



JONES WOOD FOUNDRY

A British Food Driven Pub

EVENTS

JWF SLIDERS

Each platter consists of 20 pieces.

JWF SLIDERS \$110

JWF classic slider, ground beef patty, stilton or cheddar, butter lettuce, sliced tomato, sour pickle, churchill sauce, toasted brioche bun

PLANT BASED CLASSIC SLIDER \$60/\$120
stilton or cheddar, butter lettuce, sliced tomato, sour pickle, churchill sauce, toasted brioche bun

CRISPY FISH SANDWICH \$190
breaded cod fillet, shredded romaine hearts, tartar sauce, toasted brioche bun

SPICY CHICKEN SANDWICH \$110
kohlrabi slaw & butter lettuce

CHORIZO SMASH BURGER \$100
crispy cheese, butter lettuce, crushed avocado, roasted tomatillo sauce

SALADS

10 portions

TUNA NICOISE \$180
haricot vert, red pepper, fingerling potato, hard boiled egg, Nicoise olive, cherry tomato & marinated olive

CLASSIC COBB \$170
grilled chicken, crispy bacon, hard boiled egg, cherry tomatoes, avocado and blue cheese

GRILLED CHICKEN CAESAR \$170
romaine hearts, char grilled chicken breast, rosemary croutons, marinated white anchovy & shaved Parmesan

HARVEST SALAD CHOPPED KALE \$150
marinated beets, pear, apple, pickled cranberry, toasted pecan & feta, Parmesan dressing

SEASONAL SALAD TENDER GREENS \$140
crudites, red cabbage, Brussels sprout, candied walnut, pickled cranberry, lemon dressing

WARM WILD MUSHROOM SALAD \$180
fresh mint, baby arugula, truffle dressing & shaved Parmesan

MIXED GREENS \$100

DIPPINGS

10 portions

HOUSE MADE WHIPPED RICOTTA \$90
oven dried Rosemary & Thyme, aged balsamic, Maldon salt, sourdough toast

HUMMUS \$100
lemon garlic | roasted bell pepper | smokey chipotle
char grilled flatbread
(Please choose 1 flavour)

WELSH RAREBIT FONDUE \$105
farmhouse cheddar, grain mustard & Guinness, sourdough toast

YORKSHIRE PUDDING POP-OVER (V) \$48
blue cheese lemon dip

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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SNACKS

Each platter consists of 20 pieces.

JWF SAUSAGE ROLLS \$100

homemade sausage wrapped in puff pastry, confit garlic mayo

PIGS IN A BLANKET \$80

Dijon mustard

SCOTCH EGG \$90

semi soft boiled egg, homemade chorizo and breakfast sausage, crispy breadcrumbs & tartar sauce

GOAT CHEESE MARMALADE (V) \$130

toasted Tuscan ciabatta, bitter orange marmalade & fresh goat cheese

BEER BATTERED COD FISH) \$180

tartar sauce

COUNTRY PATE \$130

house made pork terrine, grape chutney, grain mustard & cornichon, toasted sourdough

FRIED CALAMARI) \$250

cherry pepper, crispy kale, tartar sauce

ARANCINI - Risotto Balls (V) \$115

stuffed with house made ricotta & spinach, crispy breading & shaved Parmesan cheese

SALMON DILL CAKES \$180

Atlantic salmon, dill & idaho potato, crunch golden breadcrumbs, tartar sauce

ARACELY'S TACO'S \$115

Please pick your flavour:

Chicken: diced onion, cilantro tomatillo sauce,

Crispy Fish: kohlorabi slaw, cilantro, chipotle mayo, tomatillo sauce

Beef: cilantro tomatillo sauce

TRIPLE COOKED CHIPS \$100

DESSERTS

Each platter serves 10 people.

MILK CHOCOLATE TART \$120

STICKY TOFFEE PUDDING vanilla ice cream \$120

MILK CHOCOLATE MOUSSE \$120

APPLE & CRANBERRY CRUMBLE vanilla ice cream \$120

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