



JUNO ROOMS

BAR · KITCHEN · COCKTAILS

WHILE YOU WAIT

Nocellara olives 3 / Smoked almonds 3 / Boquerones 3.5 / Grilled flatbread, Rosemary oil 3 / with hummus 5

SMALL PLATES

Double fried chicken, *sriracha ketchup, crispy kale* 7

Salt & pepper squid, *aioli* 7.5

Croquettes 3 for 6.5 / 12 for 20
chorizo & cheddar

Prawns, garlic, chilli & olive oil 8.5

Charcuterie board 8.5
speck, fennel salami, coppa, sheep's ricotta, olives, pickles, focaccia

Sweetcorn & tofu fritters
hot sauce **vg** 6.50

Padrón peppers **vg** 5.5

New season asparagus, crispy egg, truffle mayonnaise **v** 8

Burrata, grated tomato, crostini **v** 8

Halloumi sticks, *hot sauce, tahini, pomegranate* **v** 6.5

SALADS

Chicken Caesar 11
romaine lettuce, soft boiled egg, croutons, grated parmesan, anchovy

Tuna niçoise 15
yellow fin tuna, french beans, new potatoes, tomato, olives, soft boiled egg

Nourishment bowl **vg** 10
chick peas, avocado, pickled carrot, red onion, sweet potato, grated beets, chia seeds, crispy kale, grapes, tahini dressing

Butternut squash & quinoa salad **vg** 11
roast butternut squash, quinoa, tomato, cucumber, peppers, spring onion, mint, coriander, pomegranate molasses dressing

BURGERS

Angus cheeseburger 12.5
cream bun, fried onions, emmental cheese, tomato, gem lettuce, triple cooked chips

Chicken ramen burger 12.5
ramen & cornflake coated chicken breast cream bun, crispy shallots, tomato, gem lettuce, sriracha ketchup, triple cooked chips

BBQ jackfruit burger **vg** 12.5
vegan bun, pickled chilli, green slaw, triple cooked chips

Falafel burger **vg** 12.5
vegan bun, pickled chilli & carrot, gem lettuce, tahini, triple cooked chips

Add bacon, halloumi, avocado £2

HOUSE FAVOURITES

Slow cooked ox cheek 14
pappardelle, olives, parmesan

Crab linguine 15
garlic, chilli, basil

Beer battered North Sea haddock 13.5
triple cooked chips, tartare sauce, mushy peas

Dry aged Sirloin steak 24
triple cooked chips, green peppercorn sauce

SIGNATURE

Scottish salmon 14.5
brown rice, bean sprouts, greens, sesame & ginger sauce

Crispy duck 14
rice noodles, bok choy, soy & 5-spice broth

New season West Devon lamb rump 18
jersey royals, broad beans, peas, mint salsa

Chicken katsu curry 12.5
katsu curry, jasmine rice

VEGETARIAN **v**

Vegan chilli pie **vg** 13.5
red kidney and flageolet bean, onions carrots, sweet potato topping, greens

Grilled halloumi **v** 12
ratatouille, harissa

Pea and mint tortellini **vg** 13.5
pea and mint tortellini, watercress puree, pine nuts

WRAPS

Available until 4pm

Fried chicken 8
pickled carrot, mouli, tomato, romaine lettuce, sriracha ketchup

Beer battered North Sea haddock 8
tartar sauce, romaine lettuce

Halloumi **v** 7.5
sundried tomato, gem lettuce, pickled shallots, hot sauce

SIDES

Triple cooked chips 4

Ratatouille 4.5

Miso broccoli 4

Jersey Royals 4

perfect for 2-4 people (from 4pm)

SHARING BOARDS

Halloumi fries, truffle, asparagus, padron peppers, sweet corn & tofu fritters **VG** 25

Salt & pepper squid, haddock goujons, prawns, salmon fishcakes 28

Vegan slider **BBQ** jackfruit, falafel burger, six of one or three of each 28

Mixed slider, cheeseburger, chicken ramen, **BBQ** jackfruit, falafel burger, two of each 32

Charcuterie, speck, fennel salami, coppa, sheep's ricotta, olives, pickles, focaccia 28

SIDES

Roast sweet potato 4

Garden salad 4

Avocado & little gem 4.5

Chilli greens 4

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67-69 Watling Street, London, EC4M 9DD | 0207 846 9090

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.



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