

# JUNIPER

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Nibbles                      **Garlic & lemon kalamata olives** (ve) 3                      **Harissa hummus paprika nachos** (ve) 3  
**Ginger bhajis** coconut & mango aioli (ve) 3.5

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Starters

**Smoked haddock & seafood crepe** savora mustard & cheddar cream, herb crumb  
**Chicken liver parfait** port jelly, toasted bloomer, pear & apple cider chutney  
**Soup** warm bloomer, English butter  
**Juniper pate aux herbs** chicken, pork, garden herb pate, toasted rye sourdough, piccalilli  
**Blackstix Blue cheese & pear salad** pickled pear, candied walnut, grape, garlic dressing (v)  
**Lobster creme brulee** cornish crab & apple salad  
**Chicken, chorizo, oregano & mature cheddar bake** herb crumb  
**Cornish mussels mariniere** white wine, garlic, cream, crusty bread  
**Scallop & king prawn fish pie** herb & cheese mash

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Mains

**Roast Welsh Wagyu beef** roast potatoes, carrot & swede, creamed cabbage & leek, Yorkshire pudding, pan gravy  
**Roast chicken breast** roast potatoes, carrot & swede, creamed cabbage & leek, Yorkshire pudding, pan gravy  
**Pan-fried sea bream** coconut jasmine rice, garlic greens, thai yellow curry  
**Mangalitza pork sausages** grain mustard mash, root vegetables, bacon & onion gravy  
**Vegetable, lentil & chickpea tagine** almond & apricot cous cous, roast pimento, mint raita (ve)  
**Fish & chips** ale batter, hand-cut chips, mushy peas, tartar sauce  
**Hake loin** mussel & clam chowder, herb creamed potato

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Something Special                      **Rare breed ribeye steak** hancut chips, marinated tomato, mushroom, watercress, peppercorn sauce (£6 supplement)

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Desserts                      **See our dessert menu**

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**One course £12.95                      Two courses £17.95                      Three courses £21.95**