



Autumn 2020 A' la Carte Menu

Bar Snacks

Mixed bowl of olives	4
Harissa & honey roasted bar nuts	3.5
Crispy Njuda croquettes, spicy chilli mayo, pickled chilli	3.5
Southern fried chicken goujons, black garlic mayo	6.5
Deep fried brie, onion jam	6.5
Spiced cod and salmon fishcakes, Thai soy, sesame & ginger dressing	8

Starters

Complimentary homemade breads with whipped butter

'Soup of the day', sweet potato & onion bhaji, toasted almonds, coriander, curry oil (V)	7
Pan fried mackerel, lemon, pomegranate, quinoa salsa, guacamole, jalapeño sorbet	9
Moroccan spiced pork croquette, caramelised apple puree, celeriac remoulade, basil pesto	9
Dill and lime cured salmon, warm crumpet, pickled fennel, whipped yoghurt	9
Baked Arlington white hen's eggs on toast, roasted hazelnuts, Wiltshire truffle, hollandaise (V)	9

Mains

Roast venison loin, game sausage roll, braised red cabbage, salt baked celeriac, potato terrine, port jus	26
'Market fish', broccoli ketchup, fish brandard, pickled cucumber, shellfish bisque	19.5
Harissa spiced bulgur wheat, charred watermelon, feta, autumn vegetables, salsa verde (V)	15
Roast chicken breast, rainbow chard, king oyster mushrooms, red wine glazed onion, truffle mash	19.5

From The Grill

The Star Inn beef burger, smoked cheddar, sesame seed bun, bacon, onion jam, fries	15
8oz Pave rump steak, garlic mushroom, roasted tomato, hand cut chips, chimichurri salsa	22
8oz Fillet steak, garlic mushroom, roasted tomato, hand cut chips, chimichurri salsa	34
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
Purple sprouting broccoli with smoked onions	4.5
Hand cut chips	4.5
Truffle mash	4.5

Desserts

Sticky Toffee Soufflé, salted caramel ice cream, butterscotch sauce	9
Dark chocolate delice, lime and miso caramel, salted popcorn, banana jam, peanut butter ice cream	8
White chocolate, blackberry & gingerbread cheesecake, lemon curd, blackberry & stem ginger sorbet	7.5

Homemade ice creams or sorbets

<i>Ice creams- Lemon curd/Vanilla/Stem ginger/Salted caramel/Chocolate/Turkish delight/</i>	<i>Per scoop 2</i>
<i>Sorbets- Passion fruit/raspberry/Coconut & lime leaf/Mango/</i>	

British & Irish cheeses-

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

Selection of homemade chocolate fudge

4

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