



JUNCTION

COCKTAILS | BAR | FOOD

Starters

Selection of Fresh Bread (v) 3.00

With butter

Mixed Marinated Olives (v) 2.50

In olive oil, garlic & herbs

Iberico Ham & Chicken Croquettes 8.95

Chicken breast, Iberico ham & ceps mixed together and deep fried

Oak Smoked Salmon, Prawns & Avocado 9.95

Oak smoked with chopped avocado and prawns in seafood sauce

Sweet Potato & Goat's Cheese Tart (v) 7.95

Roasted sweet potato, beetroot, goat's cheese, dressed leaf salad

Cheesy Hot Breadsticks, Romesco Dip (v) 5.95

Deep fried cheesy sticks with red pepper and chilli dip

Kale Salad, Spiced Pecans, Avocado & Apple (v) 6.95 / 10.95

Kale salad with yogurt and garlic dressing

Atlantic Scallops, Pea Puree, Garlic Butter 10.95

Three scallops, minted pea purée, garlic & herb butter

Grilled Tiger Prawns, Chilli Dressing & Burnt Lime 9.95

Five tiger prawns, chilli dressing, burnt half lime, soft herbs

Carpaccio of Beef "Harry's Bar Style" 7.95

Fillet of British beef thinly sliced, lemon oil, fresh horseradish
mayonnaise

Crab & Avocado Mayonnaise 9.95

Fresh white Cornish crab, mayo, avocado, crisp granary toast
points

Tuna Tartare 9.95

Grade A tuna, avocado, ponzu dressing

Black Fig & Burrata Cheese 8.95

Pomegranate seeds, sesame candy, honey dressing

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A discretionary gratuity of 10% will be added to tables of 6 or more.

Mains

Organic Salmon Fishcake with Tomato Relish 14.95

Organic salmon fishcake with steamed leeks and wild rocket

Fillet of Sea Bass with Spinach, Saffron & Clam Sauce 16.95

Fillet of sea bass, sweet potato mash, buttered spinach,
saffron and clam sauce

Macaroni Cheese with Wild Mushrooms (v) 12.95

Creamy macaroni cheese, sautéed wild mushrooms, garden salad

**Fragrant Sweet Potato Mash, Seasonal Mushrooms
& Kale (v) 11.95**

Sweet potato mash, wild mushrooms, garlic and parsley butter,
blanched kale

**Spiced Kerala Chicken Curry, Coconut Rice,
Crushed Peanuts 14.95**

Creamy chicken curry, coconut rice, paratha flatbread

Junction Cheeseburger 12.95

British beef, melted cheddar cheese, toasted brioche bun,
club sauce & rosemary fries

Lobster Linguine 22.95

Linguine, Sautéed Colchester Lobster, rich spicy plum
tomato sauce

Grilled Tuna Loin 16.95

Salad of artichoke, tomato, green beans, Provençal olives,
basil sauce

Blackened Cod Fillet 16.95

Baked in banana leaf, citrus fennel, grilled broccoli, chilli mayo

Tender Chimichurri Cornish Lamb Cutlets 20.95

Grilled cutlets, sweet potato mash, wild mushrooms, chimichurri

Grilled Tiger Prawn Venetian Curry Risotto 14.95

Tiger prawns, risotto rice, Venetian curry sauce, crispy shallots

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Steak

All steaks are served with rosemary fries, roasted plum tomato and your choice of peppercorn sauce or garlic butter

Prime Rib-Eye Steak 10oz 23.95

It is both flavourful & tender with lots of marbling

Prime Sirloin Steak 10oz 22.95

Mature flavour cut from the tenderloin

Prime Fillet Steak 8-9oz 26.95

The Royal of all the steak cuts and the most tender part of the beef

Surf n Turf your Steak: Add grilled tiger prawns plus 7.95

Sides

Aspen Fries with Parmesan and Truffle Oil 4.95

Fries, grated Parmesan, truffle oil

Sweet Potato Mash 3.50

Roasted sweet potato mash with herbs

Rosemary Fries 2.95

Fries, tossed in salt & rosemary

Green Beans 3.50

With lemon oil

Creamed Spinach, Hollandaise and Nutmeg 3.50

Puree of spinach, nutmeg flavoured cream

Cauliflower Cheese, Toasted Brioche Crust 3.50

Cooked cauliflower, creamy cheese sauce, toasted brioche crumbs

Chargrilled Asparagus, Rock Salt, Lemon 4.50

Grilled asparagus, lemon and rock salt

Parmesan Fried Courgettes with Herb Mayonnaise 4.50

Deep fried batons with Parmesan cheese

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Desserts

Warm Chocolate Cake 5.95

Flourless chocolate cake, caramel sauce **contains nuts*

Eton Mess 5.95

Fresh strawberries, meringue, strawberry sauce, whipped cream

Classic Vanilla Bean Cheesecake 5.95

With mixed seasonal berry compote

Crispy Churros 5.95

With cinnamon sugar, caramel sauce

Cherry Bakewell Tart with Crème Fraîche 5.95

Shortcrust pastry, frangipane, seasonal cherries

Selection of Ice Creams & Sorbets 5.95

Salted caramel popcorn, very vanilla or honeycomb
Mango, blackcurrant or lemon sorbet

Selection of Cheeses - Ask your Server 8.95

With red onion chutney, grapes, celery & crackers

Coffee

Espresso 2.40

Americano 2.40

Cappuccino 2.50

Latte 2.50

Macchiato 2.50

Flat White 2.95

Liqueur Coffee 5.95

Tea

Breakfast Tea 2.40

Earl Grey 2.40

Lapsang Souchong 2.40

Green 2.40

Peppermint 2.40

Fresh Mint 2.40

Assam Gold 2.40

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Children's Menu

6.95

Grilled Butterflied British Chicken

Salmon Fishcake with Tomato Sauce

Homemade Cheeseburger

Crispy Lemon Sole Fish Finger Bun

Spaghetti with Tomato Sauce

All served with your choice
of fries or fresh salad

Sundays

Mini Kids Traditional Roast Dinner

Dessert

Very Vanilla Ice Cream
Served with Strawberry Sauce

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