

# THE STAR INN

## To Nibble

**Olives & Pickles 3.5** <sup>(v)(g)</sup>

**Pork Crackling 3.5**

Dehydrated pork crackling | Maldon sea salt & apple <sup>(w)(d)</sup>

**Mixed Roasted Nuts 3.5**

House roasted mixed nuts <sup>(v)(g)(d)</sup>

**Bread Board 3.5**

Bread | whipped butter | rapeseed oil <sup>(v)</sup>

**Salmon 21** [Gavi / Sauvignon Blanc, Langya]

Pan fried salmon | pea | monks beard | samphire | gremolata | crispy mussels <sup>(w)(g)</sup>

**Cod 13** [Sauvignon Blanc, Frost Pocket / Riesling Trimbach]

Beer battered cod | hand cut fat chips | pea purée | burnt citrus <sup>(w)</sup>

**Sausage Ring 13** [Merlot / Pinot Noir Melodias]

Sausage ring | pulled pork hash | crispy onions | jus <sup>(w)</sup>

**Star Burger 15** [Campo Nuevo / Chianti]

Star burger | brioche | cheddar | beef tomato | ale onions | garlic mayonnaise | baby gem lettuce | beef brisket | fries <sup>(w)</sup>

**Duck 18** [Pinot Noir Melodias / Rioja]

Honey glazed duck | duck leg bonbon | caramelised endive | blood orange <sup>(w)(d)</sup>

**Garlic roasted potatoes 3.5**

**Dressed baby leaves 3.5**

**Tenderstem & bacon 3.5**

All sides <sup>(v)(g)(d)</sup>

**Chocolate 6.5**

Glazed chocolate délice | caramel | hazelnut | honeycomb <sup>(v)(g)</sup>

**Sticky Toffee 6**

Sticky toffee pudding | vanilla ice cream | pecan <sup>(w)(v)</sup>

**Cheesecake 6**

Raspberry cheese cake | white chocolate <sup>(w)</sup>

## To Start

**Lamb 7** [Côtes du Rhône / Chianti]

Crispy lamb | hispi cabbage | herb pesto

**Scallops 9** [Chenin Blanc / Chardonnay]

Scallops | celeriac | pulled ham hock | jus <sup>(w)(g)</sup>

**Pork 7.5** [Merlot / Carignan]

Glazed pigs cheek | pork belly | savoury granola | black pudding purée <sup>(w)</sup>

**Chicken 6.5** [Viognier / Côtes du Rhône]

Chicken liver parfait | port | grape chutney | brioche <sup>(w)</sup>

**Soup 4.5** [Pinot Grigio / Sauvignon Blanc, Langya]

Pea & bacon soup | sourdough crouton <sup>(w)</sup>

**Arancini 4.5**

Vegetable arancini | olive tapenade | chicory | blue cheese <sup>(v)</sup>

## Mains

**Chicken 15** [Chardonnay / Puligny Montrachet]

Roasted chicken | bacon | tenderstem | wild garlic | watercress cream | whipped potatoes <sup>(w)(g)</sup>

**Risotto 11** [Viognier / Sauvignon Blanc, Langya]

Pea & broad bean risotto | summer truffle | fried courgette <sup>(w)(g)(v)</sup>

**Tart 12** [Viognier]

Pumpkin & Blue Monday Cheese tart | asparagus | beetroot | mustard dressing | charred baby leeks <sup>(w)(v)</sup>

**Ribeye Steak 25** [Shiraz / Malbec]

10oz ribeye steak | truffle fat chips | baked onions | wild mushrooms | add bone marrow butter, peppercorn or blue cheese sauce | 2.5 <sup>(w)(d)(g)</sup>

**Filet Steak 30** [Chianti / Pinot Noir Unravelled]

8oz filet steak | garlic whipped potatoes | brassicas | dried vine tomatoes | add bone marrow butter, peppercorn or blue cheese sauce | 2.5 <sup>(w)(g)</sup>

