

# JUNCTION 28

## WHERE IT ALL BEGAN...

Bassaleg junction signal box was famous for steam trains that went all over the UK, steam locos from Ebbw junction worked from Bassaleg from two marshalling yards – up side empty coal wagons, and down side coal.

There were railway carriages at Newport and that is how Ebbw junction could work steam passenger trains to Brecon, 50 miles from Newport.

The station was opened by the Monmouthshire Railway and Canal Company on 21st / 23rd December 1850. It appeared in timetables as "Rhydney Junction" before changing to "Bassaleg Junction" in 1858. The line was worked by the Great Western Railway from 1st August 1875 and it later took over the Monmouthshire Railway with effect from 1st August 1880. The station closed to goods traffic on 1st September 1898.

The station closed as a wartime measure between 1st January 1917 and 1st March 1919. It closed on 30th April 1962, leaving the line to remain open for goods traffic.

If you are lucky enough you may still get the chance to see a cargo train pass by...



# Starters

Homemade Soup of the Day | £5.25

Prawn Cocktail | £10.95 DF

*Baby Prawns bound with Lemon Mayonnaise,  
served with Large Crevettes and Sliced Avocado*

Terrine of Rabbit, Corn Fed Chicken and Pistachio wrapped in Pancetta | £8.95

*Served with Cornichons, Beetroot Chutney and Warm Brioche*

Summer Platter of Sundried Tomatoes, Olives, Mozzarella Croquettes,  
Serrano Ham and Rocket Salad | £9.95

*Served with Aged Balsamic Vinegar, Olive Oil and Homemade Tomato Bread*

Braised Ox Tail Tortellini | £9.95

*Served on Spring Vegetables and a Rich Port Wine Sauce*

Pan Seared Scallops with Salt-Baked Celeriac Puree | £11.95

*Served with an Apple and Hazelnut Salad*

Chilli Prawns | £10.95

*With Red Onion and Turmeric Whichidi Rice and Herb Coulis*

(V) Wild Mushroom Spinach and Goats Cheese Vol-Au-Vents | £8.95

*Served with a Poached Duck Egg and Pimento Cream*

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# Mains

**Locally Sourced Grilled Seabass Fillets | £18.95**

*Served with Coconut Crumbed King Prawns on a bed of Spring Vegetables Stir-Fry with Basil, Chilli, Ginger and Garlic*

**Lemon Parmesan Crusted Escalope of Salmon | £18.95**

*On Crushed Spring Onion New Potatoes  
Served with Asparagus and Deep Fried Scallops with a Saffron Hollandaise Sauce*

**Duo of Welsh Lamb | £23.95**

*Harissa-Rubbed Rack of Lamb on Grilled Courgettes and Curried Cauliflower  
Crispy Moroccan Lamb Pastilla (Slow cooked, shredded Shoulder of Lamb), with cumin, cous-cous, fetta and sultanas warped in Fillo Pastry.  
All served with a Harissa Yoghurt*

**Brecon Beacon's Venison Steak Wrapped in Hickory Bacon | £21.95**

*Cooked Pink served with Sweet Potato Puree,  
Spring Greens and a Girolles Port Wine Jus*

GF

**Breast of Gressinham Duck | £18.95**

*Served on a cake of Bubble and Squeak  
Served with a Caramelised Apple Cassis Jus*

**Free Range Pork Tenderloin and Black Pudding Wellington | £18.95**

*Served with a Buttered Savoy Cabbage, Lardons and a Calvados Sauce*

**(V) Stilton, Leek and Walnut Tart | £13.95**

*Served with Caramelised Pear and Dressed Rocket*

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# From our Grill

All our steaks are 28 day aged and are served with your choice of accompaniment, a Grilled Plum Tomato and a sauce of your choosing:

Fillet 8oz | £25.95 GF DF

*The most tender steak regarded by many as the premium cut and recommended rare.*

Sirloin 10oz | £21.95 GF DF

*A delicate flavour balanced with a firmer texture, recommended medium rare*

Rib Eye 10oz | £21.95 GF DF

*Fine marbling results in an intensely packed flavour. Recommended medium*

**On the Bone Rib Eye Steak 18oz | £32.95** GF DF

*A tender and succulent ribeye cut, left on the bone for a richer flavour, recommended medium.*

Chicken Breast | £13.95 GF DF

*Locally sourced succulent chicken breast*

Add Pan Fried King Prawns tossed in Fresh Garlic Butter to your Grill Order.

A succulent Portion for only | £7.95 GF

Add Homemade Lightly Battered Onion Rings to your Order | £3.25

Grill Sauces:

Pepper Sauce // Diane Sauce // Béarnaise Sauce GF // Cajun Spice GF DF

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# Burgers

Homemade Gourmet Beef Burger | £13.95

Chicken Burger | £13.95

*All Burgers served with....*

*Bacon and layered with Monterrey Jack Cheese, Homemade Onion Rings in a Brioche Bun, served with Home Cut Chips, Fresh Salad Garnish*

# Fish

## Catch of the Day

Locally sourced Fresh Fish grilled or Pan-fried, your choice GF

*Please ask a member of staff for the catch of the day*

All served with your choice of accompaniment  
and a sauce of your choosing:

Creamy Hollandaise GF / Mornay Sauce GF / Garlic Butter  
Sundried Tomato and Chilli Butter GF

KEY



GLUTEN FREE



DAIRY FREE

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# Accompaniments

Fresh Selection of Seasonal Vegetables | £3.50 GF  
*With Butter*

Sweet Potato Wedges | £4.25  
*With a Lemon and Garlic Mayonnaise Dip*

Sautéed Mushrooms | £3.25 DF  
*With Plain or Garlic Butter*

Home-Cut Chips | £3.25

Marinated Mozzarella, Beef Tomato & Basil Salad | £3.50

House Mixed Salad | £3.25 GF  
*Cherry Tomatoes, Cucumber, Croutons, Onions and Pepper*

Creamy Dauphinoise Potatoes | £3.95 GF  
*Sliced Potatoes Cooked in Cream, Garlic and Thyme*

Roasted Mediterranean Vegetables | £3.95  
*Glazed with Balsamic Vinegar*

Courgette Fritters | £3.50  
*Served with Garlic Sour Cream*

Garlic & Mozzarella French Stick | £3.25

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# A La Carte Desserts

**White Chocolate and Raspberry Baked Cheesecake | £6.25**

*Served with Tuile Biscuit and Raspberry Coulis.*

**Salted Caramel Parfait | £4.50**

*Served in a Caramel Basket and a Sprinkling of Homemade Honeycomb Crunch.*

**Panettone Summer Pudding | £6.25**

*Served with a Quenelle of Crème Fraiche*

**Homemade Lemon Meringue Tart | £6.25**

*A Rich Buttery Pastry filled with Lemon Curd and covered in a Fluffy Meringue*

**To Share: Duo of Pineapple Tart Tatin topped with Vanilla Ice Cream  
and a Milk Chocolate and Praline Bomb | £8.25**

*All served with Mango Macarons and a Drizzling of Caramel Sauce.*



*Why not accompany your dessert with a glass of...*

**Domaine L'Ancienne Cure Monbazillac Dessert Wine | £5.95**



**A Selection of Homemade Sorbet (GF/DF) or Ice Cream - 3 Scoops | £3.95**

*Please ask your waiter for today's flavours*

**A Trio of Welsh Cheeses | £7.50**

*With Mixed Crackers, Celery, Apple and Homemade Fig Chutney*

*Please ask your waiter for today's selection*



*Why not accompany your cheese board with a glass of...*

**2011 LBV Late Bottled Vintage Port | £5.25**



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