

**A LA CARTE**

All dishes are subject to price changes and availability

**STARTERS**

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

**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.**

<b>Junction 28's Posh Mixed Grill</b> 4oz Lamb Rump, Brecon Beacons Venison Sausage, 4oz Welsh Cured Bacon Steak, and a Chicken Breast. All served with homemade lightly battered Onion Rings, Sauteed New Potatoes, Grilled Tomato & Mushrooms	<b>£24.95</b>
<b>Fillet 8oz</b> 🥚🌱 The most tender steak regarded by many as the premium cut and recommended rare.	<b>£31.50</b>
<b>Rib Eye 10oz</b> 🥚🌱 Fine marbling results in an intensely packed flavour. Recommended medium	<b>£29.50</b>
<b>Sirloin Steak 10oz</b> 🥚🌱 A delicate flavour balanced with a firmer texture. Recommended medium rare	<b>£25.50</b>
<b>Chicken Breast</b> 🥚🌱 Locally sourced succulent chicken breast	<b>£14.95</b>
<b>Add Pan Fried King Prawns tossed in Fresh Garlic Butter to your Grill Order. A succulent Portion</b>	<b>£8.75</b>
<b>Add Homemade Lightly Battered Onion Rings to your Order</b>	<b>£3.50</b>
<b>Grill Sauces:</b> Pepper Sauce // Diane Sauce // Béarnaise sauce 🥚 // Cajun Spice 🥚 // Stilton Sauce	

**DESSERTS**

<b>White Chocolate and Raspberry Saturn Cheesecake</b> served with Chantilly Cream and Raspberry Coulis	<b>£7.25</b>
<b>Salted Caramel and Chocolate Delice</b> with Candied Pecans and Salted Caramel Ice Cream	<b>£7.50</b>
<b>Junction 28 Miniatures;</b> <b>Stuck what to have? Why not have a bit of everything.</b> Mini Cheesecake, Mini Delice and Mini Crème Brûlée	<b>£8.25</b>
<b>Pistachio Baked Alaska</b> with a Warm Chocolate Sauce	<b>£7.75</b>
<b>Champagne Crème Brûlée</b> served with Macaroons	<b>£6.95</b>
<b>Lemon Tart</b> served with Chantilly Cream and Candied Lemon	<b>£6.95</b>
<b>A Trio of Welsh Cheeses</b> served with Crackers, Celery, Apple, and Homemade Fig Chutney	<b>£9.50</b>
<b>Selection of Ice Cream or Sorbets</b>	<b>£5.50</b>
<b>Too Full For Dessert?</b> Why not try a coffee accompanied by one of our mini treats	<b>£5.50</b>

**MAINS**

<b>Moroccan Marinated Lamb Rump Kebab</b> 🌱 served with a Roasted Sweet Potatoes and Onion, Roasted Cherry Vine Tomatoes and Pickled Fennel	<b>£22.50</b>
<b>Salmon Fillet</b> 🥚 on Jersey Royal Potatoes served with an Avocado and Tomato Salsa	<b>£21.00</b>
<b>Brecon Beacons Venison Steak</b> with a Potato, Parmesan and Truffle Gratin, Sauté Chard, Butternut Squash Puree, Red Wine Jus	<b>£21.50</b>
<b>Beer Battered Cod</b> Homecut Chips, Junction 28 Tartare Sauce, Crushed Peas and a Lemon Wedge	<b>£16.95</b>
<b>Lemon-Basil and Sundried Tomato Pesto Stuffed Pork Tenderloin</b> Mozzarella Croquettes, Picked Red Onion and Red Baby Chard and Beurre Blanc	<b>£20.95</b>
<b>Millefeuille of Asparagus, Spinach and Wild Mushrooms</b> 🌱 served with Poached Duck Egg, Truffle Hollandaise, Toasted Almonds and Micro Cress	<b>£14.25</b>

**BURGERS**

<b>Homemade Gourmet Beef Burger</b> Served in a Brioche Bun with Monterrey Jack Cheese, Homemade Lightly Battered Onion Rings, Bacon, Home Cut Chips and Fresh Salad Garnish	<b>£14.95</b>
<b>Buttermilk Chicken Burger</b> served in a Brioche Bun with Baby Gem Lettuce, Red Onion, Garlic Mayonnaise, Home Cut Chips and Fresh Salad Garnish	<b>£14.95</b>
<b>Spicy Bean Burger</b> 🌱 served in a Brioche Bun with Monterrey Jack Cheese, Lightly Battered Onion Rings, Home Cut Chips and Fresh Salad Garnish	<b>£11.95</b>

**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**

<b>Selection of Vegetables Drizzled in Butter</b> 🥚	<b>£4.50</b>
<b>Home Cut Chips</b> 🥚🌱	<b>£3.50</b>
<b>Garlic and Mozzarella French stick</b>	<b>£4.00</b>
<b>Sauteed Mushrooms served with Plain or Garlic Butter</b> 🥚	<b>£4.00</b>
<b>Courgette Fritters served with Garlic Sour Cream Dip</b>	<b>£4.50</b>
<b>Mixed House Salad</b> 🥚🌱	<b>£4.00</b>
<b>Spinach and Leek Gratin</b> 🥚	<b>£4.50</b>

**A La Carte Taster 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.