

Seven Stars Autumn Menu

NIBBLES

Mixed Marinated Olives	3.50	vg gf
Fresh Bread, Dukka, Olive Oil & Balsamic	5.50	vg gfa
Peri-Peri Chicken Wings & peri-naise dip	5.50	gf
Mac n Cheese Bites & romesco sauce	5.00	v

STARTERS

Seasonal Warming Soup of the Day & fresh bread	6.50	gfa v
Celeriac & Apple Fritters, chicory & beetroot ketchup	7.50	gf vg
Baked Stuffed Mushroom, Bath soft, spinach & basil oil	8.00	gf v
Pork & Black Pudding Croquettes, parsnip puree & parsnip crisp	8.00	
Cod & Mussel Chowder, pancetta, roasted squash & fresh bread (Available as a main course £13.00)	7.50	gfa

MAINS

Crispy Cider Battered Haddock, triple cooked chips & garden peas	13.00	gf df
Honey Roasted Wiltshire Ham, 2 free range eggs, triple cooked chips and mixed salad	12.50	gf df
Chargrilled 7oz Beefburger, burger sauce, gem lettuce, tomato, gherkin & crispy onions in a brioche bun with skin on fries Add Bath Soft / Long Clawson Blue / Barbers Vintage Cheddar / Crispy Bacon	13.00	gfa
1.50		
Pan Fried Venison Haunch (served pink), potato fondant, braised red cabbage, crispy kale & a chocolate and port jus	18.50	gf df
Roasted Butternut Squash Risotto, chimichurri & sage crisps (add Chicken & Pancetta for an extra £3.50)	12.50	gf vg
Posh Mac n Cheese – 3 cheese macaroni, wild mushrooms, chicory, chives & pangritata	12.50	v
Pan Roasted Fillet of Salmon, steamed wild rice, Calvo Nero & romesco sauce	15.00	gf df
Chargrilled Steaks sourced from Ruby & White Butchers, choose from, 8oz Ribeye Steak,	22.00	gf
10oz Rump Steak,	22.00	gf
10oz Gammon Steak	13.95	gf
All steaks served with skin on fries, roasted mushrooms & tomato, crispy onions & dressed watercress		
Steak Sauces & Butter		
Green Peppercorn or Blue Cheese	2.50	
Roasted Garlic & Parsley Butter	1.50	

SIDES

Thick Chips	4.00	French Fries	3.75
Cheesy Thick Chips	5.25	Cheesy French Fries	5.00
Dressed Mixed Salad	3.75	Mixed Seasonal Vegetable	4.00

PLEASE LET A MEMBER OF STAFF KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

v = Vegetarian / vg = Vegan / gf = Gluten Free / gfa = Gluten Free Available / df = dairy free

DESSERTS

Warm Blackberry Bakewell, blackberry jam & clotted cream	7.00
Coconut Panna Cotta, ginger syrup, stem ginger shortbread	6.50 gf vg
Warm Pear Tart Tatin, vanilla Ice cream & cinnamon sugar	6.50
Chocolate & Orange tart, candied orange, white chocolate sauce & vanilla cream	7.00
Local Cheese Board - Bath Soft, Long Clawson Blue & Barbers Vintage Cheddar, selection of crackers, apple, frozen grapes & quince jelly Taylors Vintage Port	9.00 gfa 4.00

Selection of Local Ice Creams & Sorbets – Please ask a member of staff for flavours

Marshfield Ice Creams & Sorbets

1 Scoop – 2 / 2 Scoops – 3.75 / 3 Scoops – 5.25

Pips Ice Cream – delicious and creamy, made in Bradford on Avon

1 Scoop – 2.30 / 2 Scoops – 4.10 / 3 Scoops – 5.90

Kids Ice Cream Sundae – Choice of Vanilla, Chocolate or Strawberry Ice Cream,
Choice of Chocolate, Strawberry or Bubble Gum Sauce
with Marshmallows, Sprinkles & Wafer

DESSERT WINE

Late Harvest - Sauvignon Blanc – Chile – Organic 4.25 per 100ml / £22 Bottle

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HOT BEVERAGES

Americano	2.40	Liqueur Coffee's -	5.50
Cappuccino	2.70	Irish -Jameson / Calypso - Tia Maria	
Espresso	2.25	Seville - Cointreau / English - Gin	
Double Espresso	3.00	Gaelic - Scotch Whiskey / Baileys	
Macchiato	2.40	Parisian - Brandy / Jamaican – Rum	
Café Latte	2.70		
Café Mocha	3.20	Tea – English, Earl Grey	2.00
Hot Chocolate	2.75	Selection of Speciality Tea	2.50
Hot Chocolate with Cream	2.95		
Hot Chocolate, Cream, Marshmallows & Flake	3.30	Decaf Coffee is available with all of our Coffee's	
Extra Shot of Coffee	0.60	Add a Flavour Syrup	0.40
Flat White	2.80	Vanilla, Hazelnut, Gingerbread, Caramel	