



# JONES WOOD FOUNDRY

A British Food Driven Pub

# Easter SUNDAY LUNCH

## PRIX FIXE

### STARTER

MINTED ENGLISH PEA SOUP  
Cream Fraiche & Smokey Bacon

### MAIN COURSE

ROAST LEG OF LAMB  
Seasonal Vegetables, Roast Potato, Yorkshire Pudding & Red Wine Gravy & Mint Sauce

### DESSERT

CHOCOLATE EGG  
Milk Chocolate Mousse, Vanilla Custard Egg, Kataifi Nest

\$58pp  
\$59.45pp

## OUR RECOMMENDATIONS

**COCKTAIL** EASTER SUNRISE Chapel Down Champagne, Blue Curaçao, Sprite, Grapefruit Juice 14/14.35

**FOR THE TABLE** YORKSHIRE PUDDING POP-OVER Blue Cheese Lemon Dip (V) 12/12.30

## SMALL PLATES

MINTED ENGLISH PEA SOUP Cream Fraiche & Smokey Bacon 16/16.40

SCOTCH EGG Semi Soft Boiled Egg Wrapped In Home made Breakfast Sausage & Chorizo,  
Crispy Bread Crumbs & Tartar Sauce 18/18.45

HUMMUS Lemon & Garlic | Roasted Bell Pepper | Smokey Chipotle | Chargrilled Flat Bread (V) 16/16.40

FRIED CALAMARI Cherry Pepper, Crispy Kale, Tartar sauce & Sriracha Mayonnaise 18/18.45

CHICKEN LIVER & FOIE GRAS PARFAIT Grape & Green Apple Chutney, Cornichon, Toasted Brioche 19/19.50

## FULL ENGLISH BREAKFAST

Myers of Keswick Bangers, Loin Bacon, Portobello Mushroom, Roasted Tomato,  
Heinz Baked Beans, Fried Egg, Plancha Fried Bread 29/29.75

## SALADS

TEAR DROP TOMATO Feta Cheese, Crispy Tortilla Chips & Basil Pesto 22/22.55

SHAVED PEAR Baby Arugula, Candied Walnuts, Aged Balsamic & Olive Oil 22/22.55

GRILLED CHICKEN CAESAR Romaine Hearts, Char Grilled Chicken Breast, Rosemary Crouton,  
Marinated Anchovy & Shaved Parmesan 23/23.60

SEASONAL SALAD Tender Greens, Crudites - Red Cabbage, Brussel Sprout, Carrot,  
Pickled Sour Cherry, Lemon Dressing 19/19.50

*Prices shown reflect cash/credit card pricing*

# JONES WOOD FOUNDRY EASTER ROAST

## LEG OF LAMB

Seasonal Vegetables, Roast Potato, Yorkshire Pudding &  
Red Wine Gravy & Mint Sauce 46/47.15

### MAIN COURSE

- BEANS ON TOAST** Tuscan Chiabatta, Farm House Cheddar, Heinz Baked Beans, Soft Poached Eggs 20/20.50
- BACON EGG & CHEESE** Thick Cut Nueske's Bacon, Scrambled Eggs, Farm House Cheddar Cheese, Spring Salad Greens 22/22.55
- RANCH EGGS** David's Slow Roast Pork Shoulder, Crispy Tortilla, Fried Black Beans, Fried Eggs, Ranch Sauce, Pickled Jalapeno, Queso Fresco 26/26.65
- AVOCADO TOAST** Tuscan Chiabatta, Crispy Bacon Bits, Soft Poached Eggs, Mesclun Greens 23/23.60
- FRENCH TOAST, BRIOCHE** Mascarpone Cheese, Strawberry, Blueberry, Vermont State Maple Syrup 23/23.60

### FROM THE FOUNDRY

- FISH & CHIPS** Beer Battered Cod, Hand Cut Triple Cooked Chips, Tartar Sauce 36/36.90
- SHEPHERD'S PIE** Braised Lamb Shoulder, Thyme, Root Vegetables, Mashed Potato 34/34.85
- JWF HANDMADE PIE OF THE DAY** Classic Suet Crust Base, Ruff Puff Top, Daily Filling, served with Yukon Gold Mashed Potato or Chips n/a
- JWF BURGER 8OZ** Stilton or Cheddar, Crispy Bacon, Shaved Red Onion, Shredded Romaine, Sour Pickle 20/20.50
- CRISPY FILLET OF FISH SANDWICH** Breaded Cod Fillet, Shredded Romaine Hearts, Tartar Sauce, Toasted Brioche Bun 18/18.45
- PLANT BASED BURGER** Stilton or Cheddar, Shaved Red Onion, Shredded Romaine, Sour Pickle, Churchill Sauce, Toasted Brioche Bun 18/18.45

### SIDES

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| <b>MESCLUN GREENS</b> 8/8.20                 | <b>GRILLED CHICKEN BREAST</b> 11/11.30   |
| <b>HAND CUT TRIPLE COOKED CHIPS</b> 13/13.50 | <b>YORKSHIRE PUDDING</b> 5/5.50  |
| <b>CRISPY BACON</b> 7/7.20                   | <b>EXTRA MINT SAUCE</b> 4.50/4.60  |
| <b>BANGERS (MYERS SAUSAGE)</b> 11/11.30      | <b>DIPPING SAUCES FOR CHIPS (5oz)</b> 4.50/4.60  |
| <b>BLACK PUDDING</b> 11/11.30                | Green Peppercorn - Tartar Sauce - Curry Sauce -<br>Onion Gravy - Sriracha Mayo - Blue Cheese & Lemon |

### DESSERTS

- STICKY TOFFEE PUDDING**  
Warm Spiced Date Sponge Cake, Warm Treacle Rum Sauce, Vanilla Ice Cream 15/15.40
- BANOFFEE PIE**  
Banana Cream Pie, Graham Cracker Crust, Dairy Toffee, Vanilla Whipped Cream, Candied Almonds, Shaved Dark Chocolate 15/15.40
- PROFITEROLES**  
Crispy Choux Buns, Vanilla Ice Cream, Warm Chocolate Sauce, Candied Almonds 15/15.40
- APPLE & BLACK BERRY CRUMBLE**  
Vanilla Ice Cream 14/14.35
- IL LABORATORIO DEL GELATO**  
Vanilla Chocolate, Strawberry, Three Scoops any Flavour 14/14.35



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

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