

FLYER SET MENU

Lunch: 1 Course - £11.50 / 2 Course -£14.50 / 3 Course - £16.50

**Wednesday - Friday Dinner: 2 Course £20.50 & 3 Course £23.50 (15% Off Before 7pm)
Sat Dinner: 3 Courses Only £23.50**

All main dishes are served with your choice of either: Chips, New Potatoes or a Selection of Fresh Vegetables


STARTERS

Homemade Soup of the Day served with Croutons

Goats Cheese & Sundried Tomato Bruschetta  drizzled with Green Pesto

Crispy Duck Wraps with Hoisin Sauce 

Duck Liver Pate served with a Plum Chutney, dressed Salad & Brown Toast 

Pan Fried Cockles with Bacon, Mangetout & Garlic 

MAINS

Pork Loin topped with Onion Rings on Hollandaise Sauce

Corn Fed Chicken Breast served with Creamy Mash Potato and a Diane Sauce

Grilled Haloumi Cheese on a bed of Quinoa Salad,   Cucumber, Asparagus, Sun Dried Tomato with a Lemon Vinaigrette

Fish of The Day On a Bed of Pickled Fennel, Chorizo, Rocket & Parmesan Salad

Lamb Henry served with Sautéed New Potatoes & Gravy  (£3.50 supplement)


DESSERTS

Chocolate Sponge served with Pink Custard & Chocolate Sauce

Banoffee Pie served with Caramel Sauce

A Selection of Cheddar & Stilton Cheese with Crackers & Celery

Lemon Curd Cheesecake served with Lemon Sauce & Cream

Vanilla Panna Cotta served with Strawberry Compote 

SUNDAY LUNCH MENU

2 Courses - £18.50 | 3 Courses - £21.50


All main courses are served with Potatoes, and Fresh Vegetables

Add a Yorkshire Pudding to your order for just £1 or why not add our special side of the day to your order for an extra £2.50 (Please ask your server for today's choice)

STARTERS

Homemade Soup of the Day served with Croutons

Goats Cheese & Sundried Tomato Bruschetta drizzled with Green Pesto 

Crispy Duck Wraps with Hoisin Sauce 

Duck Liver Pate served with a Plum Chutney, dressed Salad & Brown Toast 


Pan Fried Cockles with Bacon, Mangetout & Garlic 

MAINS

Welsh Topside of Beef served with Homemade Yorkshire Pudding and Gravy

Free Range Pork Loin Crispy Pork Crackling, Homemade Stuffing,  Apple Sauce and Gravy

Corn Fed Chicken Breast served with Creamy Mash Potato and a Diane Sauce

Lamb Henry (£3.50 supplement) served with Sautéed New Potatoes & Gravy 

Fish of The Day On a Bed of Pickled Fennel, Chorizo, Rocket & Parmesan Salad


Nut Roast & Squash Wellington served with Vegetarian Gravy  

DESSERTS

Chocolate Sponge served with Pink Custard & Chocolate Sauce

Banoffee Pie served with Caramel Sauce.

Lemon Curd Cheesecake served with Lemon Sauce & Cream

Vanilla Panna Cotta served with Strawberry Compote 


A Selection of Cheddar & Stilton Cheese with Crackers & Celery

VEGAN MENU

**1 Course - £11.50 | 2 Courses - £14.50 |
3 Courses - £16.50**

All main dishes are served with your choice of either: Chips, New Potatoes or a Selection of Fresh Vegetables

STARTERS

Homemade Tomato Soup 

Garlic Bread

topped with Sautéed Garlic Mushrooms and Dressed Salad 

Tempura Battered Vegetables 

served with a Sweet Chilli Dip

MAINS

Sweet Potato, Kale and Pinto Bean Strudel 


with a Chipotle Sauce and Dressed Rocket

Tomato and Asparagus Risotto served with Basil oil  

Baked Courgette with a Fricassee of Leeks & Purple Potato   served on a Tomato Sauce

DESSERTS

Maplecomb Mess with a Berry Compote and Vegan Vanilla Ice Cream  

Sticky Toffee Pear Pudding served with Coconut Sorbet 

Traditional Fruit Platter 

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to Management before ordering.

