

Winter 2019 A' la Carte Menu

Appetizers

Fantinel Prosecco	£5.80
Devaux Grande Reserve	£8.50
Camel Valley Brut	£8.50
Aperol Spritz	£7.50
Bloody Mary	£6.50
Espresso Martini	£9.50
Old Fashioned	£7.50

Bar Snacks

Honey roasted bar nuts	£3.25
Mixed bowl of olives	£3.95
Southern fried chicken goujons, BBQ dip	£5.50
Deville whitebait, garlic mayo	£4.95
Deep fried brie, onion jam	£5.50 (V)

Starters

Pan fried mackerel, lemon, pomegranate, quinoa salsa, guacamole, jalapeño sorbet	£9.50 (DF) (GF)
'Soup of the day', toasted almonds, coriander, curry oil	£6.50 (N) (GF) (V)
Smoked ham hock croquette, refried black beans, chimichurri, Argentinian spiced salad	£8.50
Cured and seared salmon, Asian fishcake, peanut, soy and sesame dressing, lime crème fraiche	£9.95 (N)
Westcombe cheddar and mustard croquettes, glazed roscoff onion, pesto, hazelnut	£7.95 (N) (V)

Mains

Slow roast beef rump, braised blade, roscoff onion, parsley mash, bacon and mushroom sauce	£21.50 (GF)
'Market fish of the day', Moroccan spiced couscous, pesto, sweet potato, red pepper dressing	£18.50 (DF)
Wild mushroom arancini, leek puree, soy pickled mushrooms, tarragon cream	£14.95 (V)
Roast guinea fowl breast, glazed thigh, chantenay carrots, truffled cauliflower cheese, potato terrine	£18.95
Pan fried sea trout, leek, potato and mussel stew, parsley and leek sauce	£19.95 (GF)
Moroccan spiced couscous, glazed goat's cheese, pesto, sweet potato, red pepper dressing	£15.95 (V)
The Star Inn beef burger, smoked cheddar, sesame seed bun, bacon, tomato and chilli jam, fries	£14.95
9oz Chuck-eye steak, crispy onions, mushroom, tomato, salsa verde, hand cut chips, salad	£19.50
10oz Sirloin steak, crispy onions, mushroom, tomato, salsa verde, hand cut chips, salad	£25.95
Peppercorn sauce, red wine sauce or béarnaise sauce	£2.75

Sides

- Buttered kale • Dressed salad leaves with pickled vegetables • Fine beans with smoked shallot
- Skin on fries • Hand cut chips • Sweet potato fries £3.75 each

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

Some of our dishes can be altered to become vegetarian or vegan, please ask for more details

Game dishes may contain shot

Desserts

Rhubarb soufflé, stem ginger ice cream, rhubarb and lemon custard £7.95

Apple, lemon and chia seed crumble tart, tonka bean ice cream £7.50

Dark chocolate financier, peanut, salted caramel sauce, banana sorbet (N) £7.50

Coconut crème brûlée, pineapple and lime salsa, pecans, passion fruit sorbet (N) £7.50

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

Ice creams- Tonka bean/Blackberry & Liquorice/Chocolate chip/Salted caramel/Coffee/Rhubarb & custard

Sorbets- Passion fruit/Kiwi and lime/Raspberry/St Clements/Blood orange

British cheeses- 3 Cheeses £8.50, 5 Cheeses £11.50

*Westcombe Cheddar (Somerset), Smoked Applewood Cheddar (Somerset),
Dorset blue vinney (Dorset), Rosary ash goat's cheese (Wiltshire), Bath soft (Somerset)*

Homemade fudge £3.50

After Dinner Drinks

Scotch Whisky (25ml)

Famous Grouse	£3.30
Glenlivet Founders Edition	£3.50
Highland Park 10yo	£4.50
Talisker 10yo	£4.25
Black Bush	£4.00
Jameson's	£3.50
Balvenie Double Wood	£4.50
Macallan 18yo	£12.50
Laphroig 10yo	£4.00
Dalmore Cigar Malt	£8.50
Johnny Walker Red Label	£3.50
Jack Daniels	£4.00

Brandy (25ml)

Janneau Armagnac	£6.00
Remy Martin VSOP	£4.50
Martell VS	£6.00
Hennessey XO	£14.00

Liqueurs and Digestifs (25ml)

Disaronno	£3.50
Baileys (50ml)	£4.50
Grand Marnier	£4.50
Frangelico	£4.00
Chateau du Brevil Calvados	£4.50

Sweet wines and Port (50ml)/375ml

Chateau Laville Sauternes, France (2013)	£6.50/39
Nederburg Noble Late Harvest, SA (2014)	£4.80/24
El Candado Pedro Ximenez Sherry, Spain (NV)	£5.20/26
Graham's Late Bottled Vintage Port (2011)	£4/19
Quinta Do Infantado 10 yo Tawny Port	£6.90/38

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

(V) – Vegetarian (N) – Contains nuts (DF) – Dairy free (GF) – Gluten free