

December Evening Menu

From 5pm Monday to Saturday...

Created by Head chef Lee Rodgers

Appetizers...

- Rosemary & garlic marinated olives (V)(GFD) 350
- Honey roasted chorizo sausage 350
- Trio of baked breads, olive oil & balsamic, roasted garlic (V) 380

Starters...

- Creamy white onion soup, truffle oil & black onion seeds, warm artisan bread & butter (V) 4.90
- Sesame chicken goujons, infused with garlic & soy sauce, sweet chilli sauce, mixed leaf salad 550
- Atlantic prawn & crayfish cocktail, little gem salad, watermelon, mango salsa & brown bread (GFD) 620
- Creamy garlic mushrooms, tarragon, grain mustard & toasted ciabatta, parmesan shavings & rocket (V)(GFD) 540
- Chicken liver parfait, Cumberland onion jam, warm artisan bread, mixed leaf salad 550
- Homemade corned beef & onion hash, bound with potatoes, baked beans & free range fried egg, warm bread & brown sauce (GFD) 550
- Smoked salmon & cream cheese roulade, watercress salad, celeriac remoulade, fresh wholemeal bread (GFD) 620

Magnificent Mains...

- Roast chicken breast, potato gnocchi, toasted pine nuts, sage & pancetta, buttered squash, 13.90
- Slow roasted belly pork, cinnamon apple sauce, dauphinoise potatoes, buttered market vegetables, creamy Cornish cider sauce (GFD) 12.90
- 12 hour blade of beef, honey & thyme roasted winter vegetables, braised red cabbage, creamy mashed potatoes & red onion gravy (GFD) 14.50
- Herb crumbed baked cod, tomato & garlic sauce, crushed buttered new potatoes, wilted spinach & creamy white wine sauce 14.90
- Traditional roast turkey breast, sage & onion stuffing, sausage wrapped in bacon, homemade cranberry sauce, winter vegetables & rich roast gravy (GFD) (V) 12.90
- Roasted Mediterranean vegetable feta cheese & walnut filo pie, honey roasted carrots, potato gratin, cranberry gravy (V) 10.95
- Asparagus chicken, smoked bacon, garlic & white wine cream sauce, choose fresh mash or penne pasta (GFD) 12.50
- Traditional ale battered fresh fish of the day, chef's choice of market fish, hand cut chips, homemade tartare sauce & mushy peas (GFD) 11.90
- Homemade beef lasagne, garlic ciabatta or fresh leaf salad & homemade dressing 10.50
- Goats cheese, onion chutney & beetroot tart, mixed leaf salad & roasted new potatoes (V) 10.90

Gourmet Burgers...

Our chargrilled beef burgers, made with 100% local beef are presented upon toasted brioche with gem lettuce & sliced beef tomato, a basket of homemade chips & a side of house slaw.

Black 'n' blue, chargrilled beef burger, molten cheddar, blue cream cheese & homemade onion rings **10.90**

The Junction smokehouse, chargrilled beef burger, smoked bacon, balsamic onions & smoked cheese **10.90**

BBQ chicken melt, chargrilled chicken breast fillet, smoked bacon and molten cheddar, smothered in BBQ sauce **10.50**

Cajun chicken tower, crispy coated Cajun chicken breast fillet, hash brown, tomato chutney & Cajun mayo **10.90**

Mediterranean vegetable burger, lemon mayo & homemade tomato chutney (V) **9.50**

Portobello & halloumi burger, baked Portobello mushroom, halloumi cheese, tomato & homemade chutney (V) **9.50**

Flame Grilled Steaks...

All our steaks are grilled to your liking & served with roasted tomatoes, onion rings, field mushroom, fresh leaf salad & your choice of homemade chips, fresh mash or new potatoes... (GFD)

8oz Rump 13.90

8oz Sirloin 16.90

7oz Fillet 22.90

Surf & turf, 4oz rump steak, scampi & homemade tartare sauce **13.90**

why not add, molten Cheddar, Brie or Stilton? **1.50** each...

Cracked pepper, creamy Stilton or Diane sauce **1.90** each...

Finishing touches...

Garlic Bread 2.50... with cheese 3.00

Hand cut chips 2.60

Beer battered onion rings 2.40

Bread & butter 1.50

Breaded mushrooms 2.40

Fresh market vegetables 2.60

Reservations are allocated a two hour table time. At The Junction, we pride ourselves on individuality, seasonality and the freshest produce every day.

(v) Denotes dishes that are vegetarian. (GFD) denotes Gluten Free Option. All dishes may contain traces of nuts.

Please inform your server if you have any allergies, full allergy information is available upon request. All our dishes are freshly prepared to order, which means on some occasions not all items will be available, we apologise should this occur...

Because of our dedication to providing our customers with freshly prepared high quality food, we accept some of our dishes may take a little longer to arrive to you than other 'microwavable' fast food establishments... All of us at The Junction are totally committed to providing our customers with outstanding service and product quality... If you are not totally satisfied with any aspect of your visit, please speak to a member of our team who will be only too happy to help and hopefully rectify any problems... Alternatively, please complete a customer comment card... All major credit cards are accepted... Please note we no longer accept payment by cheque... Cash back facilities are available with purchases...

The Junction Bar & Restaurant