



# JONES WOOD FOUNDRY

A British Food Driven Pub

# EVENTS

## BRUNCH PRIX FIXE

2-Course Prix Fixe

Choose from two of the three courses:

3 selections \$40 | 5 selections \$50

### STARTERS

#### FRENCH ONION SOUP

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

#### SCOTCH EGG

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

#### 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)

#### TEAR DROP TOMATO

Feta Cheese, Crispy Tortilla Chips & Basil Pesto (V)

#### GRILLED CHICKEN CAESAR

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

#### SHAVED PEAR

Baby Arugula, Blue Cheese, Candied Walnuts, Aged Balsamic & Olive Oil (V)

#### SEASONAL SALAD

Tender Greens, Crudites - Red Cabbage, Brussel Sprout, Carrot, Pickled Sour Cherry, Lemon Dressing (V)

.....

### Sides for table \$35

Serves 4-5 people

MESCLUN GREENS (V) | HANDCUT TRIPLE COOKED CHIPS (V)

KOHLRABI SLAW (V) | MINTED MUSHY PEAS

### YORKSHIRE PUDDING POP OVER \$11

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

A British Food Driven Pub

## EVENTS

### BRUNCH PRIX FIXE

#### MAINS

##### FULL ENGLISH BREAKFAST

Myers of Keswick bangers, loin bacon, black pudding, grilled tomato, baked beans, portobello mushroom, fried bread, fried eggs

##### BEANS ON TOAST

tuscan ciabatta, heinz baked bean, farm house cheddar, soft poached egg

##### BACON EGG & CHEESE

thick cut nueske's bacon, scrambled eggs, cheddar cheese, mesclun

##### RANCH EGGS

David's slow roast pork shoulder, crispy tortilla, fried black beans, fried eggs, ranch sauce, pickled jalapeno, queso fresco

##### AVOCADO ON TOAST

tuscan ciabatta, crispy bacon, poached eggs

##### FRENCH TOAST BRIOCHE

strawberry & blueberry, canadian maple syrup

##### FISH & CHIPS **+\$18 supplement**

beer battered cod, hand cut triple cooked chips, tartar sauce

##### SHEPHERD'S PIE

braised lamb shoulder, thyme, root vegetables & mashed potatoes

##### JWF HANDMADE PIE OF THE DAY

classic suet crust base, ruff puff top, daily filling served with chips or yukon gold mashed potatoes

##### JWF BURGER 8OZ

stilton or cheddar, crispy bacon, shaved red onion, shredded romaine, sour pickle

##### CRISPY FISH SANDWICH

breaded cod fillet, shredded romaine hearts, tartar sauce, toasted brioche bun

##### PLANT BASED BURGER

stilton or cheddar, toasted brioche bun, sour pickle, shredded romaine, shaved red onion, churchill sauce (V)

##### SUNDAY ROAST Beef, Pork & Lamb

##### ROTATING EACH WEEKEND

seasonal vegetables, roasted potatoes, Yorkshire pudding, red wine gravy

**+\$16 supplement (Beef & Lamb)**

#### 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

##### APPLE & BLACKBERRY CRUMBLE

vanilla ice cream

##### IL LABORATORIO DEL GELATO

vanilla, chocolate, strawberry  
three scoops any flavour

*Vegetarian and/or vegan options are available on dishes noted with (V).*

Service charge and tax not included in prices. 20% Suggested Gratuity, 5% Administration Fee & 8.875% NYC Tax will be added to check.