

THE STAR*

Desserts • 7

Rhubarb, raspberry crumble, custard (V)

Blueberry creme brulee (V)

Chocolate fondant, vanilla ice cream (V)

Pear and almond tartle, pistachio ice cream (V)

Tarte tatin, vanilla ice cream (V)

Cheese board, caramelised onion chutney, crackers (V) • 8.5

Drinks

Large still water • 4

Large sparkling water • 4

Soft drinks • 2.5

Fruit juice • 3

Tea • 2.5

Coffee • 3.5

THE STAR*

18:00 - 22:00

Starters

Sourdough bread, olive oil & balsamic **(VG/V)** • 4

Soup of the day **(VG/V)** • 5

Honey balsamic roasted baby beetroot, roquefort, pea shoot, walnut dressing **(VE)** • 8

Smoked salmon, avocado, rocket, pickled baby cucumber, beetroot coulis, dill oil • 8.5

Smoked chicken walnut, celeriac remoulade, pea shoot, truffle glaze • 8.5

Mousse forestiere, radish, chilli jam, toasted sourdough • 8.5

Fried calamari, smoked paprika aioli • 8

Steamed mussels in shallot, garlic & white wine sauce • 8

Main Portion plus chips • 14

Mains

24 Day aged rib-eye steak with homemade chips, mixed salad & aioli • 26

Barbary duck breast, braised red cabbage, glazed carrot, thyme ginger honey sauce • 20

Beef burger, cheddar, gherkin, pickled red onions, star sauce, salad, homemade chips • 16

Grilled chicken caesar, crispy pancetta, avocado, parmesan shaving • 18

Grilled fillet of chalk stream trout, char grilled aubergine courgette and baby peppers, artichoke pesto • 20

Poached natural smoked haddock, free range poached egg, grilled asparagus, jersey royal potatoes, wild garlic
beurre blanc • 22

Roast mediterranean vegetable ragout, crispy kale, goats cheese dressing **(VG/V)** • 14

Sides

Home made chips • 4

Seasonal mixed veg • 4

Tomato & red onion salad • 4

Mixed leaf salad • 4

If you have an allergy and are unsure, please ask a member of staff to assist you with our menu.

V (VEGETARIAN) - VG (VEGAN)