



STAR & GARTER TAKEAWAY

Takeaway Dishes – all served ready to eat

Deli

Freshly Baked Bread & Garlic Butter 2.75

Tomato Hummous, Baked Chickpeas & Flat Bread 3.25

Nocerella, Gaeta & Cerignola Olives 3.00

Poached & Smoked Salmon Cocktail, Crushed Avocado & Crab Mayonnaise 7.00

Whole Baked Camembert, Garlic & Rosemary, Focaccia 7.00

Mains

Half Flat Iron Chicken, Lemon Aoili & Chips 12.00

Sri Lankan Sweet Potato & Chickpea Curry, Basmati Rice & Chapati 11.00

Steak Burger, Cheddar, Pickles, Relish & Chips 11.00

Free-range Chicken Caesar Salad, Parmesan, Anchovies & Croutons 9.00

Battered Cod & Chips, Mushy Peas & Tartare Sauce 11.00

Hot & Sour Salad – Carrot, Kohlrabi, Chilli, Coriander, Peanuts & Sesame 9.00

Add Crispy Duck 2.75

14 Hour Braised Beef & Ale Pie, Buttered Mash, Spring Greens, Gravy 10.00

Sides

Thick-cut Chips 3.00

Green Salad, Soft Herbs & Avocado Dressing 2.75

Onion Rings 3.00

Halloumi Fries, Bloody Mary Ketchup 3.50

Puddings

All order must be placed online at www.yourhub.pub/shop
Children are heartily welcome and we're happy to make them simplified versions of our dishes, or half portions at half price. Allergens: before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free-from. If you want to know more about how our dishes are cooked or prepared, please talk to us.





STAR & GARTER AT HOME

Sunday Lunch – Finish at Home

Saturday Collection only – serves up to four

Whole Free-range Chicken cooked with Thyme, Butter & Seasalt 32.50

Beef Sirloin Joint cooked with Butter, Seasalt & Cracked Pepper 55.00

With Roast Potatoes, Honey-roast Roots, Green Vegetables, Gravy & Yorkshire Puds

Add

Cauliflower Cheese 3.00

Chocolate Fondant 3.00

Apple Crumble for four 10.00

Bottle of Wine from our Cellar 12.00

Good Stuff Boxes – Ready to Eat

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STAR & GARTER CELLAR

Sample menu. Visit our order page for our full stock

White Wine

Chenin Blanc, After The Clouds 8.00

An adventure for us – working with Cape winemakers to blend a white exclusively for our guests

Sauvignon Blanc, Sileni Estate, Marlborough 10.50

Grapefruit aromas, lively fruit & great balance

Gavi di Gavi, Terre Antiche, Piemonte 13.00

Delicious Gavi – a lovely classy white from La Giustiniana, one of the best estates

Picpoul de Pinet, Carte Noire, L'Ormarine 9.50

Zesty, tangy white from the Midi – good on its own or with seafood

Lugana, Cà dei Frati, I Frati, Veneto 18.50

Lovely, full-flavoured white from beside Lake Garda – dry, rich & crisp. Lush bottle too

Mâcon-Charnay-les-Macon, Genetie, Burgundy, France 11.50

Classic French Chardonnay – rounded, citrus, apricot & honey

Red Wine

Merlot, Ladera Verde, Valle Central 8.00

Very quaffable everyday Merlot – typically smooth & gentle

Rioja Vega, Crianza, Rioja 10.00

Fresh, organic Rioja – a mouthful of blackcurrants & vanilla with a twist of pepper

Côtes du Rhône Villages, Les Coteaux, Boutinot France 10.00

Berry aromas, brambly fruit & lovely sweet spice make this a stalwart of our list

Malbec, Tanners, Mendoza 9.00

Big, ruby red, full of fruit and dark swirling Malbec character – great with steak and friends

Primitivo, A Mano, Puglia 11.50

Made using the best grapes from very old vines - rich, intense & marvellously fruity

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STAR & GARTER CELLAR



Sample menu – see online for what we have available

Rosé Wine

Whole Bunch Rosé, False Bay, Coastal Region 8.00

Pale, spicy blend of Cinsault & Mourvèdre, lovely with garlic prawns or on its own.

Château du Galoupet 2018, Cru Classé, Provence 17.50

Our all-time favourite top quality rosé – its only fault is that it disappears too fast

Pinot Grigio Rosé, Terrazze delle Luna 9.00

Pinot Grigio rosé comes of age – pale, delicious & a gold medal winner

Fizz

Prosecco Spumante Extra Dry DOC, Ca' di Alte 11.00

Nice quality Prosecco – lively bubbles, hints of apple & a creamy texture

Crémant de Bourgogne Brut, No.21, J-C Boisset 17.50

Made by the Champagne method, and very much in the style – just sans the price-tag

Veuve Clicquot Yellow Label, NV, Champagne 55.00

Wonderfully familiar bottle that makes any party go with a swing

Champagne Piper-Heidsieck Cuvée Brut NV 32.00

Marilyn Monroe's favourite, served at the Oscars. Triple gold medal-winner. Grand

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