## On the Side

**Truffle fries 3.5**

**Truffle fat chips 3.5**

**Whipped potatoes 3.5**

## To Finish

**Parfait 6**

Pineapple parfait | passion fruit | coconut <sup>(v)</sup>

**Cheese 10** [Riesling Noble / Taylors Port]

English cheeses | pumpkin jam | oat crackers | Braeburn apple | grapes <sup>(w)(d)</sup>

**Ice Cream & Sorbets 1.5 per scoop**

Vanilla | chocolate | salted caramel | pistachio Champagne | lemon | mango

## Small Plates

**Prawns 6**

Prawn & crayfish fritter | chorizo | peas | samphire <sup>(w)</sup>

**Calamari 6**

Calamari | squid ink mayonnaise | lemon <sup>(w)</sup>

**Ox Cheek 8**

Ox cheek | celeriac rémoulade <sup>(w)(g)</sup>

**Duck 7**

Glazed duck | pickled cabbage | femel <sup>(w)(d)(g)</sup>

**Scotch Egg 5**

Quail scotch eggs | beetroot ketchup <sup>(w)(d)</sup>

**Asparagus 5.5**

English asparagus | wild garlic purée | poached egg | Hollandaise <sup>(w)(d)(v)</sup>

**Cured Meats 8**

Cured meats | caper berries | olives <sup>(w)(d)(g)</sup>

## Specials

Please do take a look at our fabulous Specials Menu.

## Proudly Sourcing

Crab - Dorset  
Bacon, Pork & Gammon - Great Gamett, Dunmow  
Bread - Dorrington's, Dunmow  
Rapeseed Oil - Heybridge, Maldon  
Handcrafted Coffee - Bury St Edmunds, Suffolk  
Sausage - Bishop Stortford, Hertfordshire  
Honey - Hogs Barn Bees, High Roding  
Cream, Milk, Yoghurt - Halesworth, Suffolk  
Cured meats - Suffolk  
Sausage - Bishop Stortford, Hertfordshire  
Burgers - Suffolk Farm, Harlow, Essex

<sup>(v)</sup> Nut free <sup>(g)</sup> Gluten free <sup>(v)</sup> Vegetarian <sup>(V)</sup> Vegan <sup>(d)</sup> Dairy free

