

A 'La Carte Menu

Bar Snacks

Homemade bread, whipped butter	4
Crispy Brie, onion jam, herb mayo	7
Mixed olives	4
Southern fried chicken goujons, black garlic mayo	7.25

Starters

Complimentary Homemade bread & whipped butter

'Soup of the day', toasted almonds, curry oil, coriander (Vg)	6.75
Charred blue cheese, salt baked celeriac, roast walnuts, pear, celery & truffle salad (V)	8.75
Duck liver parfait, red onion marmalade, blackberry gel, pistachio granola, ale bread	9
Seaweed cured salmon, kohlrabi & black garlic remoulade, pickled shallot, fromage blanc	9
Pan seared mackerel, lemon, tomato, pomegranate & quinoa salsa, guacamole, jalapeño sorbet	9

Mains

Pan seared seabream, broccoli, fondant potato, brown shrimp & girolle mushrooms, champagne fish velouté	22
Local venison loin & game sausage roll, red cabbage, honey roast parsnip, pear, smoked potato mash	25.5
Market fish, saffron couscous, roast butternut squash, Hasselback potatoes, sage & onion pesto	20
Honey glazed duck breast, crispy 5spiced leg, pickled beetroot, potato terrine, orange & tamarind puree	22
Jerusalem artichoke pearl barley risotto, king oyster mushroom, braised shallot, chestnuts, parsley oil (V)	14.5
Saffron couscous, roast butternut squash, rainbow chard, Hasselback potatoes, sage & onion 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	15.5
10oz Sirloin steak, Garlic & chilli butter, balsamic glazed tomato, roast mushroom, hand cut chips	26.5
<i>(Add peppercorn sauce or Béarnaise sauce- 2.5)</i>	

Sides

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

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 delice, praline mousse, blackberry sorbet	8.5
Bread & butter pudding, orange marmalade ice cream, bay leaf custard	7.5
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 2.25
<i>Ice creams- Ice creams- Vanilla/Stem ginger/Salted caramel/Parma violet/Orange marmalade</i> <i>Sorbets- Mango/Blackberry/Passionfruit/Cherry</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