

THE
STAR
INN



Brunch Club

Served every Friday & Saturday from 11am to 4pm

English | 10

Braughing sausages | free range eggs | smoked bacon | roasted vine tomatoes | mushrooms | baked beans | black pudding (d)

Vegetarian | 9

Vegetarian sausages | free range eggs | roasted vine tomatoes | mushrooms | baked beans | spinach (v)(d)

Beef Hash | 9

36hr beef short rib hash | fried duck egg | HP brown sauce (d)(g)

Eggs Benedict | 8

Toasted muffin | poached eggs | smoked salmon or smoked ham | Hollandaise

Baked Eggs | 7

Baked free range eggs | chorizo | cannellini beans | spinach | spiced tomato sauce (d)(g)

Crab | 10

Dorset crab | sourdough | avocado | poached eggs

Bagel | 6

In house cured salmon | caper cream cheese | pickled cucumber

Beans on Toast | 7

Spiced cannellini beans | chickpeas | spinach | roasted vine tomatoes | grilled sourdough | garlic mushrooms (d)(v)(V)

Sweet Tooth | 6

Frank & Earnest coffee cream | marshmallow | caramel banana | ginger sponge

Macerated strawberries | custard | meringue (g)

Cinnamon doughnuts | chocolate

Boozy

2 Course | 25

1 Course | 20

Bottomless Prosecco | Mimosa | House Wine

Virgin

2 Course | 20

1 Course | 15

Bottomless Mocktails | Tea | Coffee | Juice

Easy

Pay for what you like, when you like it

First up... alcohol awareness

We don't want to spoil your fun so please drink responsibly

Please note that selected drinks for the Bottomless Brunch will be available for 2 hours from your booking time. Any additional pre and post drinks will be added to your final bill

Bellini | 10.5

Mimosa | 8

Bloody Mary | 5.5

Fizz Rosé, Spain | 5.5

Prosecco, Italy | 5.5

Champagne NV, France | 8.5

House White, France | 4.5

House Red, France | 4.5

Tea | 2.5

Coffee | 2.5

Nitro Cold Brew Coffee | 2

Juice | 2.75

Prosecco / Champagne 125ml
Wine 175ml

(n) Nut free (g) Gluten free (v) Vegetarian (V) Vegan (d) Dairy free