## Sparkling

### 1. Seavi & Ray Non-Alcoholic Spumante

Italy 2017

4 18

### 2. Pere Ventura Rosado, Rosé

Spain 2016

5 27

### 3. Prosecco Brut, Argeo, Veneto

Italy 2016

5 27

### 4. Jacquart Mosaïque Brut NV

France

9 50

### 5. Laurent Perrier Cuvée Rose NV

France

75

### 6. Bollinger

France 2002

125

## Rosé

### 7. Pinot Grigio Blush, Veneto

Italy 2016

6 24

### 8. White Zinfandel

USA 2015

6 24

### 9. Comte de Provence Rosé

France 2016

7 28

## Red

### 10. Carignan, Le Rouleur

France 2017

4 15

### 11. Campo Nuevo, Tempranillo

Spain 2016

5 20

### 12. Character Shiraz/Malbec

Argentina 2017

5.5 22

### 13. Merlot Primera Luz

Chile 2016

6.5 25

### 14. Shiraz/Cabernet Mullygrubber

Australia 2016

6.5 25

### 15. Melodias Selection Pinot Noir

Argentina 2017

7 27

### 16. Chianti, Da Vinci

Italy 2015

7 27

### 17. Malbec Reserve Santa Ana

Argentina 2016

7 28

### 18. Rioja Crianza, Ramon Bilbao

Spain 2015

7.5 30

### 19. Don David Malbec, El Esteco

Argentina 2016

8 32

### 20. Côtes du Rhône, Domaine Brusset

France 2016

8 32

### 21. Pinot Noir Unravelled, Central Otago

New Zealand 2016

10 36

### 22. Cabernet Sauvignon Miamup

Australia 2011

38

### 23. Rioja Gran Reserva, Cantabria

Spain 2008

50

## White

### 24. Blanc de Blancs, Le Rouleur

France 2016

4 15

### 25. Lanya, Sauvignon Blanc

Chile 2016

5 20

### 26. Signus Vinho Verde, Quinta Lixa

Portugal 2016

5.5 22

### 27. Pinot Grigio delle Venezie Sartori

Italy 2016

6 28

### 28. Chardonnay, Moraleda, Navarra

Spain 2016

6.5 26

### 29. Chenin Blanc, Ken Forrester

South Africa 2017

6.5 26

### 30. Sauvignon Blanc, Frost Pocket

New Zealand 2017

7 28

### 31. Viognier Réserve, De Gras

Chile 2015

7.5 30

### 32. Gavi Briccofondo, Fontanafredda

Italy 2015

7.5 30

### 33. Organic Chardonnay, Lapostolle

Chile 2013

8 32

### 34. Cevaro della Sala, Antinori

Italy 2018

50

### 35. Puligny Montrachet, Alain Chavy

France 2014

50

### 36. Chablis Grand Cru Vaudésir, Louis Michel

France 2013

50

### 37. Chateau La Croix, Pouilly Fuisse

France 2010

65

## British G & T

Bulldog 3.25 (Indian) (Medicrecausa)

Edgerton Blue 3.5 (Indian)

Edgerton Pink 3.5 (Indian)

Pink 47 3.75 (Indian) (Eldertflower)

JJ Whitley Elderflower 3.75 (Indian) (Eldertflower)

Hayman's Old Tom Gin 4.15 (Henon)

Hayman's London Dry Gin 4.15 (Indian)

Whitley Neill Rhubarb & Ginger 4.5 (Ginger Ale)

Hayman's Sloe Gin 4.5 (Lemou)

Pinkster 4.5 (Indian) (Eldertflower)

Hoxton 4.75 (Ginger Ale) (Lemouade)

Bathub 4.75 (Prenium) (Aromatic)

Brockmans Premium 4.9 (Ginger Ale)

Hayman's Liqueur Gin 4.95 (Indian)

Sipsmith Lemon Drizzle 6 (Indian)

The Star of Bombay 6 (Indian)

Slingsbury Rhubarb 6 (Ginger Ale) (Eldertflower)

Sipsmith VJOP 6.25 (Aromatic)

FeverTree Tonics 2.5

London Essence Tonics 3.5

Suggested FeverTree tonics shown in brackets [ ]

## British V & T

Thunder Toffee 2.5

Bloodshot Spiced 2.75

Adnams East Coast 3.25

Black Cow Milk 3.5

Ramsbury 4

LoneWolf 4

Chase Marmalade 4.75

Chase Rhubarb 4.75

Chase Smoked 4.75

FeverTree Tonics 2.5

Print up alcohol awareness. We don't want to spell your fun on please drink responsibly. Secondly... just to remind you that Vapez / E-Cigarettes is prohibited inside the restaurant. Smoking areas & Champagne service (Cigar, Pipe) by the glass served 175ml (15ml & 150ml available), spirits served as 50ml (50ml available).

Wages will vary depending on availability. Beers served in Pints (1/2 pints available)

## Beers | Ciders

San Miquel 4.75

East Coast IPA 4.5

BTL Corona 3.9

BTL Estrella Damm 3.9

BTL Peroni 3.9

Aspals 3.5

Kopparberg 4.75

BTL Becks Blue 3.9

## Spirits

Hennessey VS 4.5

Remy Martin 6.25

Hennessey XO 15

Milhi 3.25

Bacardi 3.25

Captain Morgan 3.25

Captain Morgan Spiced 3.75

Havana Club 3 yr 3.75

Havana Club 7 yr 4.5

Bells 2

Southern Comfort 2.25

Jamerson 2.75

Jack Daniels 3

Famous Grouse 3.25

Glenmorangie 5.5

Woodford Reserve 5.5

Glenroyne 9

## Soft

Ginger Ale 200ml 1.75

Lemouade 200ml 2.15

Juice 2.75

Coke/Diet Coke 330ml 2.75

Stratmore Water LG 3.75

Stratmore Water SM 2.25

J2O 3.25

Appetizer 3.25