

**STAR &  
GARTER  
NOON &  
NIGHT**



## ORDER of the Day

We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. All our chicken, eggs and pork are free-range. Our beef is British, grass-fed and dry-aged for unmatched flavour. Our lamb is Cornish and most of our fish comes from the Brixham day-boats. We buy the best British fruit and vegetables in season, for maximum quality and value.

### Major or Minor ORDERS

Choose any of the dishes below as a small Pot (3.50) or a Board (9.50 for 3 Pots)

#### FISH

Smoked Haddock Fishcakes, Pea Mayonnaise  
Smoked Mackerel Pâté, Pickled Cucumber  
Crab Potato & Chive Salad  
Beetroot & Vodka Cured Gravlax, Fennel Salad

#### BUTCHER'S

Black & Blue Bavette, Béarnaise Sauce  
Lamb, Mint & Pomegranate Salad  
Blythburgh Pork Croquettes, Apple Sauce  
Ibérico Chorizo & Tomato Stew

#### VEGGIE

Sesame-crusted Halloumi, Peanuts, Crunchy Vegetables  
Westcombe Cheddar Macaroni & Cheese  
Portobello Mushroom Rarebit  
Parsnip & Cheddar Cakes, Tomato Chutney

#### BREADS - 2.75

Warm Mini Loaf & Garlic Butter  
Toasted Pitta  
Toasted Sourdough & Roasted Garlic Butter

### BURGERS


Coarse-ground Bavette Steak Burger,  
Cheddar Cheese, Burger Sauce 13.00

Crispy Cajun Chicken Burger,  
Red Coleslaw, Chipotle Mayonnaise 13.00

Portobello Mushroom Rarebit Burger, Caramelised Onion 11.50

*Add Pulled Pork, Avocado, Mushroom or Bacon 1.25*

**All our burgers are served in a brioche bun with chips, onion rings & coleslaw**

 We are **OPEN** for **STAR BRUNCH**  
on Saturdays & Sundays  
from 9.00am. **Come & Relax!** 

Allergens: before ordering, please ask one of our team if you want to know about our ingredients.

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

A 10% service charge is added to parties of six or more. All tips go to the team.

## DRINK while you think

Prosecco Lunetta Spumante  
(125ml) 5.95

Negroni 7.00

Brockmans Grand Gin  
& Fentimans Tonic 9.00

## Under Starter's ORDERS

Warm Mini Loaf & Garlic Butter 3.00

Pot to Trot - Honey Mustard  
Chipolatas 3.50

Puttanesca Olives 3.00

### STARTERS

Soup of the Day - See Blackboard 5.50

Warm Crispy Camembert, Fig Relish & Rocket 6.50

Blythburgh Pork Croquettes, Apple Sauce 6.25

Smoked Haddock Fishcakes & Pea Mayonnaise 6.75

Beetroot & Vodka Cured Gravlax, Fennel Salad 8.50

#### EITHER/OR

Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce,  
with or without Free-range Chicken 7.50/13.50

Pan-seared Scallops, Clonakilty Black Pudding,  
Cauliflower Purée & Crispy Bacon 9.00/18.50

Superfood Salad of Sesame-crusted Halloumi, Peanuts,  
Crunchy Vegetables & Oriental Dressing 7.00/13.00

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

### MAINS

Slow & Low of the Day - See Blackboard

Beef, Mushroom & Ale Pie, Shallot Mash Top, Roasted Roots 13.50

Free-range Chicken Kiev, Skinny Fries, Carrot & Pomegranate Salad 15.00

Westcombe Cheddar Macaroni & Cheese, Green Salad 12.75

Pan-roasted Cod, Mussel & Butternut Squash Goan Curry 17.50

10oz Pork Sirloin on the Bone, Dauphinoise Potatoes,  
Autumn Greens & Cider Jus 16.50

Pan-fried Fillets of Sea Bass, Fennel Chips & Lemon Peas 16.00

Enderby Smoked Haddock Fillet, Rarebit Crust,  
Buttered Leeks & White Wine Cream 13.75

### STEAKS

28 Day Dry-aged 10oz Rib Eye Steak 25.00

28 Day Dry-aged 8oz Rump Cap Steak 19.75

Add a Grill Garnish - Roast Field Mushrooms, Garlic & Thyme  
Plum Tomatoes & Beer Battered Onion Rings 3.75

Both served with rocket, chips & a choice of either  
béarnaise sauce or peppercorn sauce

Aubrey  
Allen

### On the SIDE

Chips 3.50

Baby Jackets & Sour Cream 3.50

Rocket & Parmesan Salad,  
Balsamic Dressing 3.75

Honey & Thyme-roasted  
Carrots & Parsnips 3.75

Savoy Cabbage,  
Bacon & Hazelnuts 3.75