

JUNCTION 28

• QUALITY FOOD •

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 "Rhymer 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...



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Starters

Homemade Soup of the Day | £5.25

Terrine of Confit Duck, Guinea Fowl and Pigeon | £8.95
With Toasted Brioche served with a Red Onion Marmalade

Pan Seared Scallops, Chorizo, Quail Egg | £11.95
With Pea Puree served with a Saffron Hollandaise Sauce

(V) Chilled Pear Mulled in Spiced Wine | £8.95 GF
Served with Stilton Mousse, Celery and Walnut Salad

Slow Cooked Belly Pork Ribs | £9.95 GF DF
Served with Hot and Sour Sauce and Salad Leaves

Smoked Salmon Parcel | £10.95 DF
With White Crab Meat Bound in Mayonnaise, Mango, Spring Onion and Coriander, Lime and Chilli dressing served with Melba Toast

King Prawns Cooked in a Creamy Coconut Stew | £10.95 GF
Lightly Spiced with Rice Noodles

Venison and Black Pudding Scotch Egg | £9.95
Served on a Celeriac Remoulade

FOLLOW US:



Mains

Slow Roasted Free-Range Pork Belly | £19.95

*With a Caramelised Shallot and Apple Tart Tatin and
Baby Carrots served with a Port Jus*

Pheasant Breast Wrapped in Smoked Pancetta | £18.95 GF

*Served on Roasted Root Vegetables, Girolle Mushrooms
and White Wine Sauce*

Welsh Lamb Rack | £23.95 DF

*Served on a Ratatouille Tartlet, Confit garlic, Asparagus
served with a Rosemary Red Wine Sauce*

(V) Porcini, Morel and Wild Mushrooms Strudel | £13.95

Served with Truffle Oil Hollandaise and a Dressed Salad

Grilled Seabass Fillets with Crayfish, King Prawns and Mussels | £19.95 GF

On a bed of Sauté Spinach with a Crab Shell Bisque

Herb Crusted Baked Cod Fillet | £18.95

With Chorizo and Pan Seared Scallops on a bed of Creamy Leeks

Brecon Beacons Venison Steak | £21.95 GF

Served with Beetroot Puree, Parmentier Potatoes and a Blueberry Jus

FOLLOW US:



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

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

GF

GLUTEN FREE

DF

DAIRY FREE

FOLLOW US:



Accompaniments

Fresh Selection of Seasonal Vegetables | £3.50 GF
With Butter

Roasted Root Vegetables | £3.95 GF DF
(Swede, Carrots, Parsnips, Red Onion, Garlic and Thyme)

Home Cut Chips | £3.25 DF

Honey Roast Parsnips | £3.50 GF DF

Tomato, Spinach and Mascarpone Gnocchi | £3.95

Beetroot Salad | £3.25 GF DF
*With Orange Segments, Mixed Salad Leaves, Walnuts,
Balsamic Vinaigrette Dressing*

Broken Potatoes | £3.95 GF DF
With Smoked Paprika and Caramelised Onion

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

Garlic and Mozzarella French Stick | £3.75

Sautéed Mushrooms | £3.25 GF
With Plain or Garlic Butter

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A La Carte Desserts

Melting Chocolate Bombe | £5.95

*With a White Chocolate and Pistachio Parfait Centre
Served with Hot Chocolate Sauce and Toasted Pistachio*

Homemade Winter Spiced Apple & Pear Crumble | £5.95

Layered with Custard

Bitter Chocolate Mille-feuille | £6.50

*With Maple Syrup Ice Cream and Salted Pecans.
A Chocolate Brownie base with layers of moose and Chocolate
Slates topped with Salted Pecans, with a helping of homemade
Maple Syrup Ice Cream*

Peanut Butter Cheesecake | £6.25

This irresistible cheesecake is the perfect indulgence for peanut butter fans

Baileys and Brioche Butter Pudding | £6.25

*A velvety custard-soaked Baileys bread and butter pudding.
A delicious twist on the classic recipe*

Junction 28 Miniatures | £6.50

*Peanut Butter Cheesecake, Winter Spiced Apple & Pear Crumble,
Baileys and Brioche Pudding*

A Selection of Homemade Sorbet 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*

FOLLOW US:





A decorative flourish with symmetrical scrollwork and a central 'X' mark above the text.**JUNCTION 28**
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