



# JONES WOOD FOUNDRY

A British Food Driven Pub

## PRIX FIXE

2 course \$25 | 3 course \$34

### STARTERS

#### WELSH RAREBIT FONDUE

Farmhouse Cheddar, Grain Mustard & Guinness,  
Sourdough Toast (V)

#### FRIED CALAMARI

Cornmeal Crusted, Fresh Lemon, Marinara Sauce,  
Sriracha Mayo

#### SEASONAL SALAD

Tender Greens, Crudites, Red Cabbage,  
Brussels Sprouts, Candied Walnuts, Pickled Cranberry,  
Lemon Dressing (V)

#### TUNA TARTAR JAPONAISE

With Wasabi & Tempura Bits, Salad of Pickled Beech  
Mushrooms, Breakfast Radish, Herb Salad

*\$6 supplement*

#### CHICKEN LIVER & FOIE GRAS PARFAIT

Grape Chutney, Cornichon, Maldon Salt, Brioche Toast

*\$5 supplement*

### DESSERTS

#### STICKY TOFFEE PUDDING

Warm Spiced Date Sponge Cake,  
Treacle Rum Sauce, Vanilla Ice Cream

#### BANOFFEE PIE

Banana Cream Pie, Graham Cracker Crust, Condensed  
Milk Toffee, Vanilla Whipped Cream, Candied Almonds,  
Shaved Chocolate

#### PROFITEROLES

Vanilla Ice Cream, Warm Chocolate Sauce,  
Candied Almonds

#### ICE CREAM

Vanilla, Chocolate, Strawberry

### MAIN COURSES

#### ASPARAGUS RISOTTO

Lemon, Basil, Roasted Maitake Mushroom and Toasted  
Pine Nuts (V)

#### ROASTED RAINBOW TROUT

Brown Butter, Lemon & Capers,  
Poached Leeks & Fingerling Potatoes

#### CHICKEN TIKKA MASALA

Basmati Rice with Peas

ADD Naan Bread +4

#### STEAK AU POIVRE

NY Striploin Sauteed with Crushed Black Pepper,  
Green Peppercorn Sauce, Triple Cooked Chips

*\$14 supplement*

#### FISH & CHIPS

Beer Battered Cod, Triple Cooked Chips

ADD Mushy Peas +4

*\$12 supplement*

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DRINKS