

Autumn at the Star & Garter

We serve the good stuff: grass-fed, dry-aged British steak & Cornish lamb from award-winning butchers, Aubrey Allen; free-range English pork, chicken, eggs & ice-cream; fish chosen for its quality & sustainability; & as much British fruit & veg in season as we can find. Our kitchens are stuffed with real chefs cooking honest food from scratch every day.

Breakfast

Breakfast is served daily from 9am to 11.45am

Deli

Warm Mini-loaf & Roasted Garlic Butter	£2.75
Cheese Board	£13.50
Channel Island Brie, Quickest Vintage Cheddar, Ogle Shield, Driftwood, Organic Cropwell Bishop Stilton, Fig & Almond Wheel, Quince Jelly & Toast Biscuits	
Charcuterie Board	£14.50
Rare Roast Beef, Ibérico Chorizo & Tomato Stew, Great Glen Venison Salami, Free-range Pork Terrine, Celeriac Remoulade, Pickles & Warm Mini Loaf	
Favourites Board	£13.50
Flat Mushrooms, Brie & Spinach, Ibérico Chorizo & Tomato Stew, Rare Roast Beef, Smoked Mackerel Fillet, Tomato Chutney & Warm Pitta Bread	
Fish Board	£14.50
Smoked Mackerel Fillet, Fish Goujons & Lemon Mayo, Taramasalata, Warm Haddock Smokey, Beetroot Relish & Warm Pitta Bread	
Veggie Board	£12.75
Flat Mushrooms, Brie & Spinach, Veggie Scotch Egg, Chive Sour Cream, Crudités, Beetroot Relish, Tomato Chutney, Baby Leaves & Warm Pitta Bread	

Roast of the Day

Each day we serve a great Roast with seasonal vegetables and Potatoes £12.50 - Sunday at £13.50.

All Day

Soup of the Day - See Blackboard	£5.00
Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce with or without Free-range Chicken	£13.50
Coarse-ground Bavette Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw, Chips & Onion Rings	£12.50
Add Mushroom or Bacon	£1.00
All our Sandwiches come with a choice of Chips or Soup	
Roast Meat Roll of the Day, Chips & Gravy	£7.75
Tuna, Spring Onion & Mozzarella Toastie	£7.25
Mushroom, Spinach & Brie Toastie	£7.00

Children are heartily welcome and we are happy to make them small or simplified versions of our dishes. If your child would like a small portion at half price, please ask one of our team.

A Service Charge of 10% is added to parties of 6 or more.

All tips received go to the team. Our kitchen contains nuts.

Please let us know if you suffer from food allergies.

Fixed Price

12pm - 3pm, Monday - Saturday

£12 for 2 courses and add Dessert for £3

Please pick any items from the main menu marked with a *
For dessert you can pick any from our main Autumn menu.

Lunch

12pm - 3pm

Starters

* Ibérico Serrano Ham, Fig & Goats' Curd Salad, Truffle Honey	£5.75
* Free-range Pork Terrine, Pistachio, Apricots & Prunes, Apple Salad & Red Onion Coulis	£6.75
Cornish Crab Cakes, Chilli & Soy Jam	£6.75
Caramelised Shallot & Stilton Tart Tatin	£5.75
Venison Croquet, Poached Pear, Parmesan & Crispy Shallot Salad	£7.00

Either/Or

	STARTER	MAIN
* Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce with or without Free-range Chicken	£7.25	£13.50
Spiced King Scallops, Bombay Potatoes, Popadoms, Mint & Cucumber Yoghurt	£9.00	£17.25
Autumn Salad of Clonakilty Black Pudding, Bacon Lardons & Croutons, Poached Free-range Egg & Caramelised Apple Dressing	£7.50	£14.50
* Superfood Salad of Severn & Wye Smoked Trout, Autumn Slaw, Baby Spinach & Toasted Almonds	£7.25	£14.00

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

Mains

* Steak & Ale Pie, Autumn Greens	£12.50
Free-range Chicken Supreme, Wild Mushroom & Chestnut Risotto	£15.00
* Herb Gnocchi, Wild Mushrooms, Baby Spinach, Walnut Pesto	£12.00
Pan-fried Bass, Roast Garlic Mash, Palourde Clams & Spinach	£16.50
Tidenham Farm Duck Breast & Duck Cottage Pie, Baby Carrots, Port & Juniper Reduction	£19.00
Pan-roast Cod, Crispy Potato, Lemon & Caper Salsa	£15.50
* Free-range Pork Chop & Home-made Black Pudding, Roast Sweet Potato, Onion Purée	£16.50
Loch Duart Salmon Fishcake, Poached Free-range Egg & Hollandaise	£12.00



Steaks

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

All Served with Chips & Watercress or the Garter Greek Salad.
Choice of Roasted Garlic Butter, Peppercorn Sauce or Bearnaise

28 Day dry-aged 7oz Bavette Steak	£17.50
28 Day Dry-aged 8oz Rump Steak	£19.50
28 Day Dry-aged 10oz Rib Eye Steak	£25.00
Add a Grill Garnish of Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings	£3.00

Sides

Chips	£3.25
Garden Salad, Beetroot & Thyme Dressing	£3.25
Dauphinoise Potatoes	£3.75
Savoy Cabbage, Bacon & Hazelnuts	£3.50
Maple & Thyme-roasted Carrots & Parsnips	£3.75

STAR & GARTER

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