



## LUNCH MENU

### NIBBLES

Marinated Mixed Olives	4.00 VG
Stone Baked Flat Bread with Baba Ganoush, Dukka, Olive & Balsamic	5.00 VG
Halloumi Fries & Sweet Chilli Dip	5.00

### STARTERS

Seasonal Soup of the Day & Warm Bread	6.00 VG, GFA
Smoked Trout Pate, Pickled Vegetables & Griddled Toast	7.00 GFA
Butternut Arancini, Arrabiata Sauce, Rocket & Balsamic Glaze	7.00 VG
Panko Pig Cheek, Apple Puree, Serrano Ham & Baby Leaf Salad	7.50
Portobello Mushroom, Gorgonzola, Spinach, Pesto Crumb & Baba Ganoush	7.00 V

### MAINS

Honey Roasted Wiltshire Ham, Double Eggs, Triple Cooked Chips & Mixed Salad	Small 9.50 GF Large 12.50 GF
Crispy Cider Battered Haddock, Triple Cooked Chips & Fresh Garden Peas	Small 10.00 GF Large 13.00 GF
Grilled Beef Burger, Homemade Burger Sauce, Gherkin, Baby Gem, Red Onion in a Brioche Bun with French Fries	13.00 GFA
Extra Patty	3.50
Toppings– Smoked Applewood, Gorgonzola, Brie or Bacon	1.50
Wild Mushroom Risotto, Spinach, Crispy Shallots & Chimichurri Sauce	12.50 VG, GF
Add Chicken & Pancetta	2.50
Garlic & Herb Marinated Pork Tenderloin, Autumnal Ratatouille, Hasselback Potatoes & Squash Puree	14.50 GF
Seven Stars Ploughman's- Fresh Bread, Pickled Onions, Apple, Celery, Mixed Leaf Salad, Real Ale Chutney Choice of 2 – Honey Mustard Glazed Ham, Smoked Applewood, Gorgonzola, Cheddar or Brie	11.00 GFA
Pan Fried Fillets of Plaice, Crushed New Potatoes, Charred Chicory & Lemon and Brown Shrimp Butter	15.00 GF

### SOMETHING ON THE SIDE -

Parmesan Truffled Fries	5.00 GF	Stone Baked Garlic Bread	4.50
Triple Cooked Chips	4.50 GF	Stone Baked Garlic Cheesy Bread	5.50
French Fries	3.75 GF	Crushed New Potatoes	4.00 GF
Cheesy Fries	5.00 GF	Creamed Garlic Spinach	4.00 GF

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

**PLEASE ASK FOR OUR GLUTEN FREE MENU**

V = Vegetarian / VG = Vegan / GF = Gluten Free / GFA = Gluten Free Available



## DESSERTS

<b>Seven Stars Cheese Selection – Smoked Applewood, Gorgonzola &amp; French Brie</b> Real Ale Chutney, Grapes, Apple & Selection of Biscuits <b>Add a delicious Glass of Vintage Taylors Port</b>	<b>£8.50 GFA</b>  <b>£3.50</b>
<b>Vanilla Yogurt Panna Cotta,</b> Honey Jelly & Lemon & Ginger Shortbread	<b>£6.50 GFA</b>
<b>Spiced Pear Tarte Tatin,</b> Vanilla Ice Cream & Honey & Orange Syrup	<b>£6.50 V</b>
<b>Warm Blackberry Bakewell,</b> Blackberry Homemade Jam & Clotted Cream	<b>£6.50 V</b>
<b>Dark Chocolate Mousse,</b> Pistachio Sponge & Candied Orange	<b>£7.00 VG, GF</b>
<b>Selection of Marshfield Ice Creams &amp; Sorbets – Please ask for our variety of flavours</b>	
1 Scoop – <b>£2.00</b> / 2 Scoop – <b>£3.75</b> / 3 Scoop – <b>£5.25</b>	
<b>Kids Sundae</b> – Choice of Vanilla, Strawberry or Chocolate Ice Cream, topped with Chocolate, Strawberry or Bubble Gum Sauce Marshmallows, Sprinkles & Wafer	<b>£3.00</b>

## DESSERT WINE

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

**GF-** Gluten Free, **GFA-** Gluten Free Available, **V-** Vegetarian, **VG-** Vegan

## HOT BEVERAGES

<b>Americano</b>	<b>£2.40</b>	<b>Liqueur Coffee's -</b>	<b>£4.90</b>
<b>Cappuccino</b>	<b>£2.70</b>	<b>Irish -Jameson / Calypso - Tia Maria</b>	
<b>Espresso</b>	<b>£2.25</b>	<b>Seville - Cointreau / English - Gin</b>	
<b>Double Espresso</b>	<b>£3.00</b>	<b>Gaelic - Scotch Whiskey / Baileys</b>	
<b>Macchiato</b>	<b>£2.40</b>	<b>Parisian - Brandy / Jamaican – Rum</b>	
<b>Café Latte</b>	<b>£2.70</b>		
<b>Café Mocha</b>	<b>£3.20</b>	<b>Tea – English, Earl Grey</b>	<b>£2.00</b>
<b>Hot Chocolate</b>	<b>£2.75</b>	<b>Selection of Speciality Tea</b>	<b>£2.50</b>
<b>Hot Chocolate with Cream</b>	<b>£2.95</b>		
<b>Hot Chocolate, Cream,</b>		Decaf Coffee is available with all of our	
<b>Marshmallows &amp; Flake</b>	<b>£3.30</b>	Coffee's	
<b>Extra Shot of Coffee</b>	<b>£0.60</b>	<b>Add a Flavour Syrup</b>	<b>£0.40</b>