

The Junction Tavern

Sunday Lunch 12pm – 9pm

Wild mushroom soup, potato & truffle tortelloni /v 6.00

Heritage beetroot, tomato & spring onion salad /vg 7.00/11.50

Asparagus risotto, samphire, peas & broad beans /vg 7.50/12.00

Cornish crab salad, spinach, crème fraiche, lime & pine nuts 8.50/13.00

Potted smoked mackerel pate, horseradish cream, Melba toast 7.75

Charcuterie board, olives, pickles, tomato bread 8.50/14.00

Roasts all served with roast potatoes, carrots, spring greens, cauliflower cheese & Yorkshire pudding

Rare roasted sirloin of Angus beef, horseradish cream 18.50

Slow roasted Hampshire pork belly, apple sauce, crackling 16.50

Lentil, mushroom & nut loaf, tomato & herb gravy /v 14.00

To share

12 hour braised shoulder of welsh lamb, mint sauce 46.00

Whole roasted Suffolk chicken, sage & onion stuffing, bread sauce 32.00

Pan fried Skrei cod fillet, peas, leeks, morcilla, tarragon cream 15.25

Whole grilled lemon sole, Jersey royals, samphire, brown shrimp butter 18.00

Beer battered haddock, triple cooked chips, mushy peas, tartare sauce 13.50

Crispy polenta, purple sprouting broccoli, goats curd, salted almonds, chilli oil /v 13.5

Spiced red lentils, grilled courgettes, mint salsa, grilled lemon /vg 13.00

Chocolate brownie, chocolate sauce, salted caramel ice cream 6.00

Trifle, Pimms jelly, strawberries, vanilla custard 6.00

Sticky toffee pudding, butterscotch sauce, cornflake ice cream 6.00

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A discretionary 12.5% gratuity will be added to your bill | Our dishes may contain allergens, please ask the team for details.