

STAR & GARTER

PRIVATE DINING SET MENU

£28.95 per head

Starters

Blythburgh Pork & Apple Terrine, Cornichons & Toasted Bloomer

Smoked Mackerel Pate, Toasted Bloomer, Pickled Cucumber

Parsnip & Cheddar Cakes, Tomato Chutney, Baby Leaf Salad

Ibérico Chorizo & Tomato Stew, Toasted Sourdough

Mains

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

Loch Duart Salmon Fillet, Roasted Beetroot, Chive Butter Sauce

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

Herb Pancakes, Spinach & Mushroom Stuffing, Gruyere Cream Sauce, with or without Free-range Ham.

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

28 Day Dry-aged Aubrey Allen 10oz Rib Eye Steak
(£6 supplement)

Puddings

Valrhona Chocolate Brownie, Jude's Vanilla Ice Cream

Lemon Posset, Blackcurrant Jelly

Warm Orange & Polenta Cake, Clotted Cream

Cheese Plate- Camembert Gillot AOC, Pave Cobble & Wyfe of Bath, Water Biscuits & Rye Wafers, Apples & Celery, Fig Chutney