



# 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

COUNTRY PATE TERRINE

Pork Terrine, Balsamic Pickled Pearl Onion, Cornichon,  
Grain Mustard, Toasted Sourdough

FRIED CALAMARI

Marinara Sauce, Sriracha Mayo, Fresh Lemon

### 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 COURSE

BUTTERNUT SQUASH & SAGE RISOTTO

Roasted Squash, Smoked Pecorino,  
Spiced Pumpkin Seed (V)

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

BANGERS & MASH

Onion Gravy

ROASTED CHICKEN

Chestnut Apple & Sage Stuffing,  
Bacon Wrapped Chipolata, Natural Jus

ROASTED SALMON

Warm Lentil du Puy Salad, Grain Mustard Dressing,  
Green Apple & Sorrel

**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

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# EVENTS

## DINNER PRIX FIXE

Please select **3 options** for each course for your guests. \$55

### 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 Chuntey, Cornichon, Maldon Salt, Brioche Toast

COUNTRY PATE TERRINE

Pork Terrine, Balsamic Pickled Pearl Onion, Cornichon, Grain Mustard, Toasted Sourdough

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 \$8

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 *+\$14 supplement*

Beer Battered Cod, Triple Cooked Chips

BANGERS & MASH - Onion Gravy

JWF CAESAR SALAD

Romaine Hearts, Rosemary Crouton, Marinated Anchovy, Shaved Parmesan (V)

BUTTERNUT SQUASH & SAGE RISOTTO

Roasted Squash, Smoked Pecorino, Spiced Pumpkin Seed (V)

TUNA AU POIVRE

Sauteed Rare with Crushed Black Pepper, Green Peppercorn Sauce & Triple Cooked Chips

STEAK AU POIVRE *+\$14 supplement*

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

SIDES FOR TABLE \$35

Serves 4-5 people

TRIPLE COOKED CHIPS | MESCLUN GREENS

MINTED MUSHY PEAS | MASHED POTATOES

SAUTÉED SPINACH

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# JONES WOOD FOUNDRY

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# 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

BRIE FRITTERS

Granny Smith Apples, Baby Arugula, Cranberry Compote (V)

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

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### OPTIONAL

YORKSHIRE PUDDING POP OVER \$8

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 **+\$12 supplement**

Beer Battered Cod, Triple Cooked Chips

WILD MUSHROOM & BRIE OMELETTE

Mesclun Greens

AVOCADO ON TOAST

Poached Eggs, Crispy Bacon, Chili Oil

SMOKED SALMON & SCRAMBLED EGGS

Toasted Tuscan Ciabatta

JWF CAESAR SALAD

Romaine Hearts, Rosemary Crouton, Marinated Anchovy,  
Shaved Parmesan (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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## PLATTERS

### TOAST

Each platter consists of 20 pieces.

DEVILED EGGS (GF) \$70

HOUSE MADE RICOTTA \$70  
Aged Balsamic

AVOCADO ON TOAST \$70  
Tomato Confit, Capers

WHIPPED GOAT CHEESE \$80  
Marmalade

SMOKED SCOTTISH SALMON \$100  
Capers & Chopped Eggs

TUNA TARTAR \$100  
Rice "Cracker"

STEAK TARTAR \$100  
Truffle, Mint, Sourdough

CHICKEN LIVER & FOIE GRAS \$70  
Toasted Brioche, Grape chutney, Cornichon

CHICKEN JUBILEE SANDWICH \$90

### HOT BITES

Each platter consists of 20 pieces.

VEGETABLE SAMOSA \$80  
Pineapple Chutney

DEVILS ON HORSEBACK \$80  
Medule Dates, Stilton, Bacon

BEER BATTERED COD \$80  
Tartar Sauce

PIGS IN A BLANKET \$75  
Dijon Mustard

JWF SLIDER \$80  
Pickle & Cheddar

SCOTCH EGG \$90  
Hard Boiled Egg, Tartar Sauce

SAUSAGE ROLL \$80  
JWF Chorizo Breakfast Sausage



## **PLATTERS**

Each platter serves 10-12 people.

CHEESE \$150

CHEESE & FRUIT \$120

CRUDITE \$80

CHARCUTERIE \$170

SEASONAL SALAD \$80

HUMMUS & GRILLED NAAN \$100

TRIPLE COOKED CHIPS \$45

## **DESSERTS**

Each platter serves 5-7 people.

BANOFFEE PIE Toffee \$50

STICKY TOFFEE PUDDING Vanilla Ice Cream \$50

PROFITEROLES Vanilla Ice Cream \$50

APPLE & CRANBERRY CRUMBLE Vanilla Ice Cream \$50

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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## 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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