

# SUNDAY BEST AT THE STAR & GARTER

We are serious about Sunday roast in our pubs which is why you'll find at least three seasonal choices on our menu. Settle in with your family and friends for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings. It's an old-age favourite for a reason and long may it continue.

## DELI

Warm Mini Bloomer & Garlic Butter 3.25    Campagnola Olives 3.00  
Favourites Board - Buttermilk Chicken & Sriracha Mayonnaise, Spiced Tomato Houmous & Toasted Pitta, Cheddar & Potato Sausage Roll, Poached & Smoked Salmon Pâté, Croûtes 14.75

## STARTERS

Warm Crispy Camembert Wedges, Red Onion Jam, Rocket & Walnuts 7.50  
Soup of the Day - See Blackboard 5.75  
Smoked Ham & Westcombe Cheddar Croquettes, Chipotle Mayonnaise 5.75  
Prawn Cocktail, Shredded Gem & Crispy Tacos 6.00  
Creamy Garlic Button Mushrooms on Toast 5.50  
Smoked Haddock & Pea Carnaroli Risotto, Poached Egg 7.50 / 14.75  
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds, Harissa Dressing 6.75 / 13.50  
*Add Buttermilk Chicken, Avocado or Feta 2.50*

## SUNDAY ROASTS

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

Aubrey's Dry-aged Rump of Beef 15.75  
Jimmy Butler's Free-range Leg of Pork & Crackling 15.25  
Roast of the Day - See Blackboard  
Spring Vegetable Wellington 13.75

### MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50  
Cauliflower Cheese 3.75  
Braised Red Cabbage 3.50

## MAINS

Butcher's Steak of the Day - See Blackboard  
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.50  
Slow & Low BBQ Pork, Hash Browns, Cucumber & Pomegranate Slaw 17.25  
Cauliflower Katsu Curry, Pickled Daikon, Coconut Rice & Coriander 13.25

## SIDES

Spring Vegetable Salad, Orange & Shallot Dressing 3.75    Rustic Chips 3.75  
Tenderstem Broccoli & Herb Crumb 2.75

## PUDDINGS

Crumble of the Day - served at the table with Custard 6.25  
Warm Chocolate Brownie, Chocolate Sauce & Jude's Vanilla Ice Cream 6.75  
Iced Rhubarb & Custard Crumble Parfait 6.25  
Baked Lemon & Blueberry Cheesecake, Ginger Brittle 6.25  
Raw Vegan Tart - Maple, Coconut & Cashew Mousse, Pecan & Date Crumb, Salted Caramel Honeycomb 6.00  
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 6.25  
Jude's Ice Creams or Sorbets 5.75  
(Choose three from Vanilla, Chocolate, Raspberry Ripple or Honeycomb, Mango or Lemon Sorbet)  
Cheese Plate - Gillot AOC Camembert, Coolea, Beauvale, Chutney, Water Biscuits & Apple 7.75  
Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.50

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

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.

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