



## 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
'Spicy Red'	£7.50
'The Black'	£7.50
'The Orange'	£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)
Smoked ham hock terrine, spiced rye bread, piccalilli, horseradish crème fraiche	£8.50
Heritage tomato salad, Mozzarella, pine nuts, beetroot, wild garlic pesto, chilled tomato water	£9.50 (N) (GF) (V)
Curried cod and salmon fishcakes, coconut and peanut dressing, Indian dressed salad, lime yoghurt	£9.95/£15.50* (N)

\*As a main with fries or salad

### Mains

Herb crusted lamb loin, breast and crispy sweetbread, pea puree, heritage carrot, potato terrine	£23.95
'Market fish' chick pea and vegetable Panang curry, black rice, peanuts, charred pak choy	£18.50 (DF) (N) (Crus)
Roast chicken breast, king oyster mushroom, English asparagus, hasselback potatoes, truffle sauce	£17.95 (GF)
Roast plaice on the bone, preserved lemon and caper warm potato salad, wild garlic pesto, vermouth sauce	£19.95 (GF)
Spiced vegan koftas, Moroccan spiced bulgur wheat, cashews, spring vegetables, beetroot hummus	£15.95 (V) (N) (DF)
Chick pea and vegetable Panang curry, black rice, 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
- 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  
 Dark chocolate and salted caramel bavarois, raspberry sorbet £8.50  
 Apple and rhubarb crumble, tonka bean custard, stem ginger ice cream (N) £7.50  
 Pear and tonka bean cheesecake, candied almonds, pear sorbet (N) £7.95  
 Homemade ice creams or sorbets £2 per scoop (N)  
*Ice creams- Vanilla/Stem ginger/Chocolate chip/Salted caramel/Pistachio*  
*Sorbets- Passion fruit/Banana /Raspberry/White chocolate/Rhubarb*
- British cheeses- 3 Cheeses £8.50, 5 Cheeses £11.50  
*Wooky hole 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**

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