

WINTER MENU

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

STARTERS

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

TRIO OF BAKED BREADS TO SHARE
roasted garlic, olive oil & balsamic
(V) 6.50

HONEY SAUTÉED CHORIZO
red wine, onion & garlic sauce,
crusty artisan dipping bread
5.50

CREAMY GARLIC MUSHROOMS
sautéed with white wine & garlic,
toasted sourdough & parsley salad
(GFO) (V) 5.65

LOADED POTATO SKINS
stuffed with smoked cheese & spring onion,
with a side of onion marmalade & fresh rocket
(GF) 5.95

CHEFS SALMON & DILL FISHCAKE
herb pesto dip & rocket salad
5.95

CRISPY CHICKEN GOUJONS
tandoori spiced marinade, fresh leaf salad,
homemade curried ketchup
(GF) 5.75

ATLANTIC PRAWN COCKTAIL
Marie-rose sauce, pickled cucumber, little gem
lettuce, brown artisan bread & butter
(GFO) 5.95

DEEP FRIED BRIE WEDGES
chefs' cranberry jam, 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 8.90

MAGNIFICENT MAINS

PAN ROASTED SEABASS FILLETS
smoked pancetta & puy lentils, wilted
spinach, roasted celeriac,
rich red wine jus
14.50

THICK LOCAL PORK SAUSAGES
with creamy mash, buttered savoy
cabbage & thick caramelised
onion gravy
10.95

LOW N SLOW

BRAISED BLADE OF BEEF
cabbage, onion & curly kale potato
cake, real ale braised baby onions,
smoked pancetta & mushroom
bourguignon sauce
(GF) 14.50

CRAFT CIDER BRAISED

GAMMON JOINT
gooseberry ketchup, twice cooked,
hand cut chips,
fried free range hens egg,
watercress salad
(GFO) 12.75

HOMEMADE BEEF LASAGNE
with your choice of grilled garlic
ciabatta or fresh dressed salad
10.95

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

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

OVEN BAKED SALMON FILLET
Parmesan crust, wilted greens, crushed
baby potatoes, wholegrain mustard &
Cheddar sauce
(GFO) 13.50

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

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

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

GARLIC MUSHROOM, STILTON &
BROCCOLI PASTA BAKE
topped with a herb crumb,
dressed rocket salad
(V) 11.50

GOURMET BURGERS

Our chargrilled beef burgers, handmade 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, hand cut 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
12.50

THE HUNTERS CHICKEN BBQ MELT

butterflied chicken breast, smoked back bacon, melted Cheddar & lashings of BBQ sauce
11.90

GOAT'S CHEESE, BUTTERNUT SQUASH & BEETROOT BURGER

with 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 tomato, 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 8OZ SIRLOIN 17.95 8OZ FILLET 23.95
SURF & TURF 4oz rump steak, scampi & homemade tartare sauce 13.95

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