

# Sunday Best at The Star & Garter

There is nothing that defines the British like Sunday lunch – the French even call us “Les Rosbifs”.  
And there is nothing like a quality Sunday roast in your local pub with family and friends.  
You are heartily welcome, and the more good things you call for, the welcomer you are!

## Breads & Olives

Toasted Sourdough & House Butter 3.00    Warm Mini Bloomer & Garlic Butter 3.00  
Toasted Pitta & Tomato Houmous 3.00    Puttanesca Olives 3.00

## Starters

Soup of the Day - See Blackboard 5.50  
Warm Crispy Camembert, Tomato Chutney & Rocket 7.00  
Free-range Chicken & Tarragon Croquettes, Baby Gem Lettuce, Sweetcorn Relish 6.75  
Brixham Crab, Potato Blini & Sour Cream, Spring Onion Salsa 9.00  
Sunday Pots - Free-range Chicken & Tarragon Croquettes, Tomato Chutney, Pulled Smoked Ham & Piccalilli,  
Smoked Mackerel Pâté & Cucumber, Warm Crispy Camembert 13.75

## Either/Or

Pan-fried Native Scallops & Monkfish, Courgette & Sun-dried Tomato Risotto, Toasted Seeds 10.00/19.00  
Superfood Salad of Spiced Giant Cous Cous, Summer Slaw,  
Pomegranate & Pistachios, Herb Dressing 7.00/14.75

## Sunday Roasts

All served with Roast Potatoes, Seasonal Vegetables,  
Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.00  
Free-range Boneless Half Chicken 15.00  
Jimmy Butler's Free-range Leg of Pork & Crackling 15.00  
Summer Vegetable Wellington 13.50

### Make the most of your Roast

Free-range Pork & Sage Stuffing 3.50  
Cauliflower Cheese 3.75

## Mains

Aubrey's 28 Day Dry-aged 225g Rump Cap Steak, Watercress & Chips 19.75  
Chilli & Lime Fishcake, Red Pepper Salsa & Chive Crème Fraîche 13.75  
Pan-fried Sea Bass, Baby Vegetables, Lemon & Prawn Butter Sauce 16.75  
Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & New Potatoes 13.75

## Puddings

Crumble of the Day - served at the table with Custard 6.00  
Valrhona Chocolate & Salted Caramel Tart, Chantilly Cream 6.00  
Iced Piña Colada Parfait, Pineapple, Chilli & Mint Salsa 6.00  
Gluten-free Carrot Cake, Poached Peaches & Dairy-free Coconut Cream 6.00  
Summer Berry Eton Mess 6.00  
Cheese Plate – Camembert Gillot AOC, Coolea, Worcester Blue,  
Apples, Celery, Garden Chutney & Crackers 7.75  
3 scoops of Jude's Ice Creams or Sorbets 5.75  
Vanilla, Flat White Coffee, Chocolate or Strawberry Ice Creams, Lemon or Mango Sorbets  
Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75

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