

THE STAR INN

To Nibble

Olives & Pickles 3.5 ^{(v)(g)}

Pork Crackling 3.5
Dehydrated pork crackling | Maldon sea salt & apple ^{(v)(d)}

Mixed Roasted Nuts 3.5

House roasted mixed nuts ^{(v)(g)(d)}

Bread Board 3.5

Bread | whipped butter | rapeseed oil ^(v)

Roasts | Pie

Pie of the day 12

Pie of the day | vegetables | roast potatoes | gravy

Roast Vegetarian Wellington 13

Butternut | celeriac | beetroot | Yorkshire Pudding | roast potatoes | wild garlic cream

Roast Chicken 13

Roast chicken breast (on the bone) | sage & onion stuffing | vegetables | Yorkshire Pudding | roast potatoes | gravy

Roast Beef 15

Roast sirloin | vegetables | Yorkshire Pudding | roast potatoes | gravy

Roast Pork 15

Roast loin of pork | vegetables | Yorkshire Pudding | roast potatoes | gravy

Roast Lamb 20

Roast lamb | vegetables | Yorkshire Pudding | roast potatoes | gravy

Dressed baby leaves 3.5

Tenderstem & bacon 3.5

All sides ^{(v)(f)(g)(d)}

On the Side

To Finish

Chocolate 6.5

Glazed chocolate délice | caramel | hazelnut | honeycomb ^{(v)(f)}

Sticky Toffee 6

Sticky toffee pudding | vanilla ice cream | pecan ^{(v)(f)}

Cheesecake 6

Raspberry cheese cake | white chocolate ^(v)

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 ^{(v)(g)}

Pork 7.5 [Merlot / Carignan]

Glazed pigs cheek | pork belly | savoury granola | black pudding purée ^(v)

Chicken 6.5 [Vioznier / Côtes du Rhône]

Chicken liver parfait | port | grape chutney | brioche ^(v)

Soup 4.5 [Pinot Grigio / Sauvignon Blanc, Lanza]

Pea & bacon soup | sourdough crouton ^(v)

Arancini 4.5

Vegetable arancini | olive tapenade | chicory | blue cheese ^(v)

Mains

Risotto 11 [Vioznier / Sauvignon Blanc, Lanza]

Pea & broad bean risotto | summer truffle | fried courgette ^{(v)(g)(v)}

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

Beer battered cod | hand cut fat chips | pea purée | burnt citrus ^(v)

Sausage Ring 13 [Merlot / Pinot Noir Melodias]

Sausage ring | pulled pork hash | crispy onions | jus ^(v)

Star Burger 15 [Campo Nuevo / Chianti]

Star burger | brioche | cheddar | beef tomato | ale onions | garlic mayonnaise | baby gem lettuce | beef brisket | fries ^(v)

Filet Steak 30 [Chianti / Pinot Noir Unravellé]

8oz filet steak | garlic whipped potatoes | brassicas | dried vine tomatoes | add bone marrow butter, peppercorn or blue cheese sauce | 2.5 ^{(v)(g)}

Truffle fries 3.5

Truffle fat chips 3.5

Parfait 6

Pineapple parfait | passion fruit | coconut ^(v)

Cheese 10 [Riesling Noble / Taylors Port]

English cheeses | pumpkin jam | oat crackers | Braeburn apple | grapes ^{(v)(d)}

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 ^(v)

Calamari 6

Calamari | squid ink mayonnaise | lemon ^(v)

Ox Cheek 8

Ox cheek | celeriac rémoulade ^{(v)(g)}

Duck 7

Glazed duck | pickled cabbage | femel ^{(v)(d)(g)}

Scotch Egg 5

Quail scotch eggs | beetroot ketchup ^{(v)(d)}

Asparagus 5.5

English asparagus | wild garlic purée | poached egg | Hollandaise ^{(v)(d)(v)}

Cured Meats 8

Cured meats | caper berries | olives ^{(v)(d)(g)}

Proudly Sourcing

Crab - Dorset
Bacon, Pork & Gammon - Great Garnett, Dummow
Bread - Dorrington's, Dummow
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

^(v) Nut free ^(g) Gluten free ^(v) Vegetarian
^(V) Vegan ^(d) 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 (Ginosa)

Hayman's London Dry Gin 4.15 (Indian)

Whitley Neill Rhuibarb & 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 Rhuibarb 6 (Ginger Ale) (Eldertflower)

Sipsmith VJOP 6.25 (Aromatic)

Festive Tonics 2.5

London Essence Tonics 3.5

Suggested Festive 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 Rhuibarb 4.75

Chase Smoked 4.75

Festive 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 served (Glass). Price by the glass served (15cl) (15cl & 15cl) available. Spirits served as 5cl (Shot 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

Milhu 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