

J U
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SMALL PLATES *with BIG FLAVOURS*

Fingers & forks, share our passion for food

SESAME & HONEY HALLOUMI FRIES 9
pear, honey, winter leaf salad (v)

BEETROOT HUMMUS 8
crispy chickpeas, Za'atar, olive oil, flatbread (vg)
A home made twist on the classic recipe where the Mediterranean meets the Middle Eastern flavours.

SALT & PEPPER SQUID 9
chilli, spring onion, roasted garlic aioli

TEMPURA PRAWN STICKS 8.5
chipotle mayonnaise, lime

CROQUETTES 7.5
Chorizo & Manchego cheese

DOUBLE FRIED CRISPY CHICKEN 8.5
sriracha ketchup

BURRATA 10.5
English blackberries, 'overnight' tomatoes, balsamic glaze, sourdough, basil (v)
Our cherry tomatoes are slow-cooked overnight in rosemary, garlic & extra virgin olive oil to achieve the sweet flavours that compliment the dish.

PADRÓN PEPPERS 8
Maldon sea salt (vg)

TOMATO & BASIL ARANCINI 8
Taleggio cheese, tomato ragù, Parmigiano Reggiano (v)

SHARING BOARDS *Ideal for 2 - 4 people*

Ask our team about sharing boards for large groups & private hire.

MEAT BOARD 35/55
smash burger slider, padron peppers, double fried crispy chicken, lamb kofta, tempura prawn sticks

VEG BOARD 35/55
plant burger slider, padron peppers, sesame & Honey halloumi, beetroot hummus, tomato & basil arancini

SIDES

HAND CUT TRIPLE COOKED CHIPS 6 | KOFFMAN'S SKIN-ON FRIES 5.5

SWEET POTATO FRIES 6 | BROCCOLI, TAHINI, CHILLI 6.5

TOMATO SALAD 6.5 *yellow & red cherries, confit, rocket, red onion*

SWEET FIX

Our artisan Italian friend Alex churns cream in Bermondsey at 'Ice Cream Union, making the perfect sweet fix at any time of the day.

SHARING DARK FRUIT SUNDAE 12
meringue, whipped cream, blackberries, vanilla ice cream, popping candy

FRENCH CHOCOLATE TORTE 7.5
blood orange, dulce de leche ice cream

STICKY TOFFEE PUDDING 7
butterscotch sauce, vanilla ice cream

CAFÈ AFFOGATO 6
Add a shot of Amaretto £4

LUNCH *in the CITY Served from 12pm - 4pm*

HALLOUMI & SWEET CHILLI WRAP 12.5
roasted peppers & onions, Koffman's skin-on fries

CRISPY CHICKEN WRAP 12.5
paprika mayo, baby gem, Koffman's skin-on fries

HARISSA LAMB FLATBREAD 12.5
tzatziki, hummus, rocket, mixed salad

BUTTERNUT SQUASH FLATBREAD 12.5
spinach, lemon & chick-pea salsa, mixed salad (v)

CHICKEN & CHORIZO FLATBREAD 12.5
chorizo, Parmesan, tomato, rocketa, mixed salad

SEARED & SKEWERED SOUVLAKI

beetroot hummus, Greek salad, tzatziki, flatbread

SUFFOLK CHICKEN, SMOKED PAPRIKA & LEMON 18.5

GREEK HALLOUMI, HONEY & SESAME (v) 18.5

SHROPSHIRE LAMB KOFTA, HARISSA SPICES 18.5

Diced, sliced, marinated & skewered, grilled for taste & speed.

From the streets of Greece to the City of London, our Souvlaki is the definition of 'food envy!'

LARGE PLATES

SMASH BURGER 16.5
Herefordshire chuck & rib beef patty, Rinkoff's brioche bun, secret burger sauce, Koffman's skin-on fries

Our smash burgers only have two ingredients, love & meat!
The butcher blends British chuck steak & rib of beef to produce an epic burger.

CRISPY FRIED SUFFOLK CHICKEN BURGER 16.5
brioche bun, gochujang mayo, Iceberg lettuce, Koffman's skin-on fries

NOURISHMENT BOWL 16.5
charred broccoli, chickpea lemon salsa, sweet potato, wild rice, coconut yoghurt (vg)
Add a skewer. Suffolk chicken, smoked paprika & lemon or Shropshire lamb kofta, harissa spices £4.5

BUTTERNUT SQUASH & SPINACH TAGLIATELLE 14
almonds, salsa verde (vg)

Our pasta is hand made daily by 'La Tua' in North London using the freshest ingredients, created using Italian family recipes that have been passed down through the generations.

FISH & CHIPS 17.5
North Sea line-caught haddock, our kitchen triple-cooked chips, mushy peas, tartare sauce

BRITISH FLAT-IRON STEAK 24.5
triple cooked chips, peppercorn sauce, watercress

CRISPY DUCK SALAD 16.5
Asian greens, bean shoots, cucumber, red onion, wonton, Hoisin dressing

SHEPHERD'S PIE 16.5
braised lamb shoulder, mashed potatoes, buttered tender stem broccoli

PAN-FRIED SEABASS 18.5
rosemary potatoes, tender stem broccoli, salsa Verde, red wine reduction

(v) vegetarian | (vg) vegan junorooms.com | 0207 846 9090 | @junorooms

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. An optional 12.5% service charge will be applied to your bill. All of which goes to the staff.