A LA CARTE MENU

STARTERS

Homemade Soup of the Day served with Croutons 	£5.25
Seafood Platter (Smoked Salmon with Capers and Red Onion, Thai Crab Fish Cake with Sweet Chilli Sauce, Calamari with Tartare Sauce and a Prawn Cocktail served with Warm Brown Bread)	£9.50
Pan Fried Scallops with Black Pudding Pancetta & a Port Jus	£10.95
Goats Cheese Millefeuille 	£7.95
Goats Cheese Millefeuille, with Caramelised Shallots & Beetroot	
Game Terrine 	£8.95
served with Plum Chutney & Melba Toast	
Marinated Monster Pork Belly Rib  	£8.95
with Salad Garnish	

FROM THE 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.

Junction 28's Posh Mixed Grill	£21.95
4oz Lamb Rump, 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  	£26.50
The most tender steak regarded by many as the premium cut and recommended rare.	
Rib Eye 10oz  	£23.50
Fine marbling results in an intensely packed flavour. Recommended medium	
Chicken Breast  	£13.95
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 	
Add Homemade Lightly Battered Onion Rings to your Order	£3.25
Grill Sauces: Pepper Sauce // Diane Sauce // Béarnaise Sauce  // Cajun Spice  // Stilton Sauce	

DESSERTS

Salted Caramel Bomb 	£6.50
served with Homemade Pouring Hot Milk Chocolate Sauce and a Crunch of Honeycomb	
Junction 28 Saturn Cheesecake	£6.50
White Chocolate Planet filled with a Velvety Smooth White Chocolate & Raspberry Cheesecake, accompanied with a raspberry compote.	
Junction 28 Miniatures; Stuck what to have? Why not have a bit of everything.	£7.95
Mini Salted Caramel Bomb, Mini Cheesecake & Mini Crème Brûlée	
Classic Vanilla Crème Brûlée 	£6.50
served with Fresh Summer Fruits and Sabayon Sauce	
A Trio of Welsh Cheeses	£7.95
served with Crackers, Celery, Apple, and Homemade Fig Chutney	

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MAINS

Pan Fried Duck Breast 	£18.50
served with Dauphinoise Potatoes, Red Cabbage, Crispy Orange & Chilli Peel and Red Wine Jus	
Fillets of Seabass 	£18.95
on a Bed of Crushed Jersey Royal Potatoes with Crab Meat & Spring Onion accompanied with a Salsa Verde Dressing	
Pork Tenderloin 	£17.95
Wrapped in Smoked Forest Ham with a Sweet Potato Puree & Sautéed Spinach and a Madera Port Sauce	
Herb Crusted Rack of Lamb	£20.95
served with Potato Galette, Caramelised Baby Carrots & a Minted Jus	
Roasted Mediterranean Vegetables and Mozzarella Wellington 	£13.95
served on a bed of Tomato Sauce, dressed Rocket Leaves and Basil Pesto	

BURGERS

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

Homemade Gourmet Beef Burger	£13.95
Chicken Burger	£13.95
Spicy Bean Burger (No Bacon) 	£11.95

CATCH OF THE DAY

All served with a choice of 2 accompaniments and a sauce of your choosing: Creamy Hollandaise  Mornay Sauce  Garlic Butter  Sundried Tomato and Chilli Butter 

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

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

SIDES

Home Cut Chips 	£3.25
A Selection of Fresh Vegetables drizzed in Butter 	£3.95
Garlic and Mozzarella French Stick	£3.75
Sauteed Muhsrooms served with Plain or Garlic Butter 	£3.50
House Salad 	£3.25
Courgette Fritters with a Garlic & Sour Cream Dip	£4.00

Junction 28 Signature Boxes

Choose from Afternoon Tea for 2 People, Graze Box & Sweet Box.
Perfect for days out, picnics in the park and nibbles in the garden.

