

APERITIFS

THE JUNCTION
Jensens Bermondsey Dry,
Bénédictine, Noily Prat,
Maraschino & orange bitters
12.5

VODKA MARTINI
U'Luvka Vodka,
Noily Prat
14.5

NEGRONI
London Dry Gin, Campari,
Vermouth
12.5

CHAMPAGNE
Deutz Brut
NV
16

JOE'S TULIP
Somerset Cider Brandy,
clementine juice, apricot liqueur,
mandarine napoleon & lemon juice
15

SNACKS

**COBBLE LANE CURED
BRITISH MEAT BOARD**
with cornichons
18

**LAMB
CROQUETTES**
herb mayonnaise
9

**ANCHOVIES ON
TOAST**
whipped goats curd
8

**ORGANIC
SOURDOUGH BREAD**
with Glastonbury Butter
5

**SALT COD
FRITTERS**
with tartare sauce
7

**WHIPPED ENGLISH
CHICKPEA HUMMUS**
grilled sourdough & confit garlic
9

STARTERS

**HAMPSHIRE
WATERCRESS SOUP**
Goats curd, cheddar scone
12

**ENGLISH
ASPARAGUS**
STEAMED ASPARAGUS
Hollandaise,
poached Burford brown
17
**ASPARAGUS &
CHALK STREAM TROUT**
spring leaves
& mustard vinaigrette
18

**DINGLEY DELL
HAM HOCK TERRINE**
celeriac remoulade
14

**MALDON
ROCK OYSTERS**
shallot vinegar
5 each

**LA LATTERIA'S
ENGLISH BURRATA**
heritage beets, spring leaves,
hazelnuts
16

**DEVON CRAB ON
TOAST**
brown crab mayonnaise
23

**SHELLFISH
COCKTAIL**
Dublin Bay prawn, crab, crayfish
Marie Rose
21

**SEVERN & WYE
SMOKED VAR SALMON**
capers, dill, rye
18

MAINS

CHICKEN ESCALOPE
'Milanese' or 'Holstein'
25

SEARED SEABASS
leek, brown shrimp,
lemon
35

FISH & CHIPS
mushy peas, tartare sauce
24

TORBAY COD
seashore vegetables,
Poole Bay clams
32

LAMB BARNESLEY CHOP
crushed Jersey Royals, wild garlic salsa verde
& lamb gravy
35

**BEEF RAGU
PAPPARDELLE**
shaved Spenwood
28

SUFFOLK RED PORK CHOP
Bermondsey oyster mushrooms,
mustard gravy
34

**LOMBARD
FAVOURITES**
**FILLET OF
LOCH DUART SALMON**
Spring vegetable salad,
herb mayonnaise
32

BRITISH & IRISH STEAKS

Our beef has been aged for at least 30 days in a Himalayan salt chamber.
From Native breeds in Ireland by Peter Hannan & regenerative farms in England from The Ethical Butcher

1KG RIB ON THE BONE
For 2/3 to share
97

FILLET STEAK
200g
50

SIRLOIN STEAK
250g
38

Add Béarnaise, Peppercorn sauce or Stilton butter - 3

SIDES

GARDEN SALAD
7

HISPI CABBAGE
Confit shallot
7

**HERITAGE
CARROTS**
7

**SPINACH
STEAMED OR
CREAMED**
7

**CHIPPED, MASHED
OR PARSLEY
POTATOES**
7

DESSERTS

**STICKY TOFFEE
PUDDING**
vanilla ice cream
& salted caramel
11

**BRITISH FARMHOUSE
CHEESE BOARD**
from Neals Yard
with chutney
16

**LEMON
MERINGUE PIE**
berry compote
12

**CREDIT CRUNCH
ICE CREAM**
hot chocolate sauce
5.5 per scoop

**CHOCOLATE
TRUFFLES**
6.5

**DARK CHOCOLATE
DOME**
Amarena cherry
14

**YORKSHIRE RHUBARB
CRUMBLE**
vanilla custard
12

**ICE CREAMS
AND SORBETS**
per scoop
5

DIGESTIFS

A SOUR SUMMER
Grey Goose Citron, vanilla, freshly squeezed
lemon juice, softened with egg white.
15

IT'S 8PM SOMEWHERE
Fernet branca, Creme De Menthe,
& Chocolate bitters
13.5

ESPRESSO MARTINI
U'Luvka Vodka, Kahlua coffee liqueur
& a shot of fresh espresso
15