



# JONES WOOD FOUNDRY

A British Food Driven Pub

# EVENTS

## DINNER PRIX FIXE

Please select **3 options** for each course (Appetizer, Main Cours, Dessert) for your guests. \$60

Select **5 options** for each course for your guests. \$70

### APPS & SNACKS

#### FRENCH ONION SOUP

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

#### TUNA TARTARE JAPONAISE

Wasabi Dressing, Tempura Bits, Pickled Enoki Mushrooms, Watermelon Radish, Herb Salad

#### SCOTCH EGG

Semi Soft Boiled Egg Wrapped in Homemade Breakfast Sausage and Chorizo, 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 & Green Apple Chutney, Cornichon, Toasted Brioche

#### HUMMUS

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

#### LOBSTER RAVIOLI *+\$8 supplement*

Lobster Jus & Shiitake Broth, Jerusalem Artichoke Chips & Fava Beans

### 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)

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### SIDES FOR TABLE

Serves 4-5 people

MESCLUN GREENS (V) \$28

HANDCUT TRIPLE COOKED CHIPS (V) \$45

KOHLRABI SLAW (V) \$45

MINTED MUSHY PEAS \$45

YORKSHIRE PUDDING POP OVER \$11

Blue Cheese Dip

*For table on arrival.* Serves 2-3 people

*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.



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### MAIN COURSE

#### STEAK AU POIVRE *+\$18 supplement*

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

#### CHAR GRILLED YELLOW FIN TUNA LOIN CHIMICHURRI

Baby Bell Pepper Piperade

#### ROASTED CHICKEN

Yukon Gold Mashed Potato, Poached Spring Onion, Fava Bean, Confit Tomato, Natural Jus Rosemary Vinaigrette

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

Beer Battered Cod, Hand Cut Triple Cooked Chips, Tartar Sauce

#### PAN ROASTED ATLANTIC SALMON

Garlic Creamed Kale, Frisee Salad with Pickled Sour Cherry & Enoki Mushroom

#### BANGERS & MASH

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

#### SHEPHERD'S PIE

Braised Lamb Shoulder, Thyme, Root Vegetable,  
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

### SATURDAY & SUNDAY ONLY

#### SUNDAY ROAST Beef, Pork & Lamb

#### ROTATING EACH WEEKEND

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

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

### BURGERS & SANDWICHES (MAIN COURSE OPTION)

#### JWF BURGER 8OZ

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

#### 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, Warm Treacle Rum Sauce, Vanilla Ice Cream

#### BANOFFEE PIE

Banana Cream Pie, Graham Cracker Crust,  
Dairy Toffee, Vanilla Whipped Cream,  
Candied Almonds, Shaved Dark Chocolate

#### PROFITEROLES

Crispy Choux Buns, 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

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