

EST. 2011 • NEW YORK CITY

JONES WOOD FOUNDRY

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

CLASSIC FRENCH ONION SOUP – Melted onion, Madeira, roasted chicken & beef broth, thyme crouton & Gruyère cheese

SAUSAGE ROLL – House made sausage, wrapped in puff pastry, smoked garlic mayonnaise & mesclun greens

SCOTCH EGG – Semi soft boiled egg, wrapped in house made sausage, crispy breadcrumbs & tartar sauc

HOUSE MADE RICOTTA – Oven dried rosemary & thyme, aged balsamic vinegar & extra virgin olive oil, toasted sourdough (V)

WELSH RAREBIT FONDUE – Melted farmhouse Cheddar, grain mustard & Guinness reduction, toasted sourdough

SEASONAL SALAD – Mesclun greens, crudites, pickled cranberry, candied walnut & lemon dressing (V)

HUMMUS – Lemon & garlic – Roasted bell pepper – Smoky chipotle (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 bean whipped cream, shaved chocolate & candied almonds

APPLE & BLACKBERRY CRUMBLE – Vanilla ice cream

IL LABORATORIO DEL GELATO – Vanilla, chocolate, strawberry, three scoops, any flavour

Sides for the Table

	CASH	CARD
For table on arrival. Serves 2-3 people		
YORKSHIRE PUDDING POP-OVER Lemon blue cheese dipping sauce (V)	12	12.50
Serves 4-5 people		
MESCLUN GREENS (V)	28	28.50
HANDCUT TRIPLE COOKED CHIPS (V)	45	46
MINTED MUSHY PEAS	45	46

Main Courses

JWF BURGER
8 oz, Stilton or Cheddar, shredded romaine, shaved red onion & sour pickle, toasted brioche bun

CRISPY FISH SANDWICH
Breaded cod fillet, shredded romaine, tartar sauce, toasted brioche bun

PLANT BASED BURGER
Stilton or Cheddar, shaved red onion, shredded romaine, sour pickle, Churchill sauce, toasted brioche bun (V)

FISH & CHIPS *+$18 supplement*
Beer battered cod, hand-cut triple cooked chips, tartar sauce

ROASTED RAINBOW TROUT
Melted leek & fingerling potato, brown butter sauce with lemons & capers, frisée & baby sorrel salad

STEAK AU POIVRE *+$18 supplement*
Sautéed peppercorn crusted NY Striploin, green peppercorn sauce, triple cooked chips

ROASTED HORMONE FREE CHICKEN
Yukon Gold mashed potato, poached scallion, crispy Brussels sprouts, with apricot & almond natural chicken jus & rosemary vinaigrette, mesclun greens

BANGERS & MASH
Myers of Keswick sausage, Yukon Gold mashed potato, onion gravy

SHEPHERD'S PIE
Braised lamb shoulder, thyme, root vegetables & mashed potato

PIE OF THE DAY
Yukon Gold mashed potato or triple cooked chips

BUTTERNUT SQUASH RAVIOLI
Smoked pecorino, pickled butternut squash, sage brown butter sauce & spiced pepitas

WARM ROASTED CHICKEN SALAD (Hormone free chicken)
Celery root remoulade, pickled beech mushroom, watermelon radish, mesclun greens & grain mustard dressing

Saturday & Sunday ONLY *+$12 supplement*
Rotating weekly selection of
NY STRIPLOIN • LOIN OF PORK • LEG OF LAMB
served with seasonal vegetables, roast potatoes and red wine gravy

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. If you have a food allergy, please notify us.
Vegetarian and/or vegan options are available on dishes noted with (V).