



JUNCTION

COCKTAILS | BAR | FOOD

(v) Vegetarian (ve) Vegan

All our food is prepared in a kitchen where nuts, gluten & other allergens are present, & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

A 10% discretionary service charge will be added to your bill, with thanks.

Starters

Mixed marinated olives in olive oil, garlic & herbs (ve) 3.00

Fresh sourdough bread with salted butter (v/ve) 4.00

Roasted butternut squash soup (ve) 7.00
with red pepper relish and sourdough bread

Smoked haddock, cod and salmon fishcake 9.50
with steamed leeks and spiced tomato sauce

Scallops 12.50
with caramelised cauliflower puree & hazelnut butter

Rainbow beetroot carpaccio (v/ve) 8.50
with Cashel Blue, aged balsamic and walnuts

Tiger prawns grilled 11.50
with a mango, tomato, chilli & lime salsa

Buffalo mozzarella (v) 10.50
with heritage tomatoes, basil, green olives & focaccia

Salt & pepper squid 9.00
with sriracha mayonnaise

Creamy macaroni cheese (v) 8.00
with or without crispy bacon

Prawn and avocado cocktail 11.00
with bloody mary sauce

Sautéed chicken livers on sourdough 9.00
with garlic, shallots, mustard, cream & chilli

Mains

Confit duck leg 17.50

with truffled celeriac, winter greens & orange sauce

Roast lamb rump 19.50

with Caponata, rustic tomato, pine nuts & rosemary jus

Fillet of sea bass 21.00

with sweet potato mash, buttered spinach saffron & clam sauce

Lobster Thermidor 45.00

with rosemary hand-cut chips & house salad

Dry-aged beef burger 14.50

with Mayfield Swiss cheese, crispy bacon, club sauce & rosemary hand-cut chips

Salmon fillet 18.50

with French beans, smoked aubergine purée & a ras el hanout spiced tomato sauce

Smoked haddock Monte Carlo 17.00

with fish veloute, & poached egg

Char-grilled calves liver 21.50

with spring onion mash, melted onions & red wine sauce

Pot of wild mushrooms (ve) 14.50

with sweet potatoes, sautéed kale, olive oil & garlic

30-day dry-aged 230g Ribeye steak 29.00

with Béarnaise & rosemary hand-cut chips

Grass-fed 200g Surrey farm fillet steak 34.00

with peppercorn sauce & rosemary hand-cut chips

Sides

3.50 each

Cauliflower gratin (v)

Broccoli with chilli & lemon (ve)

Steamed spinach (ve)

French beans with lemon oil and toasted almonds (ve)

Heritage tomato & basil salad (ve)

House salad with avocado & toasted seeds (ve)

Minted new potatoes or mashed potatoes (v)

Rosemary hand-cut chips (ve)