



JONES WOOD FOUNDRY

A British Food Driven Pub

EVENTS

DINNER PRIX FIXE

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

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

APPS & SNACKS

CHILLED TOMATO BISQUE Avocado on Toasted Ficelle

SAUSAGE ROLL Homemade Sausage Wrapped in Puff Pastry, Smoked Garlic Sauce, Mesclun Greens

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, Toasted Sourdough **(V)**

FRIED CALAMARI Cherry Pepper, Crispy Kale, Tartar & Sriracha Mayonnaise

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

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

Serves 4-5 people

YORKSHIRE PUDDING POP OVER \$11

Blue Cheese Dip

For table on arrival. Serves 2-3 people

MESCLUN GREENS **(V)** \$28

HANDCUT TRIPLE COOKED CHIPS **(V)** \$45

KOHLRABI SLAW **(V)** \$45

MINTED MUSHY PEAS \$45

*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

TAGLIATELLE

Jumbo Lump Crab, Sugar Snap Peas, Lemon, Basil & Shaved Parmesan

ROASTED RAINBOW TROUT

Melted Leeks w/ Purple Potato,
Brown Butter Lemon & Caper

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

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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