



JONES WOOD FOUNDRY



A BRITISH FOOD DRIVEN PUB



Dinner Prix Fixe

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

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

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)

MAIN COURSES, SALADS & BURGERS

FISH & CHIPS Beer Battered Cod, Hand Cut Triple Cooked Chips, Tartar Sauce

GRILLED ATLANTIC SALMON Coco Bean Purée, Niçoises Olives, Tomato Concasse & Saffron

ROASTED CHICKEN Mashed Potato, Poached Spring Onion, Fava Bean, Confit Tomato, Natural Jus Rosemary Vinaigrette

BANGERS & MASH Myers of Keswick Sausage, Yukon Gold Mashed Potatoes, Onion Gravy

SHEPHERD'S PIE Braised Lamb Shoulder, Thyme, Root Vegetable, Mashed Potatoes

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

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

PLANT BASED BURGER Stilton or Cheddar, Red Onion, Romaine, Sour Pickle, Churchill Sauce, Toasted Brioche Bun (V)

HEIRLOOM TEARDROP TOMATO SALAD Greek Feta, Basil Pesto, Rocket Lettuce, Char Grilled Ciabatta Croutons (V)

ROAST CHICKEN SALAD Celery Root Remoulade, Mesclun, Crudites, Grain Mustard Dressing

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

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

SIDES FOR THE TABLE

Serves 4-5 people

MESCLUN GREENS (V) \$28

HANDCUT TRIPLE COOKED CHIPS (V) \$45

MINTED MUSHY PEAS \$45

Vegetarian and/or vegan options are available on dishes noted with (V). Ask your server for details.

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Service charge and tax not included in prices. 20% Suggested Gratuity, 5% Administration Fee & 8.875% NYC Tax will be added to check.