



## TO NIBBLE

**Olives & Pickles | 3.5** (v)(g)

**Pork Crackling | 3.5**

Dehydrated pork crackling | Maldon sea salt & apple (n)(d)

**Mixed Roasted Nuts | 3.5**

House roasted mixed nuts (v)(g)(d)

**Bread Board | 4.5**

Bread | whipped butter | rapeseed oil (v)

## TO START

**Soup | 4.5**

Artichoke soup | black olive crumb | cold pressed rapeseed oil (n)(v)(g)

**Goats Cheese | 6.5**

Whipped goats cheese | pickled beetroot | honey | beetroot puree | hazelnut (n)(g)(v)

**Cured Salmon | 7**

Gin cured salmon | pickled cucumber | homemade salad cream\* | radish (n)(g)(d\*)

**Scallops | 9**

Pan seared scallops | cauliflower | bacon | jus (v)(g)

**Gressingham Duck | 6.5**

Confit duck hash | duck egg | parsnip puree | jus (n)(g)

**Parfait | 6.5**

Chicken liver parfait | brioche | grape | pear chutney (n)(g)

## STEAKS

**10oz Ribeye | 25**

**8oz Fillet | 29**

**16oz Bone in Prime Rib | 32**

Hand cut cooked chips | mushroom ketchup\* | crispy shallots | jus (n)(d)

**Add blue cheese\* (n) or peppercorn\* (n) sauce | 2.5**

## ON THE SIDE

Whipped potatoes (n)(g)(v) | 3

Dressed baby leaves (n)(g)(v) | 3

Creamed corn (n)(g)(v) | 3

Rosemary sea salt shoe string fries (n)(g)(v) | 3

Rosemary sea salt hand cut chips (n)(g)(v) | 3.5

Baked cauliflower (n)(g)(v) | 3.5

Roasted root vegetables (n)(g)(v) | 3.5

## PROUDLY SOURCING

- ★ Steaks - 28 day aged from Fowler Brothers, Herts
- ★ Crab - Cromer, Norfolk
- ★ Bacon, Pork & Gammon - Great Garnett, Dunmow
- ★ Bread - Dorrington's, Dunmow

- ★ Cured meats / Charcuterie - Suffolk
- ★ Sausage - Bishop Stortford, Hertfordshire
- ★ Burgers - Suffolk Farm, Harlow, Essex
- ★ Honey - Hogs Barn Bees, High Roding

- ★ Cream, Milk, Yoghurt - Halesworth, Suffolk
- ★ Rapeseed Oil - Heybridge, Maldon
- ★ Handcrafted Coffee - Bury St Edmunds, Suffolk
- ★ Haymans Gin - Witham, Essex

## MAINS

**The Star Inn Salad | 10**

Roasted vegetables | feta\* | quinoa  
Tabbouleh | olives(v)(d)

**Gratin | 12**

Butternut & blue cheese gratin | beetroot | dressed leaves (n)(v)(g)

**Beer Battered Haddock | 13**

Beer battered haddock | hand cut chips | mushy peas | tartare\* | lemon (n)(d)

**Cod | 23**

Pan roasted cod | curried lentils | prawn fritter | coriander | celeriac (n)

**The Star Inn Burger | 13**

The Star Inn burger | smoked cheddar\* | beef tomato | relish | dill pickle | brioche bun | shoe string fries (n)(d)  
(Add braised pulled brisket | 2.5 or onion rings | 1.50 Supplement)

**Braughing Farm Sausage & Mash | 13**

Braughing Farm sausage | mash | ale onions | gravy (n)

**Suffolk Chicken | 13**

Suffolk chicken breast | confit wing | creamed corn\* | chorizo oil | almond & tarragon butter\* (n)(g)(d)

**Great Garnett's Pork Belly | 16**

Pressed pork belly | whipped potatoes | cider cream | apple | crackling (n)(g)

**Lamb Rump | 22**

Lamb rump | Swiss chard | baby roots | lamb bonbon | jus

*Taste great with*

*Carignan*

*Sauvignon Blanc | Picpoul*

*Sauvignon Blanc | Gavi*

*Viognier*

*Shiraz | Merlot | Chianti*

*Shiraz | Rioja | Pinot Noir*

*Blanc de Blanc | Picpoul*

*Riesling*

*Rioja | Merlot*

## SHAREABLE SMALL PLATES

### LAND

**Great Garnett's Sausage | 5.5**

Gt Garnett sausage ring | onions | mustard (n)(d)

**Ham Hock Croquette | 6**

Smoked ham hock croquette | pea puree | radish (n)

