

A 'La Carte Menu

Snacks

Homemade bread, whipped butter	4
Truffle mac & cheese bites, wild garlic mayo	6
Mixed olives	4
Wasabi peanuts/Honey roasted bar nuts	3.5
Southern fried chicken goujons, black garlic mayo	7
Selection of cured meats & house pickles	8
Crispy smoked ham hock croquette, burnt apple puree	6.5
Warm English asparagus, charred focaccia, truffle hollandaise	8

Starters

Complimentary Homemade bread & whipped smoked rosemary butter

'Soup of the day', toasted almonds, curry oil, coriander (Vg)	6.5
Pan seared mackerel, burnt apple, dill, pickled beetroot, horseradish ice cream	9
Heritage tomatoes, burrata, pickled fennel, lovage, roasted hazelnuts, sherry vinegar dressing (V)	9/13
Beef blade terrine, carrot & horseradish remoulade, black garlic ketchup, ale bread	8.5
Home smoked salmon, pickled mouli, coriander, avocado, whipped chilli crème fraiche	9

Mains

Roast chicken breast, wild garlic, pea puree, potato terrine, charred baby gem, roast chicken & truffle jus	19.5
Roast plaice 'on the bone', Cornish mids, sea herbs, brown shrimp & preserved lemon brown butter sauce	22
Slow roast beef rump, glazed shin, black garlic, black onion dauphine potato, Madeira & mushroom sauce	23
Pan seared 'Market fish', purple sprouting broccoli, chive oil, hasselback potatoes, truffle hollandaise	19.5
Goan chickpea & lentil curry, cauliflower aloo gobi, charred purple sprouting broccoli (Vg)	14.5
The Star Inn beef burger, BBQ pulled pork, cheddar, sesame seed bun, onion jam, fries	15.5
Korean Fried chicken burger, gochujang dressing, Asian slaw, sesame seed bun, fries	14.5
Sweet potato, couscous & chick pea burger, mushroom, cheddar, sesame seed bun, onion jam, fries (V)	14.5
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	4.5



Desserts

'Sticky toffee' Soufflé, salted caramel ice cream, tonka bean butterscotch sauce	9
Nutmeg custard tart, poached rhubarb, liquorice & rhubarb sorbet	7.5
Dark chocolate parfait, macerated strawberries, tarragon meringue, clotted cream ice cream	8
4 British cheeses- <i>Served with crackers, truffle honey, quince paste, onion & cumin jam</i> <i>Godminster Cheddar, Oxford blue, Cerney ash goat's cheese, Somerset brie</i>	11
Homemade ice creams or sorbets	Per scoop 2
<i>Ice creams- Orange curd/Vanilla/Stem ginger/Salted caramel/Dark Chocolate/Turkish delight/</i>	
<i>Sorbets- Mango/Raspberry/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	6.9
English breakfast tea	2.8
Earl grey tea	2.8
Peppermint tea	2.8
Green tea	2.8
Camomile tea	2.8