

**SUNDAY LUNCH**  
**12:00 TO 18:00**

**THE STAR INN**

**KIDS EAT FREE**

Only on  Kids Available dishes.  
12 YEARS & BELOW  
1 CHILD PER 1 PAYING ADULT

**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)

**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)

*Taste great with*

*Chardonnay | Gavi*

**Goats Cheese | 6.5**

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

*Pinot Noir | Sauvignon Blanc*

**Scallops | 9**

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

*Picpoul*

**Gressingham Duck | 6.5**

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

*Viognier*

**Parfait | 6.5**

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

*Pinot Grigio*

**STEAKS**

**10oz Ribeye | 25**

**8oz Fillet | 29**

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

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

*Taste great with*

*Rioja | Pinot Noir | Malbec*

**GREAT BRITISH ROASTS**

**Roasted butternut & blue cheese Wellington(n) (v) | 12.5**

 Kids Available

**Roast chicken | 13**

 Kids Available

**Roast beef | 15**

 Kids Available

**Roast loin of pork | 15**

 Kids Available

**Roast lamb & lamb bonbon | 20**

All served with Sunday vegetables, roast potatoes, Yorkshire Pudding & proper gravy (excluding vegetarian roast)

**MAINS**

**Pie of the Day | 12**

*Taste great with*

*Carignan*

**Gratin | 12**

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

*Sauvignon Blanc | Picpoul*

**Beer Battered Haddock | 13**

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

*Sauvignon Blanc | Gavi*

**The Star Inn Burger | 13**

 Kids Available

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)

*Shiraz | Merlot | Chianti*

**Braughing Farm Sausage & Mash | 13**

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

 Kids Available

*Shiraz | Rioja | Pinot Noir*

**SHAREABLE SMALL PLATES**

*Taste great with*

**LAND**

**Great Garnett's Sausage | 5.5**

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

*Carignan | Merlot*

**Ham Hock Croquette | 6**

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

*Carignan | Picpoul*

**British Charcuterie | 7**

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

*Rioja | Pinot Noir*

**SEA**

**Torched Mackerel | 5.5**

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

*Chardonnay | Picpoul*

**Calamari | 6**

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

*Pinot Blush | Prosecco*

**Prawn | 6**

Prawn fritters | yoghurt | pickled cucumber | masala oil

*Viognier | Gavi*

**GARDEN**

**Puy Lentil Scotch Egg | 5**

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

*Gavi | Picpoul*

**Crispy Egg | 6**

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

*Chardonnay*

**Baked Gnocchi | 6**

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

*Pinot Noir | Sauvignon Blanc*

**ON THE SIDE**

Sunday seasonal vegetables (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

**TO FINISH**

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

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

**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)

**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



## 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