**British Charcuterie | 7**

Suffolk chorizo | Suffolk rosemary salami | venison & green peppercorn salami | Woodall's pancetta | pickles | sourdough crisps (n)(d)

**Bavette Steak | 8**

Bavette steak | mushroom ketchup\* | crispy shallots (n)(g)(d)

### SEA

**Torched Mackerel | 5.5**

Torched mackerel | compressed cucumber | celeriac rémoulade (n)(g)

**Calamari | 6**

Calamari | lemon mayonnaise\* (n)(g)(d)

**Prawn | 6**

Prawn fritters | yoghurt | pickled cucumber | masala oil

**Crab | 8**

Cornish crab | sourdough | cabbage slaw (n)

### GARDEN

**Chips | 4**

Spiced hand cut chips | garlic mayonnaise\* | herb sauce (n)(g)(v)(d)

**Puy Lentil Scotch Egg | 5**

Puy Lentil scotch egg | spiced cauliflower (n)(v)

**Crispy Egg | 6**

Crispy duck egg | truffle mayonnaise (n)(v)

**Baked Gnocchi | 6**

Baked gnocchi | blue cheese | peas (n)(g)(v)

*Taste great with*

*Chardonnay | Gavi*

*Pinot Noir | Sauvignon Blanc*

*Riesling*

*Picpoul*

*Viognier*

*Pinot Grigio*

*Taste great with*

*Rioja | Pinot Noir | Malbec*

## TO FINISH

**Ice Creams & Sorbets | 1.5 per scoop**

*Vanilla | Chocolate | Strawberry | Salted Caramel | Pistachio | Mango | Lemon | Champagne (v)*

**Parfait | 5.5**

Coconut parfait | spiced pineapple (n)(g)(v)

**Crumble | 5.5**

Apple & blackberry oat crumble | vanilla ice cream (v)

**Chocolate | 6**

Chocolate ganache | brownie | popcorn | caramel | hazelnut (g)(v)

**Sticky Toffee | 6**

Sticky toffee pudding | salted caramel ice cream | pecan crumb (v)

**Lemon for Two | 8**

Lemon cake | lime Posset | almond shortbread (v)

**British cheese board | 10**

Cornish Yarg | Blue Monday | Saint Thom | spiced apricot chutney | celery | grape | crackers (n)(v)

*Taste great with*

*Carignan | Merlot*

*Carignan | Picpoul*

*Rioja | Pinot Noir*

*Cabernet Sauvignon | Malbec*

*Chardonnay | Picpoul*

*Pinot Blush | Prosecco*

*Viognier | Gavi*

*Sauvignon Blanc | Viognier*

*Gavi | Picpoul*

*Chardonnay*

*Pinot Noir | Sauvignon Blanc*



## SPARKLING

- 1. Pere Ventura Rosado Tresor, Rosé, *Spain*
- 2. Prosecco Brut, Argeo, Veneto, *Italy*

## ROSÉ

- 6. Pinot Grigio Blush Via Nova, Veneto, *Italy 2016*
- 7. White Zinfandel, West Coast Swing, *USA 2015*
- 8. Vivanco Rioja, *Spain 2011*

## WHITE

- 22. Blanc de Blancs, La Cadence Languedoc, *France 2016*
- 23. Lanya Sauvignon Blanc, *Chile 2016*
- 24. Pinot Grigio delle Venezie Sartori, Veneto, *Italy 2016*
- 25. Chardonnay, Moraleda, Vintae, Navarra, *Spain 2016*
- 26. Chein Blanc, Ken Forrester, *South Africa 2015*
- 27. Sauvignon Blanc, The Frost Pocket, *New Zealand 2016*
- 28. Viognier Réserve, De Gras, *Chile 2015*
- 29. Picpoul de Pinet, Domaine de Belle Mare, *France 2016*
- 30. Gavi Briccotondo, Fontanafredda, *Italy 2015*
- 31. Organic Chardonnay Cuvee Alexandre, Lapostolle, *Chile 2013*
- 32. Riesling Réserve, Trimbach, *France 2013*
- 33. Cevaro della Sala, Antinori, *France 2013*
- 34. Puligny Montrachet, Domaine Alain Chavy, *France 2014*
- 35. Chablis Grand Cru Vaudésir, Domaine Louis Michel, *France 2013*
- 36. Chateau La Croix, Pouilly Fuisse, *France 2010*

## BEER

- East Coast IPA | 4.5
- San Miguel | 4.75
- Corona | 3.9
- Peroni | 3.9
- Estrella Damm | 3.9
- Becks Blue | 3.9

