

MAIN MENU

FROM 11.30AM TUESDAY TO SATURDAY
CREATED BY HEAD CHEF JOSH SWEATMAN

STARTERS

SEASONAL SOUP OF THE DAY
crusty bread & butter (gfo) (v)

4.75

CLASSIC PRAWN COCKTAIL
Marie-Rose sauce, little gem lettuce,
brown bread & butter (gfo)

5.95

CHEF'S HOMEMADE CHICKEN LIVER PATÉ
Cumberland sauce, fresh leaves & warm toast (gfo)

5.25

CREAMY GARLIC MUSHROOMS UPON TOAST
mushrooms sautéed with white wine & garlic,
upon toasted bloomer, topped with rocket (gfo) (v)

5.50

LOADED POTATO SKINS
2 skins, stuffed with your choice of tomato salsa,
homemade chilli, BBQ pulled pork or mature Cheddar
& spring onion, all topped with molten Cheddar,
with a side of sour cream & fresh rocket (gf)

5.25

HOMEMADE FISHCAKES
with a side of lemon mayo & rocket salad

5.45

SOUTHERN FRIED CRISPY CHICKEN STRIPPERS
with a side of homemade jalapeno mayo
& fresh leaf salad

5.00

GOAT'S CHEESE & RED ONION MARMALADE TART
fresh leaf salad & balsamic dressing (v)

5.95

DEEP FRIED BRIE WEDGES
redcurrant jelly & fresh rocket (v)

5.75

JUNCTION NACHOS
corn chips topped with guacamole, chunky tomato
salsa, sour cream, jalapenos & smoked Cheddar (v) (gf)

5.20 TO SHARE 7.95

MAGNIFICENT MAINS

LOW N SLOW

BRAISED BLADE OF BEEF
Wholegrain mustard mash, buttered
seasonal vegetables, real ale braised
baby onions, smoked pancetta &
mushroom bourguignon sauce (gf)

13.95

JUNCTION CHICKEN
strips of pan fried chicken fillet,
smoked bacon, mushrooms, garlic &
white wine cream sauce, choose either
fresh mash or penne pasta (gfo)

12.95

RUMP OF LAMB
creamy mash, buttered seasonal
vegetables, red wine, mint &
redcurrant sauce

15.50

THICK LOCAL PORK SAUSAGES
creamy mash, rich caramelised onion
gravy, topped with homemade beer
battered onion rings (vo)

9.95

CHARGRILLED CHICKEN

BREAST FILLET - YOUR WAY!
served with your choice of new
potatoes, creamy mash or twice cooked,
hand cut chips & buttered seasonal
vegetables... simply choose your sauce,
either creamy cracked black pepper,
port & Stilton, Diane, BBQ or our
amazing red wine, smoked bacon,
mushroom, onion & English
mustard sauce (gfo)

12.50

HONEY ROASTED SALMON FILLET
buttered seasonal vegetables,
sautéed new potatoes laced with spring
onions & pancetta, finished with
balsamic reduction (gf)

13.50

JAMAICAN SPICED JERK CHICKEN
a sweet n spicy chicken fillet, with
twice cooked, hand cut chips, spicy
spirals or new potatoes, homemade
coleslaw & rocket salad (gf)

12.50

GRILLED FISH OF THE DAY

ask your server for today's catch, simply
served with a creamy parsley sauce, new
potatoes & buttered
seasonal vegetables (gf)

10.95

BATTERED HALLOUMI & CHIPS
hand battered halloumi, twice cooked,
hand cut chips, tartare sauce & your
choice of garden peas or mushy peas (v)

9.50

GOAT'S CHEESE & VEGETABLE NUT ROAST

with apricots, peanuts, almonds &
walnuts topped with creamy goat's
cheese, served with new potatoes,
buttered seasonal vegetables & mature
Cheddar sauce (v)

11.50

HOMEMADE MATURE
CHEDDAR & ONION PIE
your choice of creamy mash, local
market vegetables & rich, roast veggie
gravy, or our twice cooked, hand cut
chips, mushy peas & roast gravy (v)

10.95

PROPER PUB CLASSICS & PIES, PLEASE TURN OVER



PROPER PUB CLASSICS & PIES

MR TAYLOR'S STEAK & ALE PIE

served with your choice of creamy mashed potatoes, buttered market vegetables & rich gravy, or our twice cooked, hand cut chips, mushy peas & rich roast gravy

10.95

CHEF'S CHEESY COTTAGE PIE

prime minced steak & vegetables slow roasted in roast gravy, topped with creamy mash & molten mature Cheddar (vo) (gf)

11.45

CHEF'S HOMEMADE CHICKEN CURRY

medium spiced, with steamed basmati rice & Naan (vo) (gfo)
why not add a small side of twice cooked, hand cut chips for 1.00

