

Junction Dinner Menu FY27

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Starters

Creamed wild mushrooms, Martins bakery focaccia, confit garlic, fine herbs, summer truffle. V

Ham terrine, potato croquette, mustard mayonnaise, crushed peas, pea shoots, mint oil.

Mezze - Red pepper & walnut muhammara, whipped hummus, Martins focaccia, mizuna, pickled chilli, summer squash. PB

Chorizo scotch egg, rocket, radicchio, green bean vinaigrette, olive oil tomatoes.

Wild mushroom parfait, pickled mushrooms, penny brioche bun, crispy onions, summer truffle dressing. V

Mains

Tomato & mozzarella stuffed gnocchi, tomato fondue, basil, toasted sunflower seeds, BBQ courgettes. V

Beer brined chicken breast, cheese hash brown, runner beans, honey glazed carrots, dill mustard sauce.

Kimchi braised feather blade of beef, sweet & sour oyster mushroom, kimchi cream, soy braised potato, seaweed.

Grilled chicken breast, pomme paulo, crispy mushroom, creamed mushroom, Yorkshire asparagus, chicken butter sauce.

Hasselback heritage courgette, braised butterbeans, tahini, spiced dukkah, labneh, raw radish. PB

Dessert

Jammy Dodger Trifle- layers of biscuit, Chantilly cream, raspberry ripple custard & raspberry jelly. V

Lemon chiboust, citrus pectin gel, macadamia nut crumble, wild cherry sorbet. V

Milk chocolate panacotta, pornstar martini sorbet, prosecco gel, coconut tuille. V

Dark chocolate dome, black cherry, brandy, sable biscuit, Pedro Jimenez, vanilla. V

William's pear, salted caramel ganache, pear & whiskey, oat flapjack. PB