



Spring 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
Devilled 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)**
Warm Chinese spiced pork shoulder terrine, kohlrabi remoulade, peanut dressing £8.50 (DF) (N)
Westcombe cheddar and mustard croquettes, glazed roscoff onion, pesto, hazelnut £7.95 (N) **(V)**
Vietnamese crab cakes, miso dressed cashews, Asian salad, sriacha mayo £10.50/£15.95* (N)

*As a main with fries or salad

Mains

- Lamb rump, breast and crisp sweetbread, heritage carrot, braised shallot, wild garlic dauphine potatoes £23.95
'Market fish', chick pea and sweet potato Penang curry, black rice, peanuts, charred pak choy £18.50 (DF) (N) (Crus)
Pork loin, belly and chou-farci, apple and pink peppercorn puree, caramelised onion boulangere potato £19.50 (N)
Tomato, harissa and feta arancini, olive tapenade, red pepper, basil pesto £15.95 **(V)**
Pan fried cod, smoked haddock fishcake, purple sprouting broccoli, almonds, black garlic hollandaise £19.95 (N)
Chick pea and sweet potato Penang curry, black rice, heritage carrots, peanuts, charred pak choy £14.95 (DF) (N) (Crus)
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, hand cut chips, black garlic and tomato ketchup £19.50
10oz Sirloin steak, crispy onions, mushroom, tomato, hand cut chips, black garlic and tomato ketchup £25.95
Peppercorn sauce, red wine sauce or béarnaise sauce £2.75

Sides

- Buttered kale • Pickled veg salad • Skin on fries • Fine beans with smoked shallot £3.75 each
- Hand cut chips • Sweet potato fries • Wild garlic and mustard 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

Desserts

Sticky toffee soufflé, salted caramel ice cream, butterscotch sauce £8.50
 Chocolate, orange and praline bomb, mascarpone sorbet, warm praline sauce (N) (GF) £8.50
 Passionfruit and pistachio tart, white chocolate sorbet (N) £7.50
 Coconut crème brûlée, pineapple and lime salsa, pecans, passion fruit sorbet (N) (GF) £7.50
 Homemade ice creams or sorbets £2 per scoop (N)
Ice creams- Tonka bean/Blackberry & Liquorice/Chocolate chip/Salted caramel/orange curd
Sorbets- Passion fruit/Kiwi and lime/Raspberry/St Clements/Blood orange/Rhubarb

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

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

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 – (Crus) Crustaceans