## APERITIF

- Cinzano | 2
- Sambuca | 3.25
- Ricard Pernod | 3.25
- Campari | 3.25

## DIGESTIF

- Grappa | 4.25
- Fernet Branca | 4.5

## CIDER

- Kopparberg | 4.75
- (Naked Apple, Mixed Berries, Strawberry & Lime, Pear)

## PORT

- Taylors | 4.5
- Quinta do Crasto | 6.5

## VODKA

- Absolut Vodka | 3.25
- Smirnoff Vodka | 3.25
- Grey Goose Vodka | 5.75

## WHISKY

- Bells | 3.25
- Jamesons | 3.25
- Famous Grouse | 3.25
- Southern Comfort | 3.75
- Jack Daniels | 4.5
- Glenmorangie | 5.5
- Woodford Reserve | 5.5
- Glengoyne | 9

## LIQUEUR

- Pimms | 2.75
- Archers | 2.75
- Kahlúa | 3.25
- Tequila | 3.25
- Disaronno Amaretto | 3.75
- Cointreau | 3.75
- Grand Marnier | 4.5
- Poire William | 4.5



| 5.5

| 5.5



| 5.5

| 6



| 4.5

| 5

| 5.5

| 6

| 6

| 6.5



| 27

| 27



| 23

| 24

| 25



| 15

| 20

| 23

| 26

| 26

| 28

| 30

| 30

| 32

| 35

| 40

| 55

| 55

| 60

| 65

## CHAMPAGNE

- 3. Jacquart Mosaïque Brut NV, *France*
- 4. Laurent Perrier Cuvee Rose NV, *France*
- 5. Bollinger 2002, *France*

## RED

- 9. Carignan La Cadence, Le Rouleur, *France 2016*
- 10. Campo Nuevo, Tempranillo, *Spain 2016*
- 11. Crozes-Hermitage Papillon Domaine Gilles Robin, *France 2014*
- 12. Merlot Primera Luz, *Chile 2016*
- 13. Shiraz/Cabernet Mullygrubber, *Australia 2016*
- 14. Malbec Reserve Santa Ana, *Argentina 2015*
- 15. Rioja Crianza, Ramon Bilbao, *Spain 2014*
- 16. Chianti Gli Scudi Cecchi, *Italy 2014*
- 17. Pinot Noir Unravelled, Central Otago, *New Zealand 2016*
- 18. Cabernet Franc Gran Hacienda, Santa Rita, *Chile 2014*
- 19. Cabernet Sauvignon Miamup, Howard Park, *Australia 2011*
- 20. Rioja Gran Reserva Sierra Cantabria, Rioja, *Spain 2008*
- 21. Barolo di Serralunga d'Alba, Fontanafredda, *Italy 2013*



| 8.5



| 48

| 75

| 150



| 4.5



| 15

| 20

| 23

| 25

| 25

| 29

| 32

| 32

| 36

| 50

| 55

| 57

| 67

## SHERRY

- Harveys Bristol | 2.25
- Crofts Original | 2.25

## BRANDY

- Hennessey VS | 4.5
- Baron de Sigognac | 5.5
- Remy Martin | 6.25
- Hennessey XO | 15

## RUM

- Malibu | 3.25
- Bacardi | 3.25
- Captain Morgan | 3.25
- Captain Morgan Spice | 3.75
- Havanna Club 3 year | 3.75
- Havanna Club 7 year | 4.5

## SOFT

- Ginger Ale 200ml | 1.75
- Lemonade 200ml | 2.15
- Juice | 2.75
- Coke 330ml | 2.75
- Strathmore Water Lge | 3.75
- Strathmore Water Sml | 2.25
- J20 | 3.25
- Appletizer | 3.25

## GIN

- Gordon's London Dry Gin | 2.75
- Bulldog | 3.25
- Edgerton Blue | 3.5
- Edgerton Pink | 3.5
- Pink 47 | 3.75
- Hayman's Old Tom Gin | 4.15
- Hayman's London Dry Gin | 4.15
- Hayman's Sloe Gin | 4.5
- Tanqueray Gin | 4.5
- Pinkster | 4.5
- Hoxton | 4.75
- Bathtub | 4.75
- Hayman's Liqueur Gin | 4.95
- The Star of Bombay | 6
- Slingsbury Rhubarb | 6
- Sipsmith VJOP | 6.25

- Fevertree Tonics | 2.5
- Indian | Naturally Light | Aromatic
- Mediterranean | Lemon | Ginger Ale
- Ginger Beer | Elderflower

Sparkling wine & champagnes sold by 125ml. All wines sold by the 175ml glass. 125ml and 250ml are available. Draft beer is sold by the pint. Half Pints are available. Spirits are sold by single measure. Doubles are available. Wine vintage may vary