we aim to serve all dishes in 10 minutes let your server know if you're in a hurry or ask for the bill when ordering

grilled steat and attichote solad

LET'S Eati



appetisers /

sesame edamame steamed edamame, chilli glaze %Ø № ½ 481 kc	7.50
warm marinated olives with persian feta orange, cornichons, soft herbs, croutons // 687 kcal	8.50
gourmet trio beetroot hummus, edamame hummus, truffle labneh, crackers V 569 kcal	12
crispy calamari paprika dusted calamari, sesame seeds, sriracha mayo ½ 586 kcal	11
halloumi fries tomato relish, parsley, pomegranate ♥ 1389 kcal	10

.onechicken coesor

sandwiches /

roast chicken, avo and bacon garlic aioli, tomato, wholemeal sourdough, dressed mixed leaf salad 1048 kcal	13
chicken and asian chilli jam grilled chicken, garlic aioli, slaw, coriander, ciabatta, dressed mixed leaf salad 🖉 913 kcal	12.50
ham and cheddar croissant butter croissant filled with wiltshire ham and cheddar cheese 593 kcal	6.90
mozzarella, tomato and fresh basil croissant butter croissant filled with mozzarella, tomato and fresh basil V 525 kcal	6.90
grilled halloumi wrap za'atar-rubbed roast butternut, basil and nut pesto olive tapenade, pomegranate and rocket, dressed mixed leaf salad V 849 kcal	11 D,
smoked salmon bagel smoked salmon, multiseed bagel, cream cheese, gherkin, caper berries and rocket, dressed mixed leaf salad 646 kcal	12
	4.50

add: skin-on fries 549 kcal ♥Ø♥

vegan Vvegetarian vegetarian veg

noodles /

pan fried seabass, chilli, yuzu ponzu soba noodles

pan fried seabass, chilli, yuzu ponzu soba noodles, toasted nori, pickled radish, red chillis, sesame seeds 2737 kcal

grilled striploin and miso udon noodles

21

17

bok choy, chilli, mushrooms, ramen egg, toasted nori, sesame seeds \$\beta_{764 kcal}\$

a passion for food

Great food is about getting the basics right, about attention to detail, about to share that passion with you. It's as simple as that

R vegan

salads /

grilled steak and artichoke brown sugar rubbed sirloin, avocado, shallots, radishes, chilli, cumin, mixed green leaves Ø 727 kcal	19.50
mixed quinoa, kale and roasted sweet potato avocado, pomegranate, toasted pine nuts ☞ ♥ # 1054 kcal add: sautéed garlic prawns 220 kcal arilled marinated chicken 353 kcal	15.90 4.20 4.20
jones chicken caesar crispy streaky bacon, poached egg, caesar dressing, gran levanto, cos lettuce, croutons 1154 kcal	17.50

Adults need around 2000 kcal a day. For allergen information please visit our website: https://tkmenus.com/jones

♥ vegetarian

🖉 no gluten

∬ contains chilli

mains /

bondi fish and chips beer battered fish, skin-on fries, tartar sauce 1164 kcal	17
pan fried scottish salmon shaved fennel and radish, baba ghanoush, mixed green leaves, olive, tomato and feta salsa # 882 kcal	23
roasted harissa chicken red pepper mayo emulsion, north african couscous salad Ø 1015 kcal	17.50
garlic and chilli linguine tomato reduction, basil leaves, garlic brea shaved gran levanto ♥ ₺ 1059 kcal	14 d, 4.20
add: sautéed garlic prawns 220 kcal meatballs 226 kcal grilled chicken 353 kcal	4.20 4.50 4.20
we meat again grilled 8oz striploin*, skin-on fries, flat mushroom, roasted plum tomato, peppercorn jus choose your rub: fiery chilli 1209 kcal // 1 melbourne café 1200 kcal	28.50

sharing boards /

best of british cheese boards

colston bassett stilton, montgomery cheddar, **15** cornish organic brie. 3 award winning british cheeses served with crackers, plum and apple chutney and grapes | serves 1 841 kcal

