

Lunch Menu

Nibbles

Butterbean & garlic hummus *paprika nachos (ve)* 3.5

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

Starters

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

Soup *warm bloomer, English butter*

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

Smoked salmon and pea tartelette *celeriac remoulade, red pepper chutney*

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

Browns of Chorley haggis *salt baked turnip puree, apple, savoury granola, jus*

Honey & mustard ham hock terrine *tomato salad, piccalilli, pumpnickel crouton*

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

Main Course

Red wine braised beef shin *dauphinoise potato, vichy carrot, honey parsnip, bacon & onion gravy*

Smoked haddock & seafood crepe *buttered greens, garden herb new potato*

Persian beef *persian spiced beef, moroccan apricot and almond cous cous, pomegranate dressing, mint raita*

Breaded baby lemon sole *pancetta petit pois a la francaise, tartar sauce, fries*

Vegetable & chickpea South African bobotie curry *almond & apricot cous cous, roast vegetables, mint raita (ve)*

Sage & confit garlic braised pork belly rib *braised savoy cabbage, champ potato, cider jus*

Wild black bream fillet *garden herb potatoes, buttered greens, tarragon bearnaise*

Dessert

Rice pudding *amaretto poached fruits & green raisins*

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

Apple & cinnamon crumble *vanilla ice cream*

Sticky toffee pudding *salted butterscotch, vanilla ice cream*

Tonka bean creme brulee *butter shortbread*

Juniper cheese board *selection of British & continental cheeses, chutney, biscuits (E4 supplement)*

Mango & passion fruit pavlova *mango & passion fruit ice cream, meringue, cream*

Assiette of desserts

*Dark chocolate & peanut pave
Tiramisu iced parfait
Kirsch cherry bakewell*

ONE COURSE £16

TWO COURSES £22

THREE COURSES £28

Lunch

Loaster crême brûlée *Cornish crab, king prawn, pickled apple* 9.5

Roast beef & caramelised onion sandwich *baby leaf salad* 7

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

Fish & chips *ale batter, hand cut chips, mushy peas, tartare sauce* 16

Wagyu beef burger *Gruyere cheese, beef tomato, Juniper relish, fries* 14

Buddha bowl *harissa hummus, apricot cous cous, celeriac remoulade, salad, coconut & mango dressing, paprika nacho (ve)* 14

Add roast halloumi 4

Add satay chicken

Sides **Dauphinoise potato** 3.5

Fries 3.5

Hand cut chips 3.5

House salad 3.5