

## Autumn 2018 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

### Bar Snacks

Salted peanuts	£2.75
Mixed bowl of olives	£3.50
Breaded pheasant goujons with sauce gribiche	£3.95
Curried chicken leg croquette with mango and chilli chutney	£4.50
Deville whitebait with confit garlic mayo	£3.95

### Starters

Mackerel with lemon, pomegranate, tomato and quinoa salsa, guacamole and jalapeño sorbet	£8.95 (DF) (GF)
'Soup of the day' with toasted almonds, coriander and curry oil	£5.95 (N) (GF) (V)
Bacon, pistachio & guinea fowl terrine with whisky poached prunes, sage & cranberry chutney and warm bread	£8.50 (DF)
Smoked Loch Duart salmon with soda bread, lemon, caper, shallot, cucumber and horseradish cream cheese	£9.50
Glazed goat's cheese with dressed celery, fig, beetroot and candied walnut	£7.95 (N) (GF) (V)
Beef blade and dill croquette with wasabi hollandaise, cucumber relish and apple	£7.95

### Mains

Venison loin and braised shoulder with salt baked celeriac, braised red cabbage, potato and beetroot gratin	£22.50
'Market fish of the day' with braised fennel and Tuscan borlotti bean, tomato and pepper cassoulet	£17.95 (GF)
Duck leg confit with spiced puy lentils, aubergine caviar, roast pumpkin and red wine gravy	£16.50 (DF)
Pan seared sea bream with herb farfalle pasta, garlic & walnut pesto, parmesan, capers and pickled cauliflower	£19.50
Chick pea saag aloo with roast squash, saffron braised shallot, coconut and coriander sauce	£15.50 (V) (GF) (DF)

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| Kelmscott farm fine herb sausage ring with garlic mash, red onion jam and red wine gravy                | £13.50 |
| Chicken, smoked ham hock and mustard shortcrust pie with mustard mash, braised onion and red wine gravy | £15.50 |
| (35 mins cooking time)                                                                                  |        |

The Star Inn beef burger with sesame seed bun, onion relish, bacon and skin on fries \*\* £13.95  
(Add smoked Cheddar cheese £1.00)

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All of our steaks are locally sourced and dry aged for between 21 and 42 days by our meat supplier 'Vicars game'	
9oz Chuck-eye steak with crispy onions, mushroom, tomato, herb puree, hand cut chips and dressed salad	£18.95
10oz Sirloin steak with crispy onions, mushroom, tomato, herb puree, hand cut chips and dressed salad	£24.95
Add- Peppercorn sauce or Red wine sauce £2.50	

### Sides

- Buttered kale • Dressed salad leaves with pickled vegetables
- Braised red cabbage • Fine beans with smoked shallot • Skin on fries £3.50 each
- Hand cut chips £3.75 • Sweet potato fries £3.95

**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

\*\*In accordance to Food Standards Agency guidelines, we only cook our burgers to well done

## Desserts

Sticky toffee soufflé with salted caramel parfait and butterscotch sauce £6.95  
 Apple and blackberry crumble with tonka bean custard and stem ginger ice cream £5.95  
 Dark chocolate fondant with praline mousse and mint chocolate chip ice cream (N) £6.95  
 Perl Wen cheesecake with mango and lime jelly, candied walnut and passionfruit sorbet (N) £6.95

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Plate of homemade ice creams or sorbets £2 per scoop (N)  
 British and Irish cheeses with wafers, crackers & seasonal chutney  
 3 Cheeses £7.95, 5 Cheeses £10.95  
*Westcombe Cheddar (Somerset), Smoked Applewood Cheddar (Somerset),  
 Cashel Blue (Co. Tipperary), Rosary ash goat's cheese (Wiltshire), Perl wen Brie-style (Carmarthenshire)*

Homemade fudge £3.50  
 Coffee or tea with homemade fudge £5.50

## 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**