

LUNCH AT

THE STAR & GARTER

BREAD & OLIVES

Warm Mini Bloomer & Garlic Butter 3.50 Campagnola Olives 3.25 Sourdough, Olive Oil & Dukkah 4.25

DELI PLATES

CHOOSE ANY THREE FOR 12.00

Buttermilk Chicken & Chipotle Mayo 4.75

Halloumi Fries & Bloody Mary Ketchup 4.75

Charcuterie & Cornichons 4.00

Pollock Scampi & Tartare Sauce 5.25

Baba Ghanoush, Pomegranate & Flatbread 4.00

Beetroot Falafel & Coconut Yoghurt 4.50

Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75

Honey & Mustard Chipolatas 4.00

STARTERS

Garlic & Rosemary Studded Camembert, Toasted Sourdough 7.50
French Onion Soup, Gruyère Croûte 5.75
Smoked Free-range Ham & Cheddar Croquettes, Piccalilli 7.50
Potted Brixham Crab, Toasted Sourdough 8.75
Aubrey Allen's Beef Carpaccio, Pickled Vegetables,
Horseradish 8.50
Cauliflower Fritters, Baba Ghanoush, Rose Harissa 7.00
Native Scallops, Cauliflower Purée, Black Pudding & Pickled Apple 11.00

EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 7.50 / 14.50 Poached & Smoked Salmon Fishcake, Wilted Spinach & Lemon Butter Sauce 7.50 / 14.50 Warm Salad of Balsamic-roasted Peppers & Fennel, Avocado, Tomato & Lentils, Maple Dressing 6.00 / 11.50 Add Free-range Chicken or Grilled Halloumi 2.50

ON TOAST

Creamy Garlic Mushrooms on Sourdough 8.00 Severn & Wye Smoked Salmon, Poached Egg & Hollandaise 8.50 Ham Hock & Cheddar Rarebit 8.00

SANDWICHES

Warm Pollock Scampi Roll, Lettuce & Tartare Sauce 7.50 Roast Meat Roll of the Day & Gravy 6.75 Winterdale Cheddar & Tomato Chutney on Granary 5.75 Add Chips, Salad or Soup 2.50

MAINS

Skinny Fries or Green Salad 16.00

Today's Market Fish, Brown Butter, Capers & Shaved Fennel (Market Price)

14 Hour Braised Beef & Ale Pie, Buttered Mash,
Greens & Gravy 14.50

Grilled Calves Liver, Smoked Bacon, Mash & Shallot Sauce 17.50

Sri Lankan Sweet Potato & Cashew Curry, Chapati,
Lime Pickle, Coconut Sambal 14.50

28 Day Dry-aged Rump Cap Steak, Chips & Béarnaise 19.75

Wild Mushroom & Pea Tart, Truffle Hollandaise, Rocket,
Radish & Beetroot Salad 14.50

Beer-battered Fish & Chips, Mushy Peas, Tartare Sauce 14.50

Free-range Coq Au Vin & Seasonal Greens 13.75

Aubrey's Steak Burger, Cheddar Cheese,
Burger Relish, Gherkin & Fries 14.00

Free-range Chicken Milanese, Garlic & Sage Butter,

SIDES

Thick-cut Chips or Skinny Fries 4.00 Green Salad & Soft Herbs, Avocado Dressing 3.75 Honey & Thyme Roasted Roots 3.75 Buttered New Potatoes or Creamed Mash 3.75 Seasonal Greens 3.75 Beer-Battered Onion Rings 3.75 Braised Red Cabbage 3.75 Halloumi Fries & Bloody Mary Ketchup 4.75

Add Free-range Bacon, Mushroom or Halloumi 2.00

PUDS & CHEESE

Warm Chocolate Fondant, Caramel Popcorn
& Vanilla Ice Cream 7.50

Black Cherry Trifle 6.50

Lemon Posset, Blackberries, White Chocolate Crumble 6.25

Apple Tarte Tatin & Vanilla Ice Cream 6.50

Tiramisu Cheesecake 6.50

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75

(Choose 3: Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Blackcurrant Sorbet)

Cheese - Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits

Choose Gillot Camembert, Ashlynn Goats, Winterdale Cheddar or Beauvale Blue All four cheeses 10.50

Any three cheeses 7.75 A single smidgen of cheese 3.75

Mini Pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75



