



# SUMMER AT THE STAR & GARTER




Welcome back! We have missed everyone so much. We're delighted to be getting back to serving you the good stuff. Our menu features everything we've been missing most, plus specials focusing on the very best Summer ingredients we can source daily from our farmers, fishermen and fruit and veg growers. They need our support, and (honestly) we need yours. Please come as often as you can, and eat and drink your fill, to ensure that the Great British pub survives and thrives as we all need it to. Cheers.

## APÉRITIFS


- Champagne Piper-Heidsieck Cuvée Brut NV, France 9.00
- Aperol Spritz 8.00
- Kir Royale 9.50
- Grand Pink Gin & Tonic 8.50

## DELI PLATES

*Great for sharing, over a drink while you decide.*

- Warm Mini Bloomer & Garlic Butter 3.50 
- Nocerella, Gaeta & Cerignola Olives 3.75 
- Devilled Whitebait, Garlic & Paprika Mayonnaise 4.75
- Halloumi Fries, Bloody Mary Ketchup 4.75 
- Tomato Houmous, Baked Chickpeas & Flatbread 4.50 
- Padron Peppers & Sea Salt 5.50 

## STARTERS

- Poached Salmon & Prawn Cocktail, Crushed Avocado, Crab Mayonnaise 8.75
- Today's Summer Soup - See Blackboard 6.00 
- Pan-fried Scallops, White Beans, Leeks & Chorizo 11.75
- Ham Hock & Cheddar Croquettes, Tomato Chutney 7.50
- Laverstoke Park Buffalo Mozzarella, Evesham Heritage Tomatoes, Basil 8.50 
- Hot & Sour Salad, Chilli, Mooli, Cucumber, Peanuts & Sesame 7.00/13.00 
- Add Halloumi Croutons 2.50 or Crispy Duck Confit 3.50

## MAINS

- Free-range Flat Iron Chicken, Kiev Butter, Confit Garlic, Skinny Fries or Green Salad 17.50
- Pan-fried Sea Bass Fillets, Miso-roasted Aubergine, Edamame Beans, Chilli, Ginger, Garlic & Beansprouts 17.50
- Sri Lankan Sweet Potato, Cauliflower & Chickpea Curry, Basmati Rice & Chapati 14.50 
- Battered Loin of Cod & Chips, Mushy Peas, Tartare Sauce 14.50
- Cornish Rack of Lamb, Roast Mediterranean Vegetables, Black Olives & Salsa Verde 22.00
- Today's Market Fish, Brown Butter, Capers & Shaved Fennel - Market Price
- 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.00

## GRILL

*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties. All Steaks are served with Chips & Watercress Salad.*

- 8oz Rump Cap 19.75
- 10oz Rib Eye 26.50
- Add Béarnaise or Peppercorn Sauce 1.75
- Dirty Vegan Burger, Pulled Jackfruit, Cheese, Chipotle Mayo & Chips 13.75 
- Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 14.50
- Add Free-range Bacon or Field Mushroom 2.00

## SIDES

- Thick-cut Chips or Skinny Fries 3.95 
- Buttered New Potatoes 4.00 
- Heritage Tomato Salad, Basil & Olive Oil 4.25 
- Summer Green Vegetables, Olive Oil & Lemon 4.00 
- Halloumi Fries, Bloody Mary Ketchup 4.75 
- Battered Onion Rings 3.75 

## PUDS & CHEESE

- Hot Chocolate Fondant, Honeycomb Ice Cream 7.75 
- Apple Tarte Tatin, Vanilla Ice Cream 7.00 
- Mascarpone Cheesecake, Macerated Strawberries & Basil 7.00 
- Peach Melba Knickerbocker Glory, Caramelised Almonds 6.50 
- Salcombe Dairy Ice Creams & Sorbets 5.95 
- (Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Mango or Raspberry Sorbet)
- Mini Pud & Tea or Coffee 5.95
- Slice of Cheesecake or Smidgen of Cheese with your choice of Tea or Coffee
- Our cheeses change with the season & are all served ripe & ready with chutney, apple & water biscuits
- Choose from:
- Camembert Gillot | Rutland Red  | Rollright |
- Golden Cross  | Northern Blue 
- All five cheeses 12.00
- Any three cheeses 7.00
- A single smidgen of cheese 3.75

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Children are heartily welcome and we're happy to make them simplified versions of our dishes. We also offer half portions at half price. An optional 10% service is added to parties of six or more, and all tips go to the team. **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 allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.

 Vegetarian dishes  Vegan dishes We're also happy to adapt other dishes, please ask.