

A La Carte

STARTERS

Homemade Soup of the Day served with Croutons	£5.50
Yuzu Marinated Scallops 🌿 Served with Kumquats and Iberico Ham, Pak Choy, Sesame Seeds, Yuzu & Ginger Dressing	£12.50
Sriracha Grilled King Prawns 🌿🥛 Served with Mango Salsa	£10.95
Seafood Platter 🌿 Deep Fried King Prawns with Sweet Chilli Sauce, Smoked Salmon with Capers & Red Onion, Quenelle of Crab Meat bound in Mayonnaise Mango, Lime Coriander and Chilli with Brown Toast & Calamari with Tartare Sauce	£11.95
Pan Fried Breast of Pigeon Served with Swiss Chard, Sweet Potato Parisienne and a Truffle Port Wine Jus	£9.50
Duck Parfait topped with Toasted Walnuts served with a Homemade Plum Chutney and Ciabatta Bread	
Tomato Burrata Salad 🌿 With Olive Oil, Aged Balsamic Vinegar, Fresh Basil and Warm Focaccia Bread	£8.75

FROM THE GRILL

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

Junction 28's Posh Mixed Grill 4oz Lamb Rump, Brecon Beacons Venison Sausage, 4oz Welsh Cured Bacon Steak, and a Chicken Breast. All served with homemade lightly battered Onion Rings, Sautéed New Potatoes, Grilled Tomato & Mushrooms	£24.95
Fillet 8oz The most tender steak regarded by many as the premium cut and recommended rare.	£31.50
Rib Eye 10oz Fine marbling results in an intensely packed flavour. Recommended medium	£29.50
Sirloin Steak 10oz A delicate flavour balanced with a firmer texture. Recommended medium rare	£25.50
Garlic Prawns	£8.75
Lightly Battered Onion Rings	£3.50
Grill Sauces: Pepper Sauce // Diane Sauce // Béarnaise sauce // Cajun Spice 🌿 // Stilton Sauce	

DESSERTS

White Chocolate and Raspberry Saturn Cheesecake served with Chantilly Cream and Raspberry Coulis	£7.25
Salted Caramel and Chocolate Delice with Candied Pecans and Salted Caramel Ice Cream	£7.50
Junction 28 Miniatures; Stuck what to have? Why not have a bit of everything. Mini Cheesecake, Mini Delice and Mini Crème Brûlée	£8.25
Pistachio Baked Alaska with a Warm Chocolate Sauce	£7.75
Champagne Crème Brûlée served with Macaroons	£6.95
Blueberry Bavaois Shortbread Biscuit Crumb Tipsy Blueberries, Fruit Sorbet	£6.95
A Trio of Welsh Cheeses served with Crackers, Celery, Apple, and Homemade Fig Chutney	£9.50
Selection of Ice Cream or Sorbets	£5.50

MAINS

Moroccan Marinated Lamb Rump Kebab 🥛 served with a Roasted Sweet Potatoes and Onion, Roasted Cherry Vine Tomatoes and Pickled Fennel	£22.50
Salmon Fillet 🌿 on Jersey Royal Potatoes served with an Avocado and Tomato Salsa	£21.00
Brecon Beacons Venison Steak with a Potato, Parmesan and Truffle Gratin, Sauté Chard, Butternut Squash Puree, Red Wine Jus	£21.50
Baked Cod with Crispy Garlic Herb Panko Provençal Vegetable Tian and a Red and Yellow Pepper Coulis, Micro Cress	£21.00
Lemon-Basil and Sundried Tomato Pesto Stuffed Pork Tenderloin Mozzarella Croquettes, Picked Red Onion and Red Baby Chard and Beurre Blanc	£20.95
Millefeuille of Asparagus, Spinach and Wild Mushrooms 🌿 served with Poached Duck Egg, Truffle Hollandaise, Toasted Almonds and Micro Cress	£14.25

BURGERS

Homemade Gourmet Beef Burger Served in a Brioche Bun with Monterrey Jack Cheese, Homemade Lightly Battered Onion Rings, Bacon, Home Cut Chips and Fresh Salad Garnish	£14.95
Buttermilk Chicken Burger served in a Brioche Bun with Baby Gem Lettuce, Red Onion, Garlic Mayonnaise, Home Cut Chips and Fresh Salad Garnish	£14.95
Spicy Bean Burger (No Bacon) 🌿 served in a Brioche Bun with Monterrey Jack Cheese, Lightly Battered Onion Rings, Home Cut Chips and Fresh Salad Garnish	£11.95

SIDES

Selection of Fresh Vegetables Drizzled in Butter 🌿	£4.50
Home Cut Chips 🌿🥛	£3.50
Garlic and Mozzarella French stick	£4.00
Sauteed Mushrooms served with Plain or Garlic Butter 🌿	£4.00
Courgette Fritters served with Garlic Sour Cream Dip	£4.50
Mixed House Salad 🌿🥛	£4.00
Spinach and Leek Gratin 🌿	£4.50

A La Carte Taste Evenings

Come and enjoy one of our 6 Course Taster Evenings accompanied by carefully selected Fine Wines. **Please ask a member of staff for more details**

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.