



SUNDAY MENU

NIBBLES...

Marinated Mixed Olives	4.50 vg gf
Orange & Harissa Marinated Chicken Wings / cucumber yogurt	7.00 gf
Filo Prawns / Hoisin Sauce / Sesame Seeds	7.50

STARTERS...

Soup of the Day / fresh bread	7.50 vga gfa
Roasted Wye Valley Asparagus Bruschetta / panzanella salad / crumbled feta / basil pesto	9.50 vga gfa
Grilled Tandoori Trout Fillet / mango & chilli salsa / yogurt / Bombay potato crisps	8.75 dfa gf
Panko Pig Cheeks / apple, walnut & celery salad / honey & chilli dressing	9.00 gf

ROASTS... all roasts served with roasts potatoes, mashed swede, roasted carrots & savoy cabbage

Triple – Sirloin of Beef / Leg of Lamb / Supreme of Chicken / Yorkshire pudding / red wine gravy	23.00 gfa
Roast Sirloin of Beef / Yorkshire pudding / red wine gravy	19.00 gfa
Roast Fennel & Sea Salt Belly of Pork / Yorkshire pudding / red wine gravy	18.50 gfa
Roast Supreme of Chicken / Yorkshire pudding / red wine gravy	18.00 gfa
Nut Roast / vegan gravy / Yorkshire pudding (if not a vegan)	15.00 vg gfa
Cauliflower Cheese	4.25 gf

MAINS...

Honey & Mustard Glazed Wiltshire Ham / free range fried eggs / thick chips / dressed mixed salad	15.75 df gf
Pistachio Crusted Hake Fillet / spinach, pea & basil spaghetti / lemon oil	19.50 dfa
Smoked Salmon Nicoise Salad – green beans / tomatoes / olives / soft boiled egg / mixed leaves / new potatoes lemon, dill & caper dressing	16.00 gf
Stars Ploughman's – fruit chutney / dressed mixed salad / pickled onions / fresh bread please choose 2 – Wiltshire Ham / Cheddar / Brie / Stilton	12.50 gfa
Panko Sweet Potato & Aubergine Katsu Curry / steamed basmati rice / pickled vegetables / nigella seeds	16.50 vg gf

KIDS... roasts served with roast potatoes, roasted carrots, garden peas, ½ Yorkshire pudding

Roast Sirloin of Beef / gravy	11.00 gfa
Roast Chicken / gravy	10.50 gfa
Roast Fennel & Sea Salt Pork / gravy	10.50 gfa
Nut Roast / vegan gravy	10.00 vg gfa
Fish Fingers / skin on fries / baked beans or garden peas	7.50
Penne Pasta / tomato sauce / cheddar cheese	7.50
Pork Sausages / skin on fries / baked beans or garden peas	7.50 gf

DESSERTS...

Rhubarb & Ricotta Bread & Butter Pudding / poached rhubarb / custard or vanilla ice cream	7.75 v
Cheesecake of the Day	8.00 v
Dark Chocolate & Raspberry Brownie / raspberry sorbet / chocolate crumb / raspberry coulis	8.00 vg gf
Lemon Meringue Pie / candied lemon	8.00 v
Stars Cheeseboard - Cheddar / Stilton / Brie / selection of biscuits / frozen grapes / celery / apple	2 Cheeses 7.50 v gfa 3 Cheeses 9.50 v gfa
Marshfield Ice Creams & Sorbets A variety of flavours to choose from	2.50 v gf
Affogato – double espresso / Marshfield vanilla ice cream	5.00
Stars Affogato – double espresso / shot of Baileys / Marshfield vanilla ice cream	8.00

v = vegetarian / vga = vegan available / vg = vegan / df = dairy free / gf = gluten free / gfa = gluten free available