colston bassett stilton, montgomery cheddar, **22** cornish organic brie and wensleydale cranberry. 4 award winning british cheeses served with crackers, plum and apple chutney, and grapes | serves 2 991 kcal

add premium cheeses

quickes smoked goats cheese 167 kcal truffle brie 104 kcal

meat hook	23.50
two artisan charcuterie cuts, smoked	
chicken breast, bella di nocellara olives,	
caper berries, vine tomatoes, extra virgin	
olive oil, grissini, sourdough serves 2	
1178 kcal	

ask your server for our premium cuts 1294 kcal 29

we put the oo into food

We make pretty much everything from scratch, the old fashioned way, using incredible ingredients which sing on the plate. pan fried scottish salmon

3 3

R vegan

vegan

♥ vegetarian

no gluten

) contains chilli

burgers /

the ultimate mr. jones jones beef burger, bacon, mixed leaves, cheddar, seeded bun, skin-on fries, bois boudran sauce 1350 kcal	19
add: crispy coated brie 247 kcal colston basset stilton 123 kcal	1.50 1.50
the spicy rooster spiced grilled chicken breast, garlic aioli, crispy onion rings, chimichurri slaw, seeded bun, skin-on fries, bois boudran sauce Ø 1453 kcal	18
woollahra and beyond	17.50
Beyond Meat® patty, balsamic onion, vegan applewood, roasted flat mushroom, onion rings, baby gem lettuce, seeded bun, skin-on fries, ketchup 🥪 V 1243 kcal	
upgrade any of your burgers to:	

sweet potato fries V +64 kcal truffle fries V +298 kcal	1.50
	1.50
	the spicy rooster
	these

a bit on the side /

skin-on fries bois boudran sauce V 549 kcal	4.50
truffle fries gran levanto, truffle mayo V∯ 847 kcal	6
sweet potato fries sriracha mayo 阿V意∱ 613 kcal	6
mixed leaves with balsamic dressing 97 V # 116 kcal	4.50
avocado and tomato salad V # 280 kcal	5.80



RØ vegan

 $\mathbb V$ vegetarian

no gluten



pizzas /

the farmhouse

smoked chicken, fresh mozzarella, asparagus, beetroot, goat cheese, walnuts, herbs 1029 kcal

italian stallion

18.50

17.50

piccante salami, fresh mozzarella, chilli peperonata sauce, persian feta, mint, parsley 🖉 1204 kcal

the fun guy

17.50

confit garlic, fresh mozzarella, gran levanto, gremolata, mixed mushrooms, truffle oil, white sauce V 1206 kcal

the quatrado

fresh mozzarella, brie, cheddar, gran levanto, white sauce ≥ 1082 kcal

the buffalo

15.50

4

3433323

16.50

slow roasted tomatoes, fresh mozzarella, buffalo mozzarella, basil, garlic oil ♥1186 kcal *vegan option available

heap it on

beef bresaola 133 kcal prosciutto cotto 83 kcal piccante salami / 132 kcal chorizo / 389 kcal smoked chicken breast 56 kcal sautéed mixed mushrooms V 77kcal sautéed baby spinach V 54kcal marinated chicken 91 kcal

pizza my heart

Perfectly pressed sourdough for a light, fluffy slice of heaven

R vegan

♥ vegetarian

Holion stallon

no gluten

Contains chilli

hey sweet thing /

ice cream

three scoops from:

salted caramel № № 119 kcal/scoop vanilla bean № 120 kcal/scoop chocolate № 128 kcal/scoop

jones carrot cake toasted pecan nuts, frosting V 680 kcal	6.90
lemon and elderflower slice lemon and elderflower frosting, edible flowers V 298 kcal	4.90
lady lamington strawberry jam, vanilla mascarpone, dessicated coconut, cherry V 755 kcal	6.70

