

Lunch Menu

Smaller Plates

Calamari 6

Calamari | dill & lemon mayonnaise | seaweed |
crispy capers (n)

Ham Hock 6.5

Ham hock terrine | aged Cheddar | picallili |
herb crouton (n)

Haddock 6

Smoked haddock fishcake | confit egg yolk |
spinach | dill cream (n)

Beef 8

Braised beef shin | grain mustard |
gerkins | capers (n)

Parfait 6.5

Chicken liver parfait | port | grilled sourdough |
house chutney (n)

Beetroot 5.5

Beetroot carpaccio | walnut | fried blue cheese |
honey | braeburn apple (v) available as (V)

Bhaji 5.5

Cauliflower bhaji | pickled cucumber |
mint yoghurt | lime (n)(g)(V)

2 plates 10

3 plates 15

4 plates 20

Larger Plates

Cod 13

Beer battered cod | pea purée |
burnt lemon | tartar sauce |
hand cut fat chips (n)

Star Inn Burger 15

Star Inn burger | pulled beef brisket |
apple slaw | fries (n)

Sausage Ring 13

Sausage ring | crispy shallots | mash | jus (n)

Chicken Sandwich 10

Grilled chicken | baby gem | avocado |
caesar mayonnaise | sourdough | fries (n)

Pork 15

Pork belly | creamed potatoes |
crackling | jus (n)(g)

Steak Sandwich 10

Sirloin steak sandwich | ale onions |
fries | garlic aioli (n)

Risotto 12

Roast butternut risotto | sage |
pinenuts | courgette (n)(V)

Tart 12

Caramelised shallot tart | fried blue cheese |
peas | broad beans | (v) available as (V)

Brunch Plates

Full 10

Braughting sausages | smoked bacon | field
mushroom | plum tomato | free range eggs
[done your way] | baked beans | hash brown |
black pudding | toast

Veggie Full 9

Vegetarian sausages | field mushroom |
plum tomato | free range eggs [done your way] |
baked beans | hash brown | toast (n)(v)

Beef Hash 10

Beef hash | fried egg |
mustard mayonnaise | capers (g)(n)

Eggs & Avocado 8

Poached egg | avocado | bacon | sourdough (v)(n)

Eggs Benedict 8

Eggs Benedict | aged ham or smoked salmon |
hollandaise sauce | toasted muffin (n)

Friday & Saturday Bottomless Drink Options

Boozy 15 per person drinks supplement

[Prosecco | Mimosa | House Wine]

Virgin 10 per person drinks supplement

[Mocktails | Tea | Coffee | Juice]

Food charged at menu prices

On The Side

Truffle hand cut chips 3 (n)(v)(g)(d) Truffle fries 3 (n)(v)(g)(d) Creamed potatoes 3 (n)(v)

Crushed root vegetables 3 (n)(v)(g) available as (V) Mixed spring vegetables 3 (n)(v)(g)(d) available as (V) Mixed salad 3 (n)(g)(V)

To Finish

Chocolate Cake 5.5

Chocolate cake | macerated berries |
vanilla ice cream (V)

Apple Cake 5.5

Spiced apple cake | apple parfait |
oat crumble | caramel apple (n)(v)

Cheesecake 6

White chocolate & vanilla cheesecake |
rhubarb textures (n)(v)

British Cheeses 10

British cheeses | house chutney | grapes |
celery | apple | crackers (n)
[add 1.5 for a glass of Port or Riesling Noble]

Sticky Toffee Pudding 6

Sticky toffee | vanilla ice cream | hazelnut praline (v)

Chocolate Tart 6.5

Chocolate tart | salted caramel | raspberry (n)(v)

Ice Cream | Sorbets 1.5 per scoop

Vanilla | Chocolate | Salted Caramel | Pistachio |
Passion Fruit | Coconut | Lemon | Mango (n)(d)(g)

Proudly Sourcing

Sausage - Braughting, Bishop Stortford | Breads - Dorrington, Dunmow | Potatoes - Fairfields, Colchester |
Cream, milk & yoghurt - Suffolk | Burgers - Suffolk Farm, Harlow | Steaks - Chelmsford | Crab - Dorset |
Micro herbs | Veg - The Star Inn, Dunmow | Fruit | Veg - Anglia Produce, Colchester | Rapeseed Oil
- Heybridge, Maldon | Honey - Hogs Barn Bees, Roding | Cured Meats - Suffolk | Handcrafted coffee -
Crude Coffee Roasters, Bury St Edmunds | Crisps - Fairfield, Colchester | Craft Beer - Chelmsford BrewCo
n (nut free) g (gluten free) | d (dairy free) | v (vegetarian) | (V) Vegan

Please do ask if we have a
fabulous Specials Menu available

Dinner Menu

To Nibble

Olives 3 ^{(v)(g)} Pork Crackling 3.5 Bread Board 3.5

To Start

Soup 4.5

Spiced carrot & butterbean soup | hazelnut | cauliflower bhaji ^{(n)(V)}

Pork 7.5

Pork tenderloin | savoy cabbage | sweet onions |
spiced rhubarb chutney ^{(n)(g)}

