# Sunday Best at The Star & Garter

# Sample menu- subject to change

Aubre Serving your favourites with all the trimmings. We use only the best suppliers, Always Free-range, always sustainable & always delicious.

# **Under Starters Orders**

Warm Mini-loaf & Garlic Butter 2.75 Pot to Trot – Honey & Mustard Chipolatas 3.50 Wookey Hole Cheddar & Parsnip Cakes with Garden Chutney 3.5

# Starters

Soup of the Day 5.00 Potted Crab & Prawns, Toasted Sourdough 6.75 Baked Golden Cenarth Cheese & Truffle Honey 6.00 Ham & Wookey Hole Cheddar Croquettes 5.75

#### Either/Or

Superfood Salad of Quinoa, Sweet Potato, Broccoli & Pomegranate, Lemon & Honey 6.50 / 12.00 Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Sauce with or without Ham 7.50 / 12.75

#### Sunday Roast 13.50

Aubery Allen Rump of Beef Jimmy Butler's Free-range Pork Cornish Spring Leg of Lamb Vegetable Wellington

All Roast's Served with Roast Potatoes, Vegetables, Root Veg Purèe, Yorkshire Pudding & Gravy

# Make The Most Of Your Roast

Sage & Onion Stuffing 1.75 Cauliflower Cheese 3.50

#### Mains

28 Day Dry-aged 8oz Rump Cap Steak served with Watercress, Skinny Chips 19.75
Maple-cured Gammon Rib Eye Steak, Poached Egg & Skinny Chips 13.50
Coarse-ground Bavette Steak Burger, Cheddar, Burger Sauce 12.75
IPA-battered Fish & Skinny Chips, Tartare Sauce 13.00
Sea Trout, Horseradish Potato Cake, Caper & Almond Brown Butter 15.00

#### Slow & Low Sunday

Slow Roast Cornish Lamb Noisette, Roast Potatoes, Purple Sprouting Broccoli & Mint Gravy 16.00

# Puddings

Apple & Plum Crumble with Custard or Clotted Cream 4.75 Sunday Sundae 4.75

Please ask your server for our Full "Pud's & Cheese" Menu... Go on finish your meal in style, it is Sunday...

