



SERVED FROM 11AM

## FLOUR STATION

FLOUR STATION PROVIDE ALL OF OUR PASTRIES AND BREAD PRODUCTS. THE FLOUR STATION STORY STARTED IN 2002, IN THE KITCHEN OF JAMIE OLIVER'S AWARD-WINNING FIFTEEN RESTAURANT. DEDICATED TO RAISING STANDARDS OF BAKING & BRINGING HANDMADE ARTISAN BREADS TO A WIDER AUDIENCE. IN 2004, THE FLOUR STATION WAS LAUNCHED IN LONDON'S ICONIC BOROUGH MARKET. OVER THE YEARS FLOUR STATION HAVE DEVELOPED A RANGE OF AWARD-WINNING SOURDOUGH BREADS, CAKES & PASTRIES. ALL OF THEIR PRODUCTS ARE HANDMADE, USING TRULY AUTHENTIC BAKING METHODS & TOP-QUALITY, NATURAL INGREDIENTS. FLOUR STATION'S DOUGH SPENDS UP TO 24 HOURS FERMENTING & DEVELOPING BEFORE BEING BAKED, RESULTING IN BREAD WITH INCREDIBLE DEPTH OF FLAVOUR & A WONDERFUL TEXTURE.



## LOCAL CHEESES

ALL OF OUR CHEESES ARE FROM LOCAL SUPPLIERS. SUSSEX CHARMER IS MADE BY BOOKHAM HARRISON FARMS, A FAMILY OWNED BUSINESS ON THE SUSSEX-SURREY BORDER, TWENTY MINUTES SOUTH OF GUILDFORD, IN THE VILLAGE OF RUDGWICK. SUSSEX CHARMER WON BEST NEW DAIRY PRODUCT IN 2018 AT THE BRITISH CHEESE AWARDS. SUSSEX BLUE AND SUSSEX CAMEMBERT ARE MADE BY ALSOP & WALKER ARTISAN CHEESE MAKERS, BASED IN EAST SUSSEX. SUSSEX BLUE WON GOLD AT THE BRITISH CHEESE AWARDS AND SUSSEX CAMEMBERT WON A GOLD MEDAL WITH TWO STARS AT THE GREAT TASTE AWARDS.

A discretionary service charge of 12.5% will be added to your bill

## MAINS

### THE JUNIPER & CO. OPEN CLUB 18.00

Marinated chicken breast, smoked streaky bacon, cured tomato, cos lettuce and lime aioli topped with free range egg mayonnaise on 'Flour Station' seeded sourdough served with garden salad or hand-cut potato wedges

### THE JUNIPER & CO. GOURMET BURGER 18.00

100% British beef patty, house burger sauce, crunchy Juniper slaw, Sussex Charmer fondue and crisp salad in a 'Flour Station' brioche bun served with garden salad or hand-cut potato wedges

## SALADS

### RAINBOW VEGETABLE SALAD 16.00

Avocado, cos lettuce, parsley, grains, pickled carrots, tenderstem broccoli and a zesty beetroot tahini dressing

Add feta 1.50

Add marinated chicken 4.00

### KALE CHICKEN CAESAR SALAD 17.00

Marinated chicken, crunchy kale, cos lettuce, avocado, homemade soft herb croutons, Parmesan cheese and house Caesar dressing

### THAI KING PRAWN NOODLE SALAD 18.00

Chilli King Prawns, rice noodles, tenderstem broccoli, pickled carrots, Thai dressing, sesame seeds, cucumber, chilli and coriander

## DESSERTS

### MINI DESSERT PLATTER 10.50

Decadent hand-crafted daily selection; perfect with a glass of fizz

### AFFOGATO 6.75

Beechdean Farmhouse vanilla ice cream topped with a shot of hot Segafredo espresso

We do occasionally have to substitute products so you must advise us of any allergies / dietary requirements on every visit as our recipes do change. Allergen information on all recipe ingredients is available upon request, however please be advised that we do use most, if not all allergens in our kitchens. We also cook different foods in the same equipment. Should you require further information regarding ingredients or the cooking process, please ask your server at time of ordering. (V) / Vegetarian - these dishes are suitable for vegetarians (Ve) / Vegan - these dishes are suitable for vegans (please always check the allergens table for up to date allergen information). Our fish and meat dishes may contain small bones. Our Vegan products may pose a potential risk of cross-contamination as these products may be prepared using shared equipment and may not be suitable for customers with Dairy allergies or other strict dietary requirements. Details on allergens can be found on our allergens tables. Please ask your server for more information.

## SPECIALITY PLATES

### LOCAL ARTISAN CHEESE 15.50

Sussex Charmer, Sussex Blue and Sussex Camembert served with seeded crackers, celery, grapes and fig relish

### MEDITERRANEAN MEZZE 16.00

Beetroot houmous garnished with toasted seeds, labneh, stuffed vine leaves, smashed avocado with chilli, olives and Khobez flat bread

### JOHN ROSS OAK SMOKED SALMON 21.00

'John Ross' oak smoked salmon served with capers, lemon, butter and 'Flour Station' rye bread

## SIDES

### VEGETABLE CRISPS 3.00

### HAND-CUT POTATO WEDGES 4.00

### GARDEN SALAD 4.00

### 'FLOUR STATION' SOURDOUGH & BUTTER 4.25

### BREAD BASKET 4.25

CURIOUS BREWERY  
56 MILES

BRITTON RELIANCE PALE ALE  
24 MILES

DARK STAR  
20 MILES

FLOUR STATION  
41 MILES

LOCAL CHEESES  
36 MILES

MILES FROM LONDON GATWICK

