



JONES WOOD FOUNDRY



A BRITISH FOOD DRIVEN PUB



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

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)

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

SEASONAL SALAD Mesclun Greens, Crudités, Pickled Sour Cherry, Candied Walnut, Lemon Dressing (V)

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

MAINS, BURGERS, SALADS

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

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 & Mash

CHICKEN & LEEK PIE

Handmade Daily, Rough Puff & Suet Crust, Triple Cooked Chips or Mash

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

JWF BURGER 80Z

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)

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

DESSERT

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

APPLE & BLACKBERRY CRUMBLE

Vanilla Ice Cream

IL LABORATORIO DEL GELATO

Vanilla, Chocolate, Strawberry, Three Scoops any Flavour

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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

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

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