



JONES WOOD FOUNDRY

A British Food Driven Pub

EVENTS

DINNER PRIX FIXE

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

Select **5 options** for each course for your guests. \$65

APPS & SNACKS

FRENCH ONION SOUP

Melted Onions, Roasted Chicken & Beef Broth, Gruyere Cheese & Croutons

TUNA TARTARE JAPONAISE

Wasabi Dressing & Tempura Bits, Salad of Pickled Beech Mushroom, Watermelon Radish, Herb Salad

SCOTCH EGG

Semi Soft Boiled Egg Wrapped in Homemade Chorizo and Breakfast Sausage, Crispy Breadcrumbs & Tartar Sauce

HOUSE MADE WHIPPED RICOTTA

Oven Dried Rosemary & Thyme, Aged Balsamic, Maldon Salt, Sourdough Toast (V)

FRIED CALAMARI

Cherry Pepper, Crispy Kale, Tartar & Sriracha Mayo

CHICKEN LIVER & FOIE GRAS PARFAIT

Grape Chutney, Cornichon, Brioche Toast

HUMMUS

Lemon & Garlic | Roasted Bell Pepper | Smokey Chipotle
Chargrilled Flat Bread (V)

SALADS

(MAIN COURSE OPTION)

CLASSIC COBB

Grilled Chicken, Crispy Bacon, Hard Boiled Egg, Cherry Tomatoes, Avocado & Blue Cheese

GRILLED CHICKEN CAESAR

Romaine Hearts, Char Grilled Chicken Breast, Rosemary Croutons, Marinated White Anchovy, Shaved Parmesan

HARVEST SALAD

Chopped Kale, Marinated Beets, Pear, Apple, Pickled Cranberry, Candied Pecan, Parmesan Dressing (V)

SEASONAL SALAD

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

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SIDES FOR TABLE \$35

Serves 4-5 people

TRIPLE COOKED CHIPS | MESCLUN GREENS | MINTED MUSHY PEAS |

BASMATI RICE (V) | KOHLRABI SLAW (V)

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.



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DINNER PRIX FIXE

Please select **3 options** for each course (Appetizer, Main Cours, Dessert) for your guests. \$55

Select **5 options** for each course for your guests. \$65

MAIN COURSE

STEAK AU POIVRE **+\$14 supplement**

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

TUNA AU POIVRE

Black Peppercorn Crusted Ahi Tuna Sauteed Rare,
Green Peppercorn Sauce, Triple Cooked Chips

FISH & CHIPS **+\$14 supplement**

Beer Battered Cod, Triple Cooked Chips

SHEPHERD'S PIE

Braised Lamb Shoulder, Thyme, Root Vegetable,
Mashed Potatoes

HALF ROAST CHICKEN

Bacon Wrapped Chipolata, Yukon Gold Mashed
Potatoes, Natural Jus

WILD MUSHROOM RISOTTO

Parmesan & Mascarpone Cheese, Crispy Kale (V)

BANGERS & MASH

Myers of Keswick Sausage, Yukon Gold Mashed
Potatoes, Onion Gravy

PASTRY PIE OF THE DAY

Classic Suet Crust Base, Ruff Puff Top, Daily Filling,
served with Chips or Yukon Gold Mashed Potatoes

SATURDAY & SUNDAY ONLY

SUNDAY ROAST Beef, Pork & Lamb

ROTATING EACH WEEKEND

Seasonal Vegetables, Roasted Potatoes,
Yorkshire Pudding, Red Wine Gravy

+\$14 supplement (Beef & Lamb)

BURGERS & SANDWICHES

(MAIN COURSE OPTION)

JWF BURGER 80Z

Stilton or Cheddar Cheese, Crispy Bacon, Shaved Red
Onion, Shredded Romaine, Sour Pickle

CRISPY FILLET OF FISH SANDWICH

Breaded Cod Fillet, Shredded Romaine Hearts, Tartar
Sauce, Toasted Brioche Bun

BRITISH GRILLED CHEESE

Farmhouse Cheddar, Stilton, Mornay Sauce & Pickled
Jalapeno

SPICY FRIED CHICKEN

Kohlrabi Slaw & Butter Lettuce

CHORIZO SMASH BURGER

Crispy Cheese, Butter Lettuce, Avocado, Roasted
Tomatillo Sauce

PLANT BASED BURGER

Stilton or Cheddar, Sour Pickle, Shredded Romaine,
Shaved Red Onion, Churchill Sauce,
Toasted Brioche Bun (V)

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

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