

**STAR &
GARTER
NOON &
NIGHT**

MAKING LIFE PEACHY

WINTER AT THE STAR & GARTER

Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs.

Under Starter's ORDERS

Warm Mini Bloomer & Garlic Butter 3.25
Pot to Trot - Honey Mustard Sausages 3.50
Campagnola Olives 3.00

DELI PLATES

Choose one for 4.00 or four for 14.50

FISH

Smoked Mackerel & Horseradish on Toast
Devon Crab on Buttered Crumpets
Cured-salmon Goujons, Sesame Miso Dip
Taramasalata & Croûtes

BUTCHER'S

Dandy Rib Scrumpets & Truffle Mayonnaise
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toast
A Selection of Dorset Charcuterie
Sweet & Spicy Free-range Chicken Wings



VEGGIE

Soy & Chilli Marinated Aubergine
Tomato Houmous & Toasted Pitta
Quinoa, Feta & Pomegranate Salad, Pear & Walnuts
Spiced Cauliflower Salad

SANDWICHES

(MONDAY - FRIDAY, 12PM - 6PM)

Warm Fish Goujons, Lettuce & Tartare Sauce Roll 6.75
Grilled Brie & Red Onion Chutney Bagel 6.00
Roast Meat Roll of the Day & Gravy 7.25
Add Chips or Soup of the Day 2.00

 We are **OPEN** everyday from 9.00am for
STAR BREAKFAST.
 **Come & Relax!**

On the SIDE

Chips 3.50	Maple & Thyme-roasted Chantenay Carrots 2.75
Skinny Chips 3.50	Bubble & Squeak 2.75
Creamed Spinach 2.75	Sweet Potato Fries 3.75
Garden Salad, Beetroot & Thyme Dressing 3.75	Onion Rings 3.50

www.makinglifepeachy.com

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.

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

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

FIXED PRICE LUNCH

MONDAY - FRIDAY 12PM - 6PM

Choose two or three courses from Starters, Favourites or Puddings for 14.00 / 17.50

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.25
Soup of the Day - See Blackboard 5.75
Spiced Crab Cakes, Carrot & Mooli Salad, Sweet Chilli & Kimchi Dressing 8.25
Roasted Squash Borek, Dukkha, Wilted Spinach & Pistachio 6.75
Smoked Mackerel Pâté, Pickled Cucumber & Fennel, Grilled Bloomer 7.50
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toasts 7.50
Dorset Chorizo, Peppers & Kale, Free-Range Fried Egg
& Grilled Bloomer 7.75 / 14.75
Quinoa, Feta & Pomegranate Salad, Pear & Walnuts,
Orange & Shallot Dressing 6.75 / 12.50

Add Free-range Chicken 2.50

The Winter salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

FAVOURITES

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.00
Severn & Wye Haddock Smokie, Crusty Bread 14.00
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.00
Wild Mushroom Carnaroli Risotto, Poached Free-range Egg, Sage Crumb 13.00
Cajun Buttermilk Chicken Burger, Smashed Avocado,
Chipotle Chilli Mayonnaise & Chips 13.25
Beetroot, Fennel & Dill Burger, Crispy Halloumi,
Spiced Ketchup & Chips 12.00
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.25
Add Free-range Bacon 1.75 Mushroom or Onion Rings 1.00
Trade your Chips for Sweet Potato Fries 1.00

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter,
Lemon & Skinny Chips 15.75
Pan-fried Cod Fillet, Sweet Potato Purée,
Chorizo & White Bean Stew, Caper Dressing 17.00
Moroccan-spiced Vegetable & Chickpea Tagine,
Beetroot Barley & Toasted Hazelnuts 13.00
Slow & Low Cornish Lamb Shank, Rosemary Mash,
Spiced Red Cabbage, Red Wine Sauce 17.00
What's the Fish? – See Blackboard

STEAKS

Butcher's Steak of the Day - See Blackboard
28 Day Dry-aged 8oz Sirloin,
Chips, Slow-roasted Tomato, Watercress & Béarnaise
or Peppercorn Sauce 25.00

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


Aubrey Allen
The Chef's Butcher

PUDDINGS

Warm Chocolate Brownie & Jude's Vanilla Ice Cream 6.25
Baked Plum & Cinnamon Frangipane, Orange Mascarpone 6.25
St Clement's Cheesecake 6.25
Raw Vegan Tart - Maple, Coconut & Cashew Mousse,
Pecan & Date Crumb, Salted Caramel Honeycomb 6.00
Rocky Road Sundae 6.25
Jude's Free-range Ice Creams & Sorbets 5.75
(Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Mango Sorbet)
Mini-pud of the Day or Single Smidgen of Cheese
& your choice of Coffee or Tea 4.75