

# JUNCTION

STAND INDEPENDENT

## Sunday menu

### Nibbles

Olives (vg, gf) / £4

### Pint sized plates

All served with garlic & herb roast potatoes, roasted root veg, seasonal veg puree, sauteed greens, Yorkshire pudding & real gravy, plus Westcombe cauliflower cheese for the table.

**28 day dry aged hereford x simmental beef topump (gfo) / £18**

allergens: sulphites, celery, mustard

**Ballotine of Frampton-on-Severn saltmarsh lamb (gfo) / £19**

allergens: celery, sulphites

**Apple sausage stuffed pork belly / £16**

allergens: gluten

**Beetroot & goats curd wellington (v) / £15.5**

allergens: milk, gluten, sulphites, egg

**Roasted squash, quinoa & cranberry loaf (gf) (vg) / £15**

allergens: celery

**Kids roast - any of the above / £8.5**

### Sweet treats

**Warm dark chocolate brownie w/ vanilla ice cream (vg, gf) / £5**

allergens: soy

**Three scoops of Northern Bloc ice cream (vg) (gf) / £5.5**

allergens: soy

We aim to cater for all dietary requirements but due to the size and nature of our kitchen we are not 'free from' and there is potential for trace elements of cross contamination. However, if you talk to our team we will do everything we can to ensure we adjust dishes accordingly.

(v) = vegetarian | (vg) = vegan | (vgo) = vegan option | (gf) = gluten free | (gfo) = gluten free option