



## **Summer 2020 A' la Carte Menu**

### **Bar Snacks**

Mixed bowl of olives	4
Harissa & honey roasted bar nuts	3.5
Wasabi coated peanuts	3.5
Southern fried chicken goujons, black garlic mayo	6.5
Devilled whitebait, herb mayo	6.5
Deep fried brie, onion jam	6.5

### **Starters**

#### **Complimentary homemade breads with whipped butter**

'Soup of the day', sweet potato & onion bhaji, toasted almonds, coriander, curry oil <b>(V)</b>	7
Pan fried mackerel, lemon, pomegranate, quinoa salsa, guacamole, jalapeño sorbet	9
Duck leg terrine, 5 spice & honey glaze, plum chutney, kohlrabi remoulade, coriander emulsion	9
North Atlantic prawn and crayfish cocktail, Marie rose sauce, baby gem, brown bread	8
Glazed Goat's cheese, hazelnuts, heritage tomato and couscous salad, basil pesto <b>(V)</b>	9

### **Mains**

Lamb rump & Moroccan spiced braised shoulder, saffron braised onion, potato terrine, mint yoghurt	22
'Market fish', lemon, mussels, cumin spiced sweet potato, cauliflower aloo gobi, green masala sauce	19
Sautéed wild mushrooms, blue cheese beignets, baby artichoke, beetroot, mushroom & oregano cream <b>(V)</b>	16
Gloucester old spot pork sausages, smoked butter mash, roast cabbage oil dressed greens, roasted onion gravy	14
Harissa marinated roast cauliflower, spiced bulgur wheat, red pepper, ginger and orange salsa <b>(Vg)</b>	14

### **From The Grill**

The Star Inn beef burger, smoked cheddar, sesame seed bun, bacon, onion jam, fries	15
8oz Sirloin steak, garlic mushroom, roasted tomato, hand cut chips, chimichurri salsa	25
8oz Fillet steak, garlic mushroom, roasted tomato, hand cut chips, chimichurri salsa	32
Peppercorn sauce, red wine sauce or béarnaise sauce	2.5

### **Sides**

Kale with garlic & herb butter	4
Pickled veg and dressed leaf salad	4
Skinny fries	4
Roast cabbage oil dressed fine beans	4
Hand cut chips with black garlic mayo	4
Smoked butter mash	4

**Desserts**

Sticky Toffee Soufflé, salted caramel ice cream, butterscotch sauce	9
Dark chocolate delice, honeycomb, praline mousse, raspberry sorbet	8
White chocolate & raspberry cheesecake, lime curd, raspberry ice cream	7.5

Homemade ice creams or sorbets	Per scoop 2
<i>Ice creams- Lemon curd/Vanilla/Stem ginger/Salted caramel/Chocolate/Turkish delight/</i>	
<i>Sorbets- Passion fruit/raspberry/Coconut &amp; lime leaf/Mango/Strawberry &amp; basil</i>	

British & Irish cheeses-	
<i>Green's twanger Cheddar, Longman's oak smoked Cheddar,</i>	3 Cheeses 8.5
<i>Dorset blue vinney, Rosary ash goat's cheese, Somerset brie</i>	5 Cheeses 12

Selection of homemade chocolate fudge	4
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**Hot Drinks**

Americano	2.5
Cappuccino	2.7
Espresso	2.2
Double espresso	2.5
Latte	2.7
Macchiato	2.4
Flat white	2.7
Hot chocolate	2.8
Irish coffee with Jameson's	5.7
English breakfast tea	2.6
Earl grey tea	2.6
Peppermint tea	2.6
Green tea	2.6
Camomile tea	2.6