



# 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

#### CHILLED TOMATO BISQUE

Avocado on Toasted Ficelle

#### 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

#### HUMMUS

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

#### WATERMELON SALAD

House Made Ricotta, Watermelon Radish, Pickled Blueberry, Baby Arugula, Aged Balsamic & Olive Oil (V)

#### SHAVED PEAR

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

### SALADS

#### (MAIN COURSE OPTION)

#### HEIRLOOM TEARDROP TOMATO

Greek Feta, Basil Pesto, Rocket Lettuce, Char Grilled Ciabatta Croutons (V)

#### CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Rosemary Garlic Crouton, Marinated White Anchovy, Shaved Parmesan

#### ROAST CHICKEN

Celery Root Remoulade, Mesclun, Crudites, Grain Mustard Dressing

#### ROAST BEEF & YORKSHIRE PUDDING

Thinly Sliced Roast NY Strip, Baby Arugula, Crispy Mini Yorkshire Pudding, Pickled Beech Mushroom & Horseradish Dressing

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### 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.



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## 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 (V)

#### 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 (V)

#### FRENCH TOAST BRIOCHE

Strawberry & Blueberry, Canadian Maple Syrup (V)

#### 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, 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

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

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