basque burnt cheesecake baked, creamy and caramelised 𝔍 347 kcal	6.90
chocolate fudge cake chocolate sponge layered with dark chocolate ganache V 528 kcal	6.90
warm triple chocolate brownie chocolate sauce, salted caramel sauce, toasted	7.50

pecan nuts, vanilla bean ice cream V 663 kcal

ady lamington

6



🕫 vegan 🛛 V vegetarian

no gluten

soft drinks /

	4.75
diet coke 1 kcal	4.50
	4.50
sprite zero 4 kcal	4.50

gusto organic sodas /

real cola 110 kcal	4.90
sicilian blood orange 110 kcal	4.90
sicilian lemon with yuzu 110 kcal	4.90
fiery ginger with jalapeño 110 kcal	4.90

juices/

fresh orange 127 kcal	5
cloudy apple 160 kcal	5
pineapple 163 kcal	4
big tom spicy tomato 45 kcal	4

smoothies /

sunrise paradise mango, banana, pineapple, passionfruit, orange, strawberry ₩V# 312 kcal	7
berry blast strawberry, raspberry, blackberry, cranberry, banana, honey, yoghurt v#341 kcal	7
clean green spinach, celery, cucumber, green apple, lime V # 129 kcal	7

iced drinks /

coffee and chocolate brownie frappé 861 kcal	7.50
iced americano 1 kcal	4
iced latte 167 kcal	4.25
iced spanish latte 414 kcal	5
passion fruit, mint,ginger and honey fizz 293 kcal	5
fresh lemonade with mint 125 kcal	5
berry best iced tea 80 kcal	5

mineral water /

belu still 0 kcal	3.50
belu sparkling 0 kcal	3.50

QF vegan

coffee and chocolate brownie frappé

♥ vegetarian

no gluten

n contains chilli

jones coffee /

includes a buttery shortbread biscuit +37 kcal V

espresso 1 kcal	3.50
double espresso 1 kcal	4
macchiato 10 kcal	3.50
piccolo 39 kcal	3.50
cortado 20 kcal	3.50
reg 1 kcal Irg 1 kcal	4 4.50
flat white reg 54 kcal lrg 128 kcal	4.25 4.75
cappuccino reg 68 kcal lrg 132 kcal	4.25 4.75
café latte reg 79 kcal lrg 128 kcal	4.25 4.75
spanish latte 317 kcal	5
babyccino 79 kcal	2

decaf coffee, almond, oat and coconut milk alternatives available

chai and chocolate /

includes a buttery shortbread biscuit +37 kcal $\mathbb {V}$

	5
valrhona hot chocolate 316 kcal	5
chai latte 280 kcal	5

jones teas /

includes a buttery shortbread biscuit +37 kcal V

ever-so-english breakfast o kcal	3.50
the earl of grey Okcal	3.50
sweet chamomile Okcal	3.80
queen of green Okcal	3.80
st. clement's lemon Okcal	3.80
the berry best Okcal	3.80

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 \bigvee vegetarian

red wine/	175ml	250ml	bottle
shiraz, jones the grocer big, bold and juicy with concentrated mulberry and a touch of black pepper australia	9	11	30
cinsault, percheron old fresh pomegranate with a bright, beating heart of ripe cherries south africa	10	12.40	35
merlot, peculiar mr pat bright, plush, plummy notes with a moreish tannic finish australia	10	12.40	35
cabernet sauvignon, showdown 'man with the ax' ripe, full bodied blackcurrant, wild berry nose and sweet vanilla oak usa	11	13.50	38
white wine /			
chardonnay, jones the grocer bright citrus and green apple notes balanced by ripe peach and melon flavours australia	9	11	30
chenin blanc blend, the rambler jasmine and lemon notes with bright, citrusy overtones south africa	10	12.40	35
sauvignon blanc, cape heights, vibrant tropical notes with a zesty lingering finish south africa	10	12.40	35
pinot grigio, terrazze della luna trentino stone fruit and apple flavours with a delicate floral nose italy	11	13.50	38
FOSÉ pinot grigio, mirabello rosé coral pink, strawberry and bramble aromas, a juicy palate with a crisp dry finish italy	9	11	30
côtes de provence rosé, la maison boutinot cuvée edalise delicate pale salmony pink with notes of white peaches, redcurrants and mandarin france	10.80	12.80	36

