

A 'La Carte Menu

Bar Snacks

Homemade bread, whipped butter	4
Crispy Brie, onion jam, herb mayo	7
Mixed olives	4
Curry spiced chicken goujons, curry mayo	7.5

Starters

Complimentary Homemade bread & whipped butter

'Soup of the day', toasted almonds, curry oil, coriander (Vg)	7
Charred blue cheese, salt baked celeriac, roast walnuts, pear, celery & black truffle salad (V)	9
Seaweed cured salmon, kohlrabi & black garlic remoulade, pickled shallot, fromage blanc	9.5
Game, hazelnut, apricot & bacon country terrine, cranberry chutney, cider jelly, apple puree, ale bread	9
Crispy smoked trout & dill croquette, black garlic, celeriac remoulade, watercress, horseradish ice cream	8.75

Mains

Pan seared halibut, celeriac, black truffle, artichoke, crushed potatoes, brown shrimp, dill & mustard velouté	26
Berkshire venison loin & game sausage roll, red cabbage, honey roast parsnip, pear, smoked potato mash	26.5
Market fish, 'Goan' pumpkin, cauliflower & lentil curry, braised wild rice, coriander & almond pesto	20
Roast duck breast, 5 spiced leg spring roll, pickled beetroot, potato terrine, orange & tamarind puree	23
Jerusalem artichoke pearl barley risotto, king oyster mushroom, braised shallot, chestnuts, parsley oil (V)	15
'Goan' pumpkin, cauliflower & lentil curry, braised wild rice, coriander & almond pesto (Vg)	14
The Star Inn shortcrust pie, smoked potato mash, liquor	16
The Star Inn beef burger, bacon, smoked cheddar, sesame seed bun, onion jam, fries	16
10oz Sirloin steak, Garlic & chilli butter, balsamic glazed tomato, roast mushroom, hand cut chips	28
<i>(Add peppercorn sauce or Béarnaise sauce- 2.5)</i>	

Sides

Rocket, pickled cucumber & tom salad	4
Skinny fries	4.25
Hand cut chips	4.5
Fine beans, smoked shallot	4.5

Desserts

'The Star Signature' Sticky Toffee Souffle, salted caramel ice cream, butterscotch sauce	9
Passionfruit & white chocolate cheesecake, mango salsa, passionfruit sorbet	8.5
Dark chocolate cremeux, espresso gel, roasted hazelnuts, whiskey & orange ice cream	8.75
Bread and butter pudding, stem ginger ice cream, bay leaf custard	7.5
4 British & French cheeses- <i>Served with crackers, quince paste, onion & cumin jam</i>	12
<i>Godminster Cheddar, Oxford blue, Rosary ash goat's cheese, Brie</i>	
Homemade ice creams or sorbets	Per scoop
<i>Ice creams- Ice creams- Vanilla/Stem ginger/Salted caramel/Parma violet/Stout/</i>	2.25
<i>Sorbets- Mango/Blackberry/Passionfruit/Cherry/Pear & tonka bean</i>	

Selection of homemade fudge 4.5

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