

BRUNCH MENU

AVAILABLE 10AM UNTIL 3PM



FRESH FRUIT JUICES

Made to order (ve)	£4.95
<ul style="list-style-type: none">Immune Boost Apple, orange, lemon and gingerEnergy Boost Apple, beetroot, carrot and orangeFat Burner Pink grapefruit, orange, apple and blueberry	<ul style="list-style-type: none">Green Stuff Apple, celery, spinach, kaleWatermelon Cooler Watermelon, cucumber, apple, mintMake your own! Choose 4 ingredients to build your perfect juice

Fresh Fruit Platter (ve) **£5.95**
Homemade granola, coconut yoghurt, maple syrup

Crushed Avocado on Toasted Sourdough (v) **£5.45**
With poached free range eggs

The Directors Choice **£7.95**
2 bacon, chorizo, poached free range eggs, avocado, sundried tomatoes and toasted pumpkin seeds on toast

The Directors Vegetarian (v) **£7.45**
Grilled halloumi, poached free range eggs, avocado, sundried tomatoes on toast

Cygnature Breakfast **£8.25**
Chargrilled pinwheel sausage, 2 bacon, rosti potato, beans, grilled tomato, slow roast flat mushroom, black pudding and free-range 'eggs your way' served with toast

Cygnature Vegetarian Breakfast (v) **£7.95**
Sausages, rosti potato, beans, grilled tomato, slow roast flat mushroom, avocado, baby leaf spinach, and free range 'eggs your way', served with toast. (Make it vegan, switch the egg for scrambled tofu)

Buttermilk Pancakes (v) **£6.95**
3 extra thick and fluffy pancakes with:

- Fresh fruit, maple syrup and ice cream (v)
- Candied bacon, fried free range egg and maple syrup
- Today's super indulgence special (v)

Breakfast Ciabatta **£5.95**
Chargrilled pinwheel sausage, 2 bacon, fried free-range egg and rosti potato served in a toasted ciabatta

Bacon or Pinwheel Sausage Ciabatta **£4.95**

SANDWICHES

All served with green salad and rustic chips

Siracha Coated Buttermilk Chicken £7.95 Paprika mayonnaise wrap	The Cygnature Burger £10.45 2 4oz 100% beef patties, candied bacon, cheese and beer battered onion rings, brioche bun
Chargrilled Flat Iron Steak £9.95 Caramelised onion, rocket, sourdough sandwich	Snowdonia Cheese Company (v) £7.95 Red devil and chilli jam sourdough toastie

Upgrade to soup and a sandwich for £2

NIBBLES & SHARERS

Marinated Olives (ve) £2.95 & sundried tomatoes	Fresh Soup of the Day (v) £5.95 Crusty bread, mature Welsh cheddar
Grilled Breads (ve) £2.95 Welsh extra virgin rapeseed oil and balsamic	Juniper Place Welsh Lamb Cawl £8.45 Served in a cast iron skillet topped with Welsh cheddar and crusty bread
Welsh Cheese Grazing Platter For 2 £13.95 Snowdonia cheese company devil, pant ys gawn and perl las cheese, grilled breads, fruit, chutney and olives	Plantipasti for 2 (ve) £11.95 Olives, sundried tomatoes, grilled artichoke hearts, fire roasted red pepper, artisan breads, extra virgin Welsh rapeseed oil and balsamic
Antipasti for 2 £12.95 Prosciutto ham, chorizo, candied bacon, olives, sundried tomatoes, haloumi, artisan bread, extra virgin Welsh rapeseed oil and balsamic	Seafood Platter for 2 £18.95 Steamed mussels, calamari and tiger prawns, Cajun butter sauce, haddock goujons, crusty bread, fresh lemon and homemade tartare sauce

SALADS

Pant Ys Gawn Goats' Cheese (v) £7.95 Charred butternut squash and toasted pumpkin seeds
Grilled Halloumi (v) £7.45 Sundried tomatoes, olives, balsamic dressing
Cygnature Salad (v) £6.95 Green leaves, tomatoes, peppers, red onion, radish, cucumber, toasted pumpkin seeds and croutons in a herb oil dressing

Add:

Halloumi £3.45
Chargrilled Chicken Breast £3.95
Garlic Prawns £4.95
Chargrilled Steak £4.95

SAUCES & SIDES

Pink Peppercorn Sauce £3.45
Port & Perl Las Sauce £3.45
Rich red wine jus £3.45
Green salad (ve) £3.45 Dressed with cold pressed rapeseed oil
Rocket and parmesan salad (ve) £3.45 Balsamic dressing
Sautéed seasonal vegetables (ve) £3.45 with toasted almond
Rustic chips (v) £3.45 (Add truffle oil and parmesan £1.45)
Garlic ciabatta (v) £3.45 (Add parmesan for £1)
Beer battered onion rings (ve) £3.45
Candied bacon £4.25

LUNCH MENU

2 COURSE £16.95 / 3 COURSE £21.95

AVAILABLE 12PM UNTIL 3PM

STARTERS

Homemade Soup of the Day (ve)
Crusty bread

Confit Duck Rissole
Chilli jam

Steamed Mussels
Cider and leek sauce, crusty bread

Panko Crumbed Brie Wedge (v)
Fresh honeycomb

MAINS

Slow Cooked Breast of Welsh Lamb
Colcannon mash potato, red wine jus

Chicken Saltimbocca
Prosciutto, sage, roasted new potatoes

Linguine (v)
Fire roasted pepper and tomato ragout, grilled halloumi

The Cygnature Burger
2 4oz 100% beef patties, candied bacon cheese, beer battered onion rings, brioche bun

8oz Chargrilled Flat Iron Steak
Served with rustic chips, grilled tomato and green salad (£3 supplement)

Gin & Tonic Battered Haddock
Rustic chips, homemade tartare sauce

DESSERTS

Sticky Toffee Pudding
Toffee sauce, vanilla bean ice cream (v)

Pink Grapefruit Posset
Shortbread (v)

Dark Chocolate Crème
White chocolate and cherry drop gin mousse (v)

Caramelised Apple & Biscoff Crumble
Vanilla bean ice cream (v) (make it vegan)

ALSO AVAILABLE

VEGAN MENU | CHILDREN'S MENU | DINNER MENU
ASK YOUR SERVER FOR MORE DETAIL

juniper-place.co.uk

JUNIPER
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P L A C E