bubbly ⁄	125ml	bottle
prosecco spumante brut, fontessa ripe, crisp with zesty acidity and a clean effervescent finish italy	9.60	38
prosecco rosé extra dry, montresor berry and citrus aromas, light honey tones with a touch of redcurrant italy	9.60	38
champagne, veuve clicquot rosé an extra dry prosecco rosé with delicate fruit france		90
champagne, moët & chandon brut impérial nv fresh berry aromas, biscuity notes and sparkling smoky undertones france	14	80
our wine is like a work	of art	-

Crafted with the finest handpicked grapes by skilled winemakers each sip is a journey, revealing layers of flavour and the essence of the land.



all wines by the glass also available in 125ml

crafted cocktails/

bloody mary vodka, spicy tomato juice, green olives, celery, pickle Ø	11
london mule gin, angostura bitter, lime juice and thyme, grapefruit, ginger beer	12
aperol spritz prosecco, aperol, rosemary, soda	12
jones espresso martini vodka, kahlúa, chocolate,	12
double espresso sink with the pink	12
pink gin, tonic, strawberry, grapefruit, thyme	12
dirty martini vodka or gin, rosemary, basil oil, fennel	

virgin cocktails/

virgin mary spicy tomato juice, green olives, celery, pickle ♥∅ 78 kcal	7	
black basil and lemon fizz	6	
squeeze of lemon $\forall \# 155 \text{ kcal}$		

beers & cider /

peroni 330ml	6.80
asahi 330ml	6.50
corona 330ml	6.80
lucky saint 0.5% 59 kcal 330ml	5.50
hoegaarden 330ml	7
aspall apple cyder 330ml	7
camden hells lager half 3.80	pint 7.60
camden pale ale half 3.80	pint 7.60

spirits and liqueurs /

	•
liqueurs	
briottet crème de mure	6
baileys	8.50
gin	
bombay sapphire	5.50
hendricks	6
beefeater pink	5.50
beefeater	5.50
whitley neill blood orange	5.50
tanqueray	5.50
langueray	0.00
whisky	
jw black label blend	5.50
jack daniels	5.50
glenmorangie malt	6
vodka	
smirnoff	5.50
ketel one	6
rum	
bacardi	6
bacardi spiced	6
malibu	5
tequila	
olmeca silver	6
jose cuervo especial gold	5.50
apéritif	
aperol	6
cocchi vermouth di torino	12
000000	
cognac	6
courvoisier	U

♥ vegetarian

🖉 no gluten

) contains chilli

Adults need around 2000 kcal a day. The calorie information for our menu is calculated from recipes, however, as all our dishes are prepared by hand, some variation may occur. Guidance permits a +/- 20% variance on published calorie values. For the latest calorie information please visit https://tkmenus.com/jones. Vegetarian means these dishes are made from ingredients that do not contain any animal products. Gluten free means these dishes are made from ingredients that do not contain any animal products. Gluten free means these dishes are made from ingredients that do not contain gluten as an ingredient; however, we do not have dedicated preparation or cooking areas within our klichen for vegetarian, vegan or gluten free food. *Approximate weight uncooked. +Our fish is a natural product & may contain small bones. Not all ingredients are shown in the dish descriptions. We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. For full details visit https://tkmenus.com/jones. TRG Concessions only use RSPCA Assured™ shell eggs in our restaurants. This means we use suppliers and farmers that achere to the RSPCA welfare standard and have been checked by RSPCA assessors. We accept all major credit cards and currencies. Our prices include VAT at the current rate. All prices are in pound sterling. Gratuity is discretionary and all tips are kept by your server. We welcome your feedback: Email: concessions@trgplc.com Post: TRG Concessions, 5 - 7 Marshalsea Road, London SE1 TEP www.trgconcessions.co.uk | 0524