



A 'La Carte Menu

Bar Snacks	
Homemade bread, whipped butter	4
Crispy Brie, onion jam, wild garlic mayo	7
Mixed olives	4
Honey roasted bar nuts	3.5
Southern fried chicken goujons, black garlic mayo	7

Starters

Complimentary Homemade bread & whipped butter

'Soup of the day', toasted almonds, curry oil, coriander (Vg)	6.5
Pan seared mackerel, lemon, tomato, pomegranate & quinoa salsa, guacamole, jalapeño sorbet	8.5
Glazed goat's cheese, pickled beetroot, heritage tomatoes, hazelnuts, lemon dressing (V)	8.5
Whipped chicken liver parfait, red onion marmalade, cherry gel, nut granola, ale bread	8.5
Home smoked salmon, pickled fennel, pink grapefruit, watercress and radish salad	9

Mains

Pan seared halibut, crispy Thai crab & mussel cake, pak choy, shellfish jungle curry consommé	24
Roast pork fillet, massala spiced shoulder, imam bayildi, heritage carrots, saffron couscous	19
Roe deer loin & crispy shoulder, truffled artichoke puree, beetroot & potato terrine, honey roast turnip	25.5
Pan seared 'Market fish', heritage carrots, fennel, minted new potatoes, wild garlic hollandaise	19.5
Harissa spiced bulghur wheat, charred watermelon, cauliflower hummus, hazelnut dukka (Vg)	15
The Star Inn beef burger, BBQ pulled pork, cheddar, sesame seed bun, onion jam, fries	15.5
Sweet potato, couscous & chick pea burger, mushroom, cheddar, sesame seed bun, onion jam, fries (V)	14.5
8oz Fillet steak, Café De Paris butter, balsamic glazed tomato, garlic mushroom, hand cut chips	34
10oz Sirloin steak, Café De Paris butter, balsamic glazed tomato, garlic mushroom, hand cut chips	26.5
<i>(Add peppercorn sauce or Béarnaise sauce- 2.5)</i>	

Sides

Spicy slaw	3.5
Rocket, pickled cucumber & IOW tom salad	4
Skinny fries	4
Hand cut chips	4.5
Fine beans, smoked shallot	4

Desserts

Sticky toffee Souffle, salted caramel ice cream, butterscotch sauce	9
Strawberry & pink peppercorn 'Eton mess', lemon curd, basil gel, strawberry sorbet	8
Dark chocolate cremeux, warm carrot & walnut cake, earl grey gel, bergamot ice cream	8.5

4 British cheeses- <i>Served with crackers, quince paste, onion & cumin jam</i> <i>Godminster Cheddar, Oxford blue, Rosary ash goat's cheese, Brie</i>	11
---	----

Homemade ice creams or sorbets	Per scoop 2
<i>Ice creams- Orange curd/Vanilla/Stem ginger/Salted caramel/Toffee apple</i>	
<i>Sorbets- Rhubarb & liquorish/Cherry/Blackberry/Strawberry/Passionfruit</i>	

Hot Drinks

Americano	2.7
Cappuccino	2.9
Espresso	2.4
Double espresso	2.7
Latte	2.9
Macchiato	2.7
Flat white	2.9
Hot chocolate	2.9
Irish coffee with Jameson's	7
English breakfast tea	2.8
Earl grey tea	2.8
Peppermint tea	2.8
Green tea	2.8
Camomile tea	2.8

After Dinner Drinks

Espresso martini	10
Hazelnut martini	10