



JONES WOOD FOUNDRY

A British Food Driven Pub

EVENTS

JWF SLIDERS

Each platter consists of 20 pieces.

JWF SLIDERS \$112

JWF Classic Slider, Ground Beef Patty, Stilton or Cheddar, Butter Lettuce, Sliced Tomato, Sour Pickle, Churchill Sauce, Toasted Brioche Bun

PLANT BASED CLASSIC SLIDER \$70/\$135

Stilton or Cheddar, Butter Lettuce, Sliced Tomato, Sour Pickle, Churchill Sauce, Toasted Brioche Bun

CRISPY FISH SANDWICH \$210

Breaded Cod Fillet, Shredded Romaine Hearts, Tartar Sauce, Toasted Brioche Bun

CHORIZO SMASH BURGER \$110

Crispy Cheese, Butter Lettuce, Crushed Avocado, Roasted Tomatillo Sauce (V)

SALADS

10 portions

TEAR DROP TOMATO \$185

Feta Cheese, Basil Pesto (V)

GRILLED CHICKEN CAESAR \$185

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

SHAVED PEAR \$165

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

SEASONAL SALAD TENDER GREENS \$155

Crudites, Red Cabbage, Brussels Sprouts, Candied Walnut, Pickled Cranberry, Lemon Dressing (V)

WARM WILD MUSHROOM SALAD \$200

Fresh Mint, Baby Arugula, Truffle Dressing & Shaved Parmesan

MIXED GREENS \$110 (V)

DIPPINGS

10 portions

HOUSE MADE WHIPPED RICOTTA \$100

Oven Dried Rosemary & Thyme, Aged Balsamic, Maldon Salt, Sourdough Toast

HUMMUS \$110

Lemon Garlic | Roasted Bell Pepper | Smokey Chipotle Char Grilled Flatbread (V)

(Please choose 1 flavour)

WELSH RAREBIT FONDUE \$115

Farmhouse Cheddar, Grain Mustard & Guinness, Sourdough Toast

YORKSHIRE PUDDING POP-OVER \$55

Blue Cheese Lemon Dip (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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SNACKS

Each platter consists of 20 pieces.

JWF SAUSAGE ROLLS \$110

Homemade Sausage Wrapped in Puff Pastry, Confic Garlic Mayo

PIGS IN A BLANKET Dijon Mustard \$90

SCOTCH EGG \$100

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

GOAT CHEESE MARMALADE (V) \$145

Toasted Tuscan Ciabatta, Bitter Orange Marmalade & Fresh Goat Cheese

BEER BATTERED COD FISH Tartar Sauce \$210

COUNTRY PATE \$145

Grape & Green Apple Chutney, Cornichon, Toasted Brioche

FRIED CALAMARI \$295

Cherry Pepper, Crispy Kale, Tartar & Sriracha Mayonnaise

ARANCINI - Risotto Balls (V) \$125

Stuffed With House Made Ricotta & Spinach, Crispy Breeding & Shaved Parmesan Cheese

SALMON DILL CAKES \$210

Atlantic Salmon, Dill & Idaho Potato, Crunch Golden Breadcrumbs, Tartar Sauce

ARACELY'S TACO'S \$125

Please pick your flavour:

Chicken: Diced Onion, Cilantro Tomatillo Sauce,

Crispy Fish: Kohlorabi Slaw, Cilantro, Chipotle Mayo, Tomatillo Sauce

Beef: Cilantro Tomatillo Sauce

TRIPLE COOKED CHIPS \$110

DESSERTS

Each platter serves 10 people.

BANOFFEE PIE Banana Cream Pie, Graham Cracker Crust, Dairy Toffee, Vanilla Whipped Cream, Candied Almonds, Shaved Dark Chocolate \$135

STICKY TOFFEE PUDDING Vanilla Ice Cream \$135

PROFITEROLES Crispy Choux Buns, Vanilla Ice Cream, Warm Chocolate Sauce, Candied Almonds \$135

APPLE & BLACKBERRY CRUMBLE Vanilla Ice Cream \$135

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