

**STAR &  
GARTER  
NOON &  
NIGHT**



## ORDER of the Day

We serve the good stuff: Aubrey Allen Dry-aged British beef, Dorset Smoked Duck, Champion Farmhouse Cheese & sustainable Native Fish. Same top quality whether you're after a quick Snack or a Feast.

### 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

Devilled Whitebait & Lemon Mayo  
Potted Crab & Prawns, Toasted Sourdough  
Smoked Mackerel Pâté & Cucumber Sticks

#### BUTCHERS

Black & Blue Bavette, Béarnaise Sauce  
Pulled Chicken Croquettes, Barbeque Sauce  
Warm Chorizo, Potato & Broad Bean Salad

#### VEGGIE

Red Lentil Falafels, Spicy Yoghurt  
Stuffed Artichoke Hearts & Pesto Mayo  
Sesame-crusted Halloumi, Peanut Salad, Oriental Dressing

#### CHEESE

Beauvales Blue, Pear & Hazelnut Salad  
Breaded Brie, Chilli Jam  
Baked St. Marcellin & Truffle Honey

#### BREADS - 2.75

Toasted Pitta  
Toasted Sourdough  
Warm Mini Loaf & Garlic Butter

### BURGERS

Free-range Chicken Burger, Lettuce, Tomato,  
Tarragon & Lemon Mayo 13.00

Coarse-ground Steak Burger,  
Cheddar, Burger Sauce 13.00

Spicy Bean Burger, Lettuce, Tomato & Chive Sour Cream 11.00

*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) 5.50

Champagne Devaux Grande Réserve  
(125ml) 7.50

Brockmans Grand Gin  
& Fentimans Tonic 9.00

## Under Starter's ORDERS

Warm Mini Loaf & Garlic Butter 2.75

Pot to Trot - Honey Mustard  
Chipolatas 3.50

Red Lentil Falafels,  
Spicy Yoghurt 3.50

### STARTERS

Soup of the Day - See Blackboard 5.00

Pulled Chicken Croquettes, BBQ Sauce 5.75

Devilled Whitebait, Lemon Mayo 6.50

Warm Ibérico Chorizo, Potato, Pea, Broad Bean & Crispy Shallot Salad 7.00

Stuffed Artichoke Hearts, Baby Leaves & Pesto Mayo 5.75

Potted Crab & Prawns, Toasted Sourdough 8.50

#### EITHER/OR

Superfood Salad of Bombay Chicken, Cauliflower,  
Brown Rice & Spinach, Mint Yoghurt Dressing 7.00 / 13.50

Sesame-crusted Halloumi, Crunchy Vegetable & Peanut Salad,  
Oriental Dressing 6.50 / 12.00

Seared King Scallops, Crispy Pork Belly,  
Clonakilty Black Pudding & Crushed Peas 8.50 / 16.50

### MAINS

Slow & Low of the Day - See Blackboard

Jimmy Butler's Free-range Cumberland Sausage & Mash, Onion Gravy 13.00

Free-range Pork Tomahawk, Potato Wedges & Crunchy Vegetable Slaw 15.50

Spring Vegetable & Puy Lentil Pie, Quicke's Mature Cheddar Mash,  
Veg Gravy 12.75

Pan-fried Sea Bass, Kerala Curry Sauce & Basmati Rice, Roti Bread 15.75

Cornish Lamb Cutlets, Spring Vegetable & Pearl Barley Broth,  
Salsa Verde 17.25

Roasted Monkfish, Spring Onion Mash, Tenderstem Broccoli  
& Herb Relish 18.50

IPA-battered Fish & Chips, Tartare Sauce 13.00

### STEAKS

28 Day Dry-aged 10oz Rib Eye Steak 23.00

28 Day Dry-aged 8oz Bavette Steak 17.50

28 Day Dry-aged 8oz Rump Cap Steak 19.50

Add a Grill Garnish - Roast Field Mushrooms, Garlic & Thyme  
Plum Tomatoes & Beer Battered Onion Rings 3.50

**All our steaks are served with Watercress,  
Chips and a choice of Confit Garlic Butter, Béarnaise  
or Peppercorn Sauce**

### On the SIDE 3.50

Chips

Garden Salad, Orange & Shallot Dressing

New Potatoes, Sea Salt & Minted Butter

Tenderstem Broccoli,  
Chilli & Anchovy Butter

Carrot & Leek Gratin

Spring Greens & Peas  
& Thyme Dressing

Aubrey  
Allen