



JONES WOOD FOUNDRY

A British Food Driven Pub

PRIX FIXE

2 course \$25 | 3 course \$34

STARTERS

WELSH RAREBIT FONDUE

Farmhouse Cheddar, Grain Mustard & Guinness, Sourdough Toast (V)

FRIED CALAMARI

Cornmeal Crusted, Fresh Lemon, Marinara Sauce, Sriracha Mayo

SEASONAL SALAD

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

TUNA TARTAR JAPONAISE

With Wasabi & Tempura Bits, Salad of Pickled Beech Mushrooms, Breakfast Radish, Herb Salad

\$6 supplement

CHICKEN LIVER & FOIE GRAS PARFAIT

Grape Chutney, Cornichon, Maldon Salt, Brioche Toast

\$5 supplement

DESSERTS

STICKY TOFFEE PUDDING

Warm Spiced Date Sponge Cake, Treacle 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 COURSES

ASPARAGUS RISOTTO

Lemon, Basil, Roasted Maitake Mushroom and Toasted Pine Nuts (V)

ROASTED RAINBOW TROUT

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

CHICKEN TIKKA MASALA

Basmati Rice with Peas

ADD Naan Bread +4

STEAK AU POIVRE

NY Striploin Sautéed with Crushed Black Pepper, Green Peppercorn Sauce, Triple Cooked Chips

\$14 supplement

FISH & CHIPS

Beer Battered Cod, Triple Cooked Chips

ADD Mushy Peas +4

\$12 supplement

