

# 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 marshall 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 "Rhymney 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

Soup of the Day | £5.25

Pan-fried Scallops | £11.95 GF

*served with Pancetta Lardons, Butternut Squash Puree and Lemon Brown Butter,  
Watercress Salad*

(V) Deep Fried Terrine of Goats Cheese, Potato and Truffle | £7.95  
*with Confit of Tomato and Garlic, Frizee Salad and Pesto Dressing*

Slow Cooked Pork Belly Rib | £9.95 GF DF

*served with Hot and Sour Sauce and Salad Leaves*

King Prawn & Vegetable Kebab marinated in Garlic, GF  
Ginger and Chilli | £10.95

*served with Lemon and Saffron Rice with a Soy Glaze*

Wood Smoked Duck Breast | £8.95 GF DF

*served Chilled with a Salad of Pickled Fennel, Orange, Walnuts,  
Pomegranate and Beetroot Crisps*

Ballotine of Salmon wrapped in Fresh Herbs | £9.95 GF

*served with Avocado Puree, Caviar, Citrus Segments and Crème Fraiche*

Anti-Pasto Platter £8.95

*Arancini on Tomato Sauce, Prosciutto Parma Ham  
Large Caper Berries, Mixed Olives  
Basil Marinated Buffalo Mozzarella  
Warm Homemade Bread*

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# Mains

**Duo of Lamb | £22.95** GF

*2 Bone Lamb Rack and Slow Roasted Shoulder of Lamb served with Potato Galette, Aubergine caviar, Pea Puree and Sautéed Chard and a Lamb Jus*

**Monkfish with Chorizo Welsh Rarebit | £19.95**

*served on a Bed of Sweet Plum Tomatoes finished with a Soft Herb Dressing*

**8oz Sirloin of Veal with Parmesan Croquettes, Tenderstem Broccoli | £20.95**

*served with a Stilton Sauce*

**Grilled Seabass Fillets | £17.95** GF DF

*served with Shrimp Ceviche and Mango with Mild Roguito Chillli, Sweet Pepper Pearls and Coriander*

**Brecon Beacons Venison Steak | £19.95** GF DF

*served on a Bed of Kale and Pancetta Lardons with a Porcini and Truffle Port Wine Sauce and Purple Potatoes*

**(V) Nut Roast | £13.95** DF

*served with Grilled Artichokes and Roasted Mediterranean Vegetables, Basil Oil and Mixed Salad Leaves*

**Free Range Pork Tenderloin | £18.95** GF DF

*Wrapped in Smoked Forest Ham on a Velvety Sweet Potato Puree and Sautéed Spinach with a Madeira Port Sauce*

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# From our Grill

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

## Juction 28's Posh Mixed Grill | £24.95

*4oz Fillet Steak, Brecon Beacons Venison Sausage, 4oz Welsh Cured Bacon Steak,  
and a Chicken Breast. All served with homemade lightly battered Onion Rings, Handcut Chips,  
Grilled Tomato & Mushrooms*

## 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 | £22.95 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  
Stilton Sauce GF

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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

A Selection of Fresh Vegetables | £3.75 GF  
*served with Butter*

New Potatoes | £3.25 GF  
*with Parsley Butter*

Garlic and Mozzarella French Stick | £3.75

Home cut Chips | £3.25 DF

Sweet Potato Wedges | £4.50  
*served with Garlic Lemon Mayonnaise*

House Salad (Cherry Tomatoes, Spring Onion,  
Cucumber, Red Pepper and Salad Leaves) | £3.50 DF  
*with Croutons and House Dressing*

Roasted Mediterranean Vegetable | £3.75 GF DF  
*with Basil Oil*

Spinach and Leek Gratin | £4.50 GF

Courgette Fritters | £4.25  
*with Garlic Sour Cream*

Creamy Potato, Garlic and Herb Crumble | £3.50

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QUALITY FOOD

# A La Carte Desserts

**Velvety Smooth Malibu, Coconut and Mango Cheesecake | £5.95**

*served with Coconut Ice Cream*

**Sticky Dates and Ginger Pudding | £6.50**

*served with Toffee Ice Cream and Toffee Sauce*

**Refreshing Lime Parfait in Chocolate Basket | £6.25** GF

*served with Milk Chocolate Sauce*

**Vanilla Crème Brule | £5.95** GF

*with Saboyone Sauce and Fresh Fruits*

**White Chocolate and Pistachio Fondant | £7.25**

*served with Pistachio Ice Cream*

**Junction 28 Miniatures | £7.95**

*Vanilla Crème Brule, Malibu, Coconut and Mango Cheesecake  
and White Chocolate and Lime Parfait*

**A Trio of Welsh Cheeses | £7.50**

*With Mixed Crackers, Celery, Apple and Homemade Fig Chutney  
Please ask your waiter for today's selection*

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