



Winter 2020 A' la Carte Menu

Bar Snacks

- Mixed bowl of olives £3.95 (V)
- Honey roasted mixed bar nuts £3.25 (V) (N)
- Spiced chicken goujons, curry mayo £6.50
- Deville whitebait, herb mayo £6.50
- Deep fried brie, onion jam £5.95 (V)

Starters

Complimentary homemade bread selection with whipped smoked cod's roe and whipped brown butter

- 'Soup of the day', toasted almonds, coriander, curry oil £6.50 (N) (GF) (V)
- Pan fried mackerel, lemon, pomegranate, quinoa salsa, guacamole, jalapeño sorbet £9.50 (DF) (GF)
- Whipped chicken liver parfait, cherry gel, shallot & caraway chutney, granola, warm bread £8.95
- Citrus cured salmon, caviar, dressed chicory, lemon puree, horseradish crème fraiche £9.50 (GF)
- Glazed goat's cheese, pickled beetroot, air dried tomatoes, hazelnuts, salsa verde £8.50 (GF) (N) (V)

Mains

- Pan seared plaice, Seaweed butter fondant potato, pickled cucumber, champagne & mussel sauce £20.50 (Crus) (M) (GF)
- Lamb rump, confit breast, crispy Cajun spiced sweetbreads, braised carrot, herb mash £21.95
- 'Market fish', Crispy Indian spiced butternut squash risotto balls, spiced cauliflower, coconut cream £19.50
- Smoked cheddar and herb gnocchi, pickled beetroot, braised leek, purple sprouting broccoli, sage cream £15.95 (V)
- Roast chicken breast, crispy leg & bacon croquette, maple glazed wing, wild garlic, onion, potato terrine £18.95
- Crispy cashew & tofu malai koftas, BBQ broccoli spiced cauliflower, coconut cream £15.50 (N) (GF) (DF) (Vegan)

From The Grill

- The Star Inn beef burger, cheddar & ale rarebit, sesame seed bun, bacon, tomato & chilli jam, fries £14.95
- 9oz Chuck-eye steak, crispy onions, mushroom, tomato, hand cut chips, chimichurri dressing £19.95
- 7oz Fillet steak, crispy onions, mushroom, tomato, hand cut chips, chimichurri dressing £29.95
- Peppercorn sauce, red wine sauce or béarnaise sauce £2.75

Sides

- Buttered kale • Pickled veg and dressed salad • Skin on fries • Fine beans with smoked shallot £3.75 each
- Hand cut chips • Herb mash £3.95 each

If you have any food allergies, then please consult a member of our team.

(V) – Vegetarian (N) – Contains nuts (DF) – Dairy free (GF) – Gluten free (Crus) – Crustaceans – (M) – Molluscs



Desserts

- Sticky Toffee Soufflé, salted caramel ice cream, butterscotch sauce £8.95
Dark chocolate & salted dulce de leche fondant, candied pecans, banoffee ice cream £8.50 (N)
Pineapple & lime cheesecake, pineapple salsa, mascarpone & lime sorbet £7.95
Apple and rhubarb crumble, stem ginger ice cream, tonka bean custard £7.50

Homemade ice creams or sorbets £2 per scoop (N)

Ice creams- Lemon curd/Vanilla/Stem ginger/Salted caramel/Chocolate/Bubblegum

Sorbets- Passion fruit/Blackberry/Coconut & lime leaf/Mango/Strawberry

British & Irish cheeses- 3 Cheeses £8.50, 5 Cheeses £11.95

*Green's twanger Cheddar (Somerset), Longman's oak smoked Cheddar (Somerset),
Cashel blue (Co. Tipperary), Rosary ash goat's cheese (Wiltshire), Bath soft (Somerset)*

Selection of homemade chocolate fudge £3.50

Hot Drinks

Americano	£2.50
Cappuccino	£2.70
Espresso	£2.00
Double espresso	£2.40
Latte	£2.70
Macchiato	£2.20
Flat white	£2.70
Hot chocolate	£2.80
Irish coffee with Jameson's	£5.70
English breakfast tea	£2.50
Earl grey tea	£2.50
Peppermint tea	£2.50
Green tea	£2.50
Camomile tea	£2.50

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All of our dishes are prepared freshly to order by our kitchen team, so there may be a slight wait during busy periods.

All prices are inclusive of 20% V.A.T

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