

SPRING/SUMMER MENU

FROM 11.30AM MONDAY TO SATURDAY
CREATED BY HEAD CHEF LEE RODGERS

APPETIZERS

HONEY ROASTED CHORIZO SAUSAGE 3.50

ROSEMARY & GARLIC MARINATED OLIVES (V) (GFO) 3.50

TRIO OF BAKED BREADS, roasted garlic, olive oil & balsamic (V) 3.80

STARTERS

SEASONAL SOUP OF THE DAY
crusty artisan bread & butter
(GFO) (V) 5.25

CREAMY GARLIC MUSHROOMS
sautéed with Stilton, toasted ciabatta &
dressed rocket salad
(GFO) (V) 5.65

SMOKED HADDOCK & HERB FISHCAKE
crushed peas & homemade tartare sauce
5.95

SESAME CHICKEN GOUJONS
garlic & soy marinade, fresh leaf salad,
sweet chilli sauce
(GFO) 5.75

ATLANTIC PRAWN SALAD
Marie-rose sauce, pickled cucumber, iceberg lettuce,
brown artisan bread & butter
(GFO) 6.25

DEEP FRIED BRIE WEDGES
chefs' red pepper & chilli jam, fresh leaf garnish
(V) 5.75

CHICKEN LIVER PARFAIT
artisan sweet onion & tomato chutney,
crisp leaves, ciabatta fingers
(GFO) 5.50

GIN CURED SALMON
fresh salmon slices cured with Bombay Sapphire
gin, horseradish potato salad & beetroot aioli
(GFO) 6.20

SPICED BEEF MEATBALLS
crumbled feta, toasted ciabatta, rich tomato sauce
(GFO) 5.95

WILD MUSHROOM & CAMEMBERT
STUFFED RISOTTO BALLS
homemade fig & cranberry jam
(GF)(V) 5.95

MAGNIFICENT MAINS

HOMEMADE STEAK & ALE PIE
served with your choice of creamy
mashed potatoes, local market
vegetables & rich gravy, or our twice
cooked handcut chips, minted crushed
peas & rich roast gravy
11.95

ASPARAGUS CHICKEN
strips of pan fried chicken fillet,
smoked bacon, garlic & white wine
cream sauce, choose either fresh mash
or penne pasta
(GFO) 12.95

PAN FRIED SALMON FILLET
sautéed courgettes & beetroot, herby
baby potatoes, chunky tomato & red
pepper ragout
(GF) 13.50

THYME ROASTED CHICKEN BREAST
potato gnocchi, wild mushrooms &
wilted spinach, parma ham crisp,
creamy Madeira sauce
(GFO) 13.50

PAN SEARED SEABASS FILLETS,
buttered stem broccoli, chargrilled
chorizo, horseradish potato bon bons
& beetroot aioli
13.95

LOW N SLOW BRAISED
BLADE OF BEEF
real ale braised baby onions, smoked
pancetta, buttered stem broccoli,
garlic crushed baby potatoes & Chefs'
herb roast braising gravy
(GFO) 14.50

CRAFT CIDER BRAISED
GAMMON JOINT
gooseberry ketchup, twice cooked,
handcut chips, fried free range hens
egg, watercress salad
(GF) 12.50

SLOW BRAISED LAMB BARNESLEY CHOP
herb crushed baby potatoes, buttered
seasonal vegetables, red wine &
roast garlic jus
(GF) 14.50

TRADITIONAL ALE
BATTERED FISH OF THE DAY
twice cooked, handcut chips,
homemade tartare sauce,
crushed minted peas
11.95

why not add a battered sausage &
curry sauce for our own 'chippy
special'? 1.50

SWEET POTATO,
FETA CHEESE & SPINACH PIE
served with your choice of creamy
mashed potatoes, local market
vegetables & rich veggie gravy, or our
twice cooked handcut chips, minted
crushed peas & veggie gravy
(V) 11.50

PEA, MINT & ASPARAGUS RISOTTO
topped with goat's cheese bon bons,
pea shoots & truffle oil
(GFO) (V) 11.50

GOURMET BURGERS

Our chargrilled beef burgers, made with 100% local British beef are served lovingly upon toasted brioche with gem lettuce & sliced beef tomato, plus a side of house slaw & a side of twice cooked, handcut chips.

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

11.90

THE JUNCTION SMOKEHOUSE

chargrilled beef burger, loaded with smoked back bacon, balsamic onions & melted smoked cheddar

11.90

THE JUNCTION TEX MEX

chargrilled beef burger topped with spicy jalapeno salsa, melted mozzarella & sour cream

11.90

THE CAJUN CHICKEN TOWER BURGER

breaded chicken breast, Cajun mayo, homemade tomato & onion chutney

11.90

GOAT'S CHEESE, BUTTERNUT SQUASH & BEETROOT BURGER

beetroot aioli, topped with real ale battered onion rings

(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 tomatoes, field mushroom, fresh leaf salad & your choice of twice cooked handcut chips, fresh mash or new potatoes (GFO)

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

8OZ RUMP 14.50 10OZ SIRLOIN 17.95 8OZ FILLET 22.95

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

Make your steak a rossini? Crispy crouton, pate & madeira sauce 2.95

Why not add, molten Cheddar, Brie or Stilton? 1.50 each

Top your steak with real ale battered onion rings? 2.00

Infuse your steak with tarragon butter? 1.50

Cracked pepper, creamy Stilton, or Madeira sauce 1.90 each

FINISHING TOUCHES

GARLIC BREAD 2.70

GARLIC BREAD WITH CHEESE 3.20

TWICE COOKED HANDCUT CHIPS 2.80

SWEET POTATO FRIES 3.50

SPICY SPIRALS 3.50

HOMEMADE REAL ALE BATTERED ONION RINGS 2.80

ARTISAN BREAD & BUTTER 2.00

HONEY ROASTED CARROTS & CURLY KALE 2.80

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