12

Classic | Spicy

Mocktails

SHIRLEY GINGER 12

Ginger Beer, Grenadine, Cherries

VIRGIN SPRITZER 8

Elderflower Cordial, Sprite, Soda

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



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