Scallops 9

Seared scallops | pork belly | roast cauliflower ^{(n)(g)}

Hen's Egg 5.5

Crispy hen's egg | black pudding | potato crisp | bacon mayonnaise ^{(n)(d)}

Salmon 8.5

Cured salmon | crab | shaved fennel | orange | avocado purée |
puffed rice cracker ^{(n)(g)(d)}

Pigeon 7.5

Pan seared pigeon breast | celeriac | blackberries | sorrel ^{(n)(g)}

Smaller Plates

Calamari 6

Calamari | dill & lemon mayonnaise | seaweed | crispy capers ⁽ⁿ⁾

Ham Hock 6.5

Ham hock terrine | aged Cheddar | picallili | herb crouton ⁽ⁿ⁾

Haddock 6

Smoked haddock fishcake | confit egg yolk | spinach | dill cream ⁽ⁿ⁾

Beef 8

Braised beef shin | grain mustard | gerkins | capers ⁽ⁿ⁾

Parfait 6.5

Chicken liver parfait | port | grilled sourdough | house chutney ⁽ⁿ⁾

Beetroot 5.5

Beetroot carpaccio | walnut | fried blue cheese | honey |
braeburn apple ^(v) available (V)

Bhaji 5.5

Cauliflower bhaji | pickled cucumber | mint yoghurt | lime ^{(n)(g)(V)}

Main

Pork 18

12 hour pork belly | creamed potatoes |
swiss chard | apple | crackling |
cider cream ^{(n)(g)}

Halibut 22

Pan fried halibut | fennel purée |
braised baby gem | fine beans |
radish | charred cucumber ^{(n)(g)}

Risotto 11

Roast butternut risotto | sage | pinenuts |
courgette ^{(n)(V)}

Chicken 14

Pan roast chicken | wild garlic | gnocchi |
peas | asparagus ⁽ⁿ⁾

Cod 13

Herb crusted cod | pea purée | dill |
salad cream | burnt lemon | hand cut chips ⁽ⁿ⁾

Lamb 22

Lamb rump | spinach | herb & caper pesto |
baby leeks | potato fondant | jus ^{(n)(g)}

Duck 18

Roast duck breast | spiced duck leg pie |
shallot purée | pearl barley | jus ⁽ⁿ⁾

Tart 12

Caramelised shallot tart | fried blue cheese |
peas | broad beans | radish | chicory (V)

10oz Ribeye 28

8oz Fillet 30

Braised beef croquette | truffle hand cut chips |
watercress | jus ^{(n)(d)}

Sauce 2.5 Peppercorn or Blue cheese

On The Side

Truffle hand cut chips 3 ^{(n)(v)(g)(d)} **Truffle fries 3** ^{(n)(v)(g)(d)} **Creamed potatoes 3** ^{(n)(v)}

Crushed root vegetables 3 ^{(n)(v)(g)} available as (V) **Mixed spring vegetables 3** ^{(n)(v)(g)(d)} available as (V) **Mixed salad 3** ^{(n)(g)(V)}

To Finish

Sticky Toffee Pudding 6

Sticky toffee | vanilla ice cream | hazelnut praline ^(v)

Chocolate Tart 6.5

Chocolate tart | salted caramel | raspberry ^{(n)(v)}

Ice Cream | Sorbets 1.5 per scoop

Vanilla | Chocolate | Salted Caramel | Pistachio |
Passion Fruit | Coconut | Lemon | Mango ^{(n)(d)(g)}

Chocolate Cake 5.5

Chocolate cake | macerated berries |
vanilla ice cream (V)

Apple Cake 5.5

Spiced apple cake | apple parfait |
oat crumble | caramel apple ^{(n)(v)}

Cheesecake 6

White chocolate & vanilla cheesecake |
rhubarb textures ^{(n)(v)}

British Cheeses 10

British cheeses | house chutney | grapes |
celery | apple | crackers ⁽ⁿ⁾
[add 1.5 for a glass of Port or Riesling Noble]

Proudly Sourcing

Sausage - Braughing, Bishop Stortford | Breads - Dorrington, Dunmow | Potatoes - Fairfields, Colchester |
Cream, milk & yoghurt - Suffolk | Burgers - Suffolk Farm, Harlow | Steaks - Chelmsford | Crab - Dorset |
Micro herbs | Veg - The Star Inn, Dunmow | Fruit | Veg - Anglia Produce, Colchester | Rapeseed Oil
- Heybridge, Maldon | Honey - Hogs Barn Bees, Roding | Cured Meats - Suffolk | Handcrafted coffee -
Crude Coffee Roasters, Bury St Edmunds | Crisps - Fairfield, Colchester | Craft Beer - Chelmsford BrewCo

n (nut free) g (gluten free) | d (dairy free) | v (vegetarian) | (V) Vegan

Please do ask if we have a
fabulous Specials Menu available