

GRAZING

Marinated Olives (ve) £2.95
& sundried tomatoes

Grilled Breads (ve) £2.95
Welsh extra virgin rapeseed oil and balsamic

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

Antipasti for 2 £12.95
Prosciutto ham, chorizo, candied bacon, olives, sundried tomatoes, haloumi, artisan bread, extra virgin Welsh rapeseed oil and balsamic

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

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

SAUCES & SIDES

Pink Peppercorn Sauce £3.45

Port & Perl Las Sauce £3.45

Rich Red Wine Jus £3.45

Green Salad £3.45
Dressed with cold pressed rapeseed oil (ve)

Rocket & Parmesan Salad £3.45
Balsamic dressing (v)

Sautéed Seasonal Vegetables £3.45
with toasted almond (ve)

Rustic Chips £3.45
(Add truffle oil and parmesan £1.45) (v)

Garlic Ciabatta £3.45
(Add parmesan for £1) (v)

Beer Battered Onion Rings £3.45
(ve)

Candied Bacon £2.95

STARTERS

Duck Rissole £6.95
Fried hens egg, chilli jam

Pan Seared Scallops £8.45
Black pudding, caramelised apple puree

Homemade Soup of the Day (v) £5.45
Crusty bread

Steamed Mussels £6.95
Cider, leek and bacon sauce, crusty bread

Panko Crumbed Brie Wedge £5.95
Fresh honeycomb, truffle oil

Salt & Pepper Calamari £5.45
Chilli, lime and coriander dressing

MAINS

Trio of Welsh Lamb £19.95
Roast rump, slow cooked breast and faggot, colcannon mash potato, rosemary and red wine jus

Chicken Saltimbocca £14.95
Prosciutto, sage, crushed new potatoes, sauteed seasonal greens

Seafood Linguine £15.95
Mussels, prawns, calamari, creamy tomato ragout

Fresh Fish of the Day
(Please ask your server for today's choices)

Roast Pork Belly £14.95
Creamed cabbage and bacon, fondant potato

Butternut Squash (ve) £13.45
Pistachio and cranberry tartlet, butternut squash puree

DISTILL & GRILL

ALL SERVED WITH RUSTIC CHIPS, SLOW ROASTED TOMATO AND FLAT MUSHROOM, ROCKET AND PARMESAN SALAD - UPGRADE TO SURF AND TURF WITH GARLIC PRAWNS FOR £4.95

8oz Flat Iron £17.95

10oz Rib-eye £19.95

8oz Fillet £24.95

16oz Chateaubriand £49.95

DESSERTS

Sticky Toffee Pudding £5.45
Toffee sauce, vanilla bean ice cream (v)

Pink Grapefruit Posset £5.95
Shortbread (v)

Dark Chocolate Crème £6.25
White chocolate and cherry drop gin mousse (v)

Caramelised Apple & Biscoff Crumble £6.95
Vanilla bean ice cream (v) (make it vegan)

Selection of Award-Winning Welsh cheese £8.45
Tregoes crackers, homemade pickle, apple

JUNIPER
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P L A C E
