

## HOMEMADE BREADS & NIBBLES

Treacle bread with fennel rosemary,  
Netherend butter **£4 (V)**

Kalamata olives marinated with a lemon and  
basil dressing, in house nuts **£6 (V) (VG)**

Tomato and paprika bread sticks, red pepper  
tapenade **(V) £5**

Basil pesto cheese straws, almond cream  
cheese dip **(V)(VG) £5**

Blue cheese soda bread, garden pesto  
**£5 (V)**

## STARTERS

Celeriac soup, wild mushroom raviolis, pickled pear,  
hazelnut and balsamic dressing **(V)(VG) £9**

Crispy Nobashi prawns, Asian coleslaw salad, lime and  
coriander mayonnaise **£11**

Star Inn smoked salmon, blue cheese soda bread,  
beetroots and pickled walnut salad **£10**

Chicken liver pate, spiced onion and apple chutney on  
Melba toast, balsamic glaze mixed salad **£9**

## The Country 'Set' Menu

2 course - £26/3 course-£32

### Starters

Salmon fish cake, pickled cucumber, fennel lime and coriander dressing

Chicken terrine, poached quince, apple puree, mixed leaf salad

### Mains

Pork chop, creamy mash potato, roasted and braised carrot, bacon sauce

Star inn fish pie,crispy poached egg,parsley and lemon peas

Sage mushroom and onion ballotine, red onion marmalade, spinach, leek puree (VG, V)

### Desserts

Cinnamon Doughnut, rhubarb compote, honeycomb Ice cream

Carrot cake, vanilla white chocolate mousse, orange dressing

## FROM THE CHARGRILL

*All served with French fries, watercress and pickled shallot salad*

Star Inn lamb burger, mint and caper pesto, honey and turnip relish, lettuce, soft brioche bun **£18**

Vegetable Burger, tomato chutney, honey and turnip relish, lettuce, soft brioche bun **£17 (V)**

Corn-fed chicken breast, homemade black pudding and curry sauce **£20**

*(V)(VG) Please note that these dishes can be tailored to suit vegetarians / vegans.*

*Please be aware that game dishes may contain lead shot.*

*Let us know if you have any dietary requirements, allergies or intolerances.*

*A discretionary service charge of 10% will be added to your final bill.*

## 30-day AGED MEAT

*All steaks served with French fries, roasted plum tomato, rocket and parmesan salad.*

### **Perfect for you**

Rump Steak (picanha cut) – 275g - **£29**

Sirloin – 230g - **£33**

Rib-Eye Steak – 230g - **£38**

### **Perfect to share**

T-Bone Steak – 750g - **£80**

Côte de Bœuf – 650g - **£85**

Chateaubriand – 550g - **£95**

### SAUCES **£2.50 each**

Blue cheese, green peppercorn, roasted garlic and parsley butter, red wine, curry

## MAINS

Beef cheek bourguignon, mushroom, bacon and roasted onion, beer braised carrots, mash potato **£22**

Seafood Risotto, pickled fennel, rocket and seaweed, lemon dressing **£21**

Oven baked cod fillet, cod croquette, truffle, scorched leeks, leek sauce **£24**

Roasted butternut squash and goats cheese tart, scorched leeks, crushed pecan and Walnuts **£22 (V)**

Spiced Parsnip and potato Rosti, crispy poached egg, buttered spinach, pickled beetroot and parsnip **£20 (V)(VG)**

## SIDES

Garlic buttered spinach **£3 (v)**

Roasted squash, bacon and hazelnut dressing **£4**

Truffled dauphinois potato **£5**

Parmesan French Fries **£4 (v)**

Chunky chips **£4 (v)**

## DESSERTS

‘Jafa cake’ dark chocolate mousse, orange marmalade, orange dressing **£9 (GF)**

Mandarin and lime meringue pie **£8**

Coffee and milk chocolate cheesecake, coffee syrup, whiskey caramel **£9 (GF)**

Treacle and lemon steam sponge pudding, vanilla custard and ice cream **£8 (GF)**

Vanilla panna cotta, Yorkshire rhubarb compote, caramelised white chocolate **£9**

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