11.50 (Veggie Option available)

HOMEMADE BEEF & FIVE BEAN CHILLI CON CARNE

simply served with steamed basmati rice & tortilla chips (vo) (gfo)
why not add a small side of twice cooked, hand cut chips for 1.00

10.95 (Veggie Option available)

HOMEMADE BEEF LASAGNE

layers of bolognaise & pasta, topped with a creamy béchamel cheese sauce, served with garlic bread & fresh dressed salad garnish
why not add a small side of twice cooked, hand cut chips for 1.00

10.95

TRADITIONAL ALE BATTERED FISH OF THE DAY

twice cooked, hand cut chips, mushy peas & tartare sauce

10.95

WHOLETAIL WHITBY SCAMPI

delicately fried wholetails of Whitby scampi, twice cooked, hand cut chips, garden peas, fresh lemon wedge & tartare sauce

10.95

GOURMET BURGERS

Our chargrilled beef burgers, made with 100% local British beef are served lovingly upon a toasted brioche bun with gem lettuce & sliced beef tomato, plus a side of homemade coleslaw & a side of seasoned fries

Why not upgrade to sweet potato fries or spicy spirals?
Please add 1.00

BLACK 'N' BLUE

chargrilled beef burger topped with molten Stilton & beer battered onion rings

10.95

THE JUNCTION SMOKEHOUSE

chargrilled beef burger, loaded with smoked back bacon, balsamic onions & molten smoked Cheddar

11.95

THE HUNTERS CHICKEN BBQ MELT

butterflied chicken breast, smoked back bacon, molten Cheddar & lashings of BBQ sauce

10.95

THE PULLED PORKY

chargrilled beef burger, stacked with BBQ pulled pork, molten Cheddar & sweet Carolina BBQ sauce

11.95

SPICY BEAN BURGER

topped with tomato salsa, molten smoked Cheddar & jalapeno mayonnaise (v)

10.95

FLAME GRILLED STEAKS

All of our locally sourced steaks are 30 day matured for distinctive succulence. Each one is lovingly chargrilled to your liking and accompanied by roasted tomato, field mushroom, fresh leaf salad & your choice of twice cooked, hand cut chips, fresh mash or new potatoes (GFO)

Why not upgrade to sweet potato fries or spicy spirals? Please add 1.00

8OZ RUMP 13.95 8OZ SIRLOIN 16.50 10OZ GAMMON, topped with pineapple 11.95

Why not add a free range fried egg? Please add 1.00

JUNCTION MIXED GRILL rump steak, gammon, lamb steak, pork loin, pork sausages, black pudding & a free range fried egg (gfo) 18.95

SURF & TURF 4oz rump steak, scampi & tartare sauce 13.95

Why not add molten Stilton or our homemade pate? 2.00 each

Top your steak with real ale battered onion rings? 2.00

SAUCE UP YOUR STEAK? Choose cracked black pepper, creamy port & Stilton, Diane or our amazing red wine, smoked bacon, mushroom, onion & English mustard sauce 2.00 each

SCRUMPTIOUS SIDES

GARLIC BREAD 2.00 GARLIC BREAD WITH CHEESE 2.85 TWICE COOKED, HAND CUT CHIPS 2.25
SWEET POTATO FRIES 2.50 SPICY SPIRALS 2.50 HOMEMADE REAL ALE BATTERED ONION RINGS 2.25
DOORSTEP BREAD & BUTTER 1.75 BUTTERED SEASONAL VEGETABLES 1.95

Reservations are allocated a two hour table time.

At The Junction, we pride ourselves on individuality, seasonality and the freshest produce every day.

(v) denotes dishes that are vegetarian, (GF) denotes gluten free meal & (GFO) denotes gluten free option.

All dishes may contain traces of nuts, all fish dishes may contain bones, and indeed, all desserts will contain calories.

Please inform your server if you have any allergies, full allergy information is available upon request. It is important not to rely exclusively on menu information because sometimes, our recipes may change. Customers who consider themselves at risk should always seek advice from our team before ordering.

All our dishes are freshly prepared to order, which means on some occasions not all items will be available, we apologise should this occur... Because of our dedication to providing our customers with freshly prepared high quality food, we accept some of our dishes may take a little longer to arrive to you than other 'microwaveable' fast food establishments... All of us at The Junction are totally committed to providing our customers with outstanding service and product quality... If you are not totally satisfied with any aspect of your visit, please speak to a member of our team who will be only too happy to help and hopefully rectify any problems... alternatively, please complete a customer comment card...

The Junction Bar & Restaurant

2 Newark Road, Sutton In Ashfield, NG17 5JP
Reservations: 01623 557539