

## Autumn 2018 Lunch Menu

### Arrival Drinks

|                       |       |
|-----------------------|-------|
| Fantinel Prosecco     | £5.80 |
| Devaux Grande Reserve | £8.50 |
| Camel Valley Brut     | £8.50 |
| Aperol Spritz         | £7.50 |
| Bloody Mary           | £6.50 |

### 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 |
| Devilled whitebait with confit garlic mayo                  | £3.95 |

### Main Course Only £15 2 Courses £20 3 Courses £23

Homemade bread with whipped butter, herb oil and balsamic £1.50

### Starters

Mackerel with lemon, pomegranate, tomato and quinoa salsa, guacamole and jalapeño sorbet (DF) (GF)

‘Soup of the day’ with toasted almonds, curry oil and warm bread (N) (V)

Smoked Loch Duart salmon with soda bread, lemon, caper, shallot, cucumber and horseradish cream cheese (£2.50 Supp)

Bacon, pistachio and guinea fowl terrine with whisky poached prunes, sage & cranberry chutney and warm bread (DF)

Glazed goat’s cheese with dressed celery, fig, beetroot and candied walnut (N) (GF) (£1.50 Supp)

Beef blade and dill croquette with wasabi hollandaise, cucumber relish and apple

### Mains

Venison loin and braised shoulder with salt baked celeriac, braised red cabbage, potato and beetroot gratin \* (£5 Supp)

‘Market fish of the day’ with braised fennel and Tuscan borlotti bean, tomato and pepper cassoulet (GF)

Duck leg confit with spiced puy lentils, aubergine caviar, roast pumpkin and red wine gravy (DF)

Chick pea saag aloo with roast squash, saffron braised shallot, coconut and coriander sauce (V) (GF) (DF)

Pan seared sea bream with herb farfalle pasta, garlic & walnut pesto, parmesan, capers and pickled cauliflower (£3 Supp)

‘Kelmscott farm’ fine herb sausages with red onion jam, garlic mash and red wine gravy

Chicken, smoked ham hock and mustard shortcrust pie with mustard mash, braised onion and red wine gravy

(35 mins cooking time)

The Star Inn beef burger with sesame seed bun, smoked Cheddar, onion relish, bacon and skin on fries \*\*

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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

10oz Sirloin steak with crispy onions, mushroom, tomato, herb puree, hand cut chips and dressed salad (£8 Supp)

Add- Peppercorn sauce or Red wine sauce £2.50

### Sides

- Buttered kale • Dressed salad leaves with pickled vegetables
- Braised red cabbage • Fine beans with smoked shallot • Skin on fries £3.50 each
- Hand cut chips £3.75

**If you have any food allergies, then please consult a member of our team.**

Some of our dishes can be altered to become vegetarian or vegan, please ask for more details

**\* Game dishes may contain shot**

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

## Desserts

Sticky toffee soufflé with salted caramel parfait and butterscotch sauce  
 Apple and blackberry crumble with tonka bean custard and stem ginger ice cream  
 Dark chocolate fondant with praline mousse and mint chocolate chip ice cream (N)  
 Perl Wen cheesecake with mango and lime jelly, candied walnut and passionfruit sorbet  
 Plate of homemade ice creams or sorbets (N)  
 Selection of 2 British and Irish cheeses (£2.50 Supp per extra cheese)  
*Westcombe Cheddar (Somerset), Smoked Applewood Cheddar (Somerset),  
 Cashel Blue (Co. Tipperary), Rosary ash goat's cheese (Wiltshire), Perl wen Brie-style (Carmarthenshire)*

Homemade fudge £3.50  
 Coffee or tea with homemade fudge £5.50

## After Lunch Drinks

### Scotch Whisky (25ml)

|                            |        |
|----------------------------|--------|
| Famous Grouse              | £3.30  |
| Glenlivet Founders Edition | £3.50  |
| Highland Park 10yo         | £4.50  |
| Talisker 10yo              | £4.25  |
| Black Bush                 | £4.00  |
| Jameson's                  | £3.50  |
| Balvenie Double Wood       | £4.50  |
| Macallan 18yo              | £12.50 |
| Laphroig 10yo              | £4.00  |
| Dalmore Cigar Malt         | £8.50  |
| Johnny Walker Red Label    | £3.50  |
| Jack Daniels               | £4.00  |

### Brandy (25ml)

|                  |        |
|------------------|--------|
| Armagnac Janneau | £6.50  |
| Remy Martin VSOP | £4.50  |
| Martell VS       | £6.00  |
| Hennessey XO     | £14.00 |

### Liqueurs and Digestifs (25ml)

|                            |       |
|----------------------------|-------|
| Disaronno                  | £3.50 |
| Baileys (50ml)             | £4.50 |
| Grand Marnier              | £4.50 |
| Frangelico                 | £4.00 |
| Chateau du Brevil Calvados | £4.50 |

### Sweet wines and Port (50ml)/375ml

|                                             |          |
|---------------------------------------------|----------|
| Chateau Laville Sauternes, France (2013)    | £6.50/39 |
| Nederburg Noble Late Harvest, SA (2014)     | £4.50/22 |
| El Candado Pedro Ximenez Sherry, Spain (NV) | £4.50/22 |
| Graham's Late Bottled Vintage Port (2011)   | £4/19    |
| Quinta Do Infantado 10 yo Tawny Port        | £6.90/38 |

### Hot Drinks

|                             |       |
|-----------------------------|-------|
| Americano                   | £2.50 |
| Cappuccino                  | £2.70 |
| Espresso                    | £2.00 |
| Double Espresso             | £2.40 |
| Latte                       | £2.70 |
| Macchiato                   | £2.20 |
| Flat White                  | £2.70 |
| Hot Chocolate               | £2.80 |
| Irish Coffee with Jameson's | £5.70 |
| English Breakfast tea       | £2.50 |
| Earl Grey tea               | £2.50 |
| Peppermint tea              | £2.50 |
| Green tea                   | £2.50 |

**If you have any food allergies, then please consult a member of our team.**

*All of our dishes are prepared freshly to order by our kitchen team, so there may be a slight wait during busy periods.*

**All prices are inclusive of 20% V.A.T**

(V) – Vegetarian (N) – Contains nuts (DF) – Dairy free (GF) – Gluten free