

## 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