

JUNIPER

Nibbles

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

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

Starters

Soup *warm bloomer, English butter*

Lemon & balsamic roast fig *serrano ham, mozzarella, herb dressing, balsamic glaze*

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

Roquefort blue cheese souffle *mulled poached pear, candied walnut, black garlic dressing*

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

Cornish mussels mariniere *shallot, garlic, white wine, cream, crusty bread*

Smoked salmon & warm Rufford new potato salad *celeriac remoulade, herb dressing*

Honey glazed ham & parsley terrine *piccalilli, pumpernickel toast*

Main Course

Pancetta & onion stuffed chicken leg *marinated mediterranean vegetable pasta, almond & mint pesto*

Persian beef *persian spiced beef, moroccan cous cous, pomegranate dressing, lime yoghurt*

Vegetable, lentil & chickpea tagine *spiced rice, roast pimento, mint raita (ve)*

Braised beef shin *dauphinoise potato, roast root vegetables, bacon, shallot & thyme gravy*

Wagyu beef burger *lettuce, tomato, gruyere cheese, fries, Juniper relish*

Smoked haddock & seafood crepe *cheddar & herb crumb, garden herb new potatoes, buttered greens*

Breaded baby lemon sole *petit pois a la francaise, hand cut chips, tartar sauce*

'Croque monsieur' *mature cheddar, honey ham & savora mustard toasted sandwich, house salad, handcut chips*

Salt & pepper braised pork belly rib *spicy rice, asian greens, honey & sesame glaze*

Dessert

Chocolate & frangelico mousse *winter berry compote, hazelnut brittle*

Taste of citrus *orange & cointreau panna cotta, lemon tart, lime curd meringue*

Apple & cinnamon crumble *vanilla ice cream*

Passion fruit pavlova *mango & passionfruit ice cream, meringue, vanilla cream*

Tonka bean creme brulee *butter shortbread*

Sticky toffee pudding *salted butterscotch, vanilla ice cream*

Juniper cheese board *selection of British & continental cheeses, chutney, biscuits (£3 supplement)*

ONE COURSE £13.50

TWO COURSES £17.50

THREE COURSES £21.50

Lunch

Lobster crème brûlée *Cornish crab, king prawn, pickled apple* 9.5

Roast beef & onion *toasted barm, house salad* 6.5

Roast halloumi wrap *tomato red pepper salsa, tortilla wrap* 7

Fish & chips *ale batter, handcut chips, mushy peas, tartare sauce* 14

Buddah bowl *harissa hummus, apricot cous cous, celeriac remoulade, salad, coconut & mango dressing, paprika nacho (ve)* 12

Add roast halloumi 4

Add satay chicken 4

Sides

Dauphinoise potato 3.5

Fries 3.5

Hand cut chips 3.5

House salad 3.5