

# JUNIPER

## Nibbles

**Red pepper & garlic hummus** *paprika nachos (ve)* 3.5

**Ginger bhajis** *coconut & mango aioli (ve)* 4     **Garlic & lemon kalamata olives** *(ve)* 3

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## Starters

**'Cheese & Onion'** *Lancashire black bomb cheese, butter braised spring onion, toasted sourdough, onion seed dressing, crispy shallot* 7.5

**Lobster creme brulee** *king prawn, Cornish crab & apple salad* 9

**Soup** *warm bloomer, English butter* 5.5

**Chicken, chorizo & mature cheddar bake** *herb & cheddar crumb* 8.5

**Smoked haddock & seafood crepe** *savora mustard sauce, cheddar crumb* 8

**Tempura soft shell crab** *pickled asian vegetables, garlic aioli* 8.5

**Icelandic prawn cocktail** *bloody mary marie rose, gem, wholemeal bloomer* 8

**Chicken liver & port parfait** *Juniper chutney, toasted bloomer* 7.5

**Browns of Chorley haggis** *salt baked swede puree, pickled apple, savoury granola, jus* 8

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## Mains

**Cumbrian lamb rump** *dauphinoise potato, roast parsnip, parsnip puree, thyme jus* 21

**Wagyu featherblade steak** *chimichurri dressing, tomato & mozzarella salad, fries* 19.5

**Marinated Brixham hake loin** *gem lettuce, fine beans, soft boiled hens egg, buttered new potatoes, chorizo dressing* 17

**Fish & chips** *ale battered cod, hand-cut chips, mushy peas, tartar sauce* 14

**6oz fillet steak** *garlic king prawns, hand-cut chips, tomato, mushroom, onion, béarnaise sauce* 29

**Cornish chalkstream trout** *warm salad & green veg, new potato, soft egg, salsa verde* 18

**Whole grilled Dover Sole** *new potatoes, Causeway Farm vegetables, beurre noisette* 28

**Persian lamb** *persian spiced lamb, tenderstem, edamame, coriander, couscous, pomegranate dressing, lime yoghurt* 19

**Mangalitza pork collar steak** *roast root vegetables, hand cut chips, savora mustard* 24

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## Sides

**Dauphinoise potato** 3.5     **House salad** 3.5     **Fries** 3.5     **Handcut chips** 3.5

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## Vegan

**Please see our vegan menu**