

Sunday Lunch Menu

Sample November 2018

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

Homemade bread with whipped butter and smoked sea salt £1.50

Starters

'Soup of the day' with warm bread, toasted almonds, coriander and curry oil £5.95 (N) (V)

Bacon, pistachio and guinea fowl terrine with whisky poach 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

Baked Cashel blue cheese with celery, fig, beetroot and candied walnut £7.95 (V) (N) (GF)

Main Courses

35 day aged roast beef rump with Yorkshire pudding seasonal vegetables, roast potatoes & red wine gravy £16.95

'Kelmscott farm' 5 spiced Confit pork belly with seasonal vegetables, roast potatoes & red wine gravy £15.95

Roast chicken breast with pork, sage and onion stuffing, seasonal vegetables, roast potatoes & red wine gravy £15.95

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)

Chick pea saag aloo with roast squash, braised shallot, coconut and coriander sauce £15.95 (Vg) (GF) (DF)

The Star Inn beef burger with sesame seed bun, onion relish, bacon and skin on fries ** £13.95

(Add smoked Cheddar cheese £1.00)

~ ~ ~

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, skin on fries and dressed salad £18.95

10oz Sirloin steak with crispy onions, mushroom, tomato, herb puree, skin on fries and dressed salad £25.50

Sides

- Duck fat roasties • Braised carrot and swede £2.50 each
- Yorkshire pudding 50p • Braised red cabbage £3.50 • Skin on fries £3.50 • Hand cut chips £3.75 • Sweet potato fries £3.95

Desserts

Dark chocolate fondant with praline mousse and mint chocolate chip ice cream (N) £6.95

Stem ginger Jamaican cake with orange and whiskey sauce and lemon curd, yoghurt sorbet £5.50

Perl Wen cheesecake with mango and lime jelly, candied walnut and passionfruit sorbet (N) £6.95

Apple and blackberry crumble with tonka bean custard and vanilla ice cream £5.95

Plate of handmade ice creams or sorbets £2 per scoop

British and Irish cheeses with wafers, crackers & seasonal chutney

3 Cheeses £7.95 5 Cheeses £10.95

Smoked Applewood cheddar (Somerset), Westcombe cheddar (Somerset)

Cashel blue (Co. Tipperary), Perl wen Brie-style (Carmarthenshire), Rosary ash goat's cheese (Wiltshire)

Homemade fudge £3.50

Coffee or tea with homemade fudge £5.50

If you have any food allergies or specific dietary requirements, then please consult a member of our team.

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

All prices include VAT at 20%