



# 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 Potatoes,  
Gravy, Mint Sauce 35

## SUNDAY ROAST BEEF & YORKSHIRE PUDDING

Veggies of the Day, Red Wine Gravy, Horseradish Cream 35

## 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

LATE HARVEST RIESLING 2021 Barn Stormer 15

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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