



**THE**  
*Seven Stars*  
**SUMMER MENU**

**NIBBLES...**

<b>Marinated Mixed Olives</b>	4.50	vg	gf
<b>Filo Prawns</b> / Hoisin Sauce / Sesame Seeds	7.50		
<b>Orange &amp; Harissa Marinated Chicken Wings</b> / cucumber yogurt	7.00	gf	
<b>Bang Bang Cauliflower</b> / sticky siracha dip	7.00	vg	gf

**STARTERS...**

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

**MAINS...**

<b>Cider Battered Haddock</b> / triple cooked chips / garden peas	16.75	df	gf
<b>Honey &amp; Mustard Glazed Wiltshire Ham</b> / free range fried eggs / triple cooked chips / dressed mixed salad	16.00	df	gf
<b>Crispy Herb Polenta</b> / grilled tender stem / baked ricotta / salsa verde	15.00	v	gf
<b>Pistachio Crusted Hake Fillet</b> / spinach, pea & wild garlic spaghetti / lemon oil	19.75	dfa	
<b>Panko Sweet Potato &amp; Aubergine Katsu Curry</b> / steamed basmati rice / pickled vegetables / nigella seeds	16.50	vg	gf
<b>Marinated Pork Tenderloin</b> / patatas' a lo pobre / roasted fennel / romesco sauce	21.00	df	
<b>Roasted Supreme of Chicken</b> / sun dried tomato, red onion & chive cous-cous / Parma ham wrapped asparagus / crispy Parma ham / lemon cream sauce	19.50	gf	

**SALADS...**

<b>Warm Chicken Ceasar Salad</b> – / smoked bacon / croutons / parmesan / anchovy dressing	15.50	gfa	
<b>Smoked Salmon Nicoise</b> – green beans / tomatoes / olives / soft boiled egg / mixed leaves / new potatoes / lemon, dill & caper dressing	16.00	gf	
<b>Quinoa, Roasted Red Pepper &amp; Feta Salad</b> – sundried tomato / spring onions / fresh oregano / pea shoots / burnt aubergine yogurt	15.00	vg	gf
<b>Warm Fajita Steak Salad</b> – seasoned flat iron steak (cooked medium rare) / bell peppers / baby gem / red cabbage / avocado / tomatoes / lime dressing	16.00	gf	

**GRILL...**

<b>Lamb &amp; Mint Burger</b> / raita / gem lettuce / tomato / crispy onions / brioche bun / paprika skin on fries add a topping – cheddar / brie / blue cheese	17.00	gfa	
	1.80		
<b>Ruby &amp; White 8oz Sirloin Steak</b> / skin on fries / roasted mushroom & tomato / mixed salad / crispy onions	28.50	gfa	
<b>Ruby &amp; White 10oz Gammon Steak</b> / skin on fries / roasted mushroom & tomato / mixed salad / crispy onions / pineapple or free-range fried egg	20.00	gfa	
<b>Grill Extras</b> –			
-mushroom / tomato / pineapple / fried egg / roasted garlic & parsley butter	1.50		
-green peppercorn sauce or blue cheese sauce	3.00	gf	

**SIDES...**

Triple Cooked Chips	4.50	Skin on Fries	3.75	House Salad	4.00
Cheesy Triple Cooked Chips	5.50	Cheesy Skin on Fries	4.75	House Seasonal Vegetables	4.25
Paprika Skin on Fries	4.00				

## DESSERTS...

<b>Warm White Chocolate &amp; Pretzel Blondie</b> / honeycomb ice cream / salted caramel sauce	8.00 v
<b>Banana &amp; Coconut Split</b> / coconut cream / vanilla ice cream / frozen banana / fresh fruit / hazelnut crumb / chocolate sauce	8.00 vga gf
<b>Orange &amp; Lemon Posset</b> / lemon & thyme shortbread / macerated strawberries	8.00 v gf
<b>Marshfield Ice Creams &amp; Sorbets</b> A variety of flavours to choose from	2.50 v gf
<b>Affogato</b> – double espresso / Marshfield vanilla ice cream	5.00
<b>Stars Affogato</b> – double espresso / shot of Baileys / Marshfield vanilla ice cream	8.00
<b>Stars Cheeseboard</b> - Cheddar / Stilton / Brie / Smoked Applewood selection of biscuits / frozen grapes / celery / apple	2 Cheeses 7.50 v gfa 3 Cheeses 9.50 v gfa

## DESSERT WINE...

Tenuta Il Casinone, Palazzina, Moscato D'Asti 2015	per 100ml	5.50
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<b>LIQUEUR COFFEE...</b> Irish / Baileys / Seville / Scotch / Galic / Calipso	7.50
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## HOT BEVERAGES...decaf available

Americano / Latte / Cappuccino / Flat White / Espresso / Mocha / Macchiato	from 2.80
Selection of Tea's	2.50
Hot Chocolate / Special Hot Chocolate – whipped cream / giant marshmallows / flake	from 3.50
Extra Shot of Coffee	.80
Syrups – Vanilla / Caramel / Gingerbread / Hazelnut	.50
Soya / Oat Milk	.50

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## LIGHTER BITES...served Monday - Saturday lunchtimes 12 – 2pm

<b>Small Honey &amp; Mustard Glazed Wiltshire Ham</b> / fried free-range egg / triple cooked chips / mixed salad	12.00 df gf
<b>Small Crispy Cider Battered Haddock</b> / triple cooked chips / garden peas	13.00 df gf
<b>Breaded Scampi</b> / skin on fries / garden peas	12.50
<b>Stars Ploughman's</b> – fruit chutney / dressed mixed salad / pickled onions / fresh bread please choose 2 – Wiltshire Ham / Cheddar / Brie / Stilton	12.50 gfa
<b>Warm Chicken Ceasar Salad</b> – / smoked bacon / croutons / baby gem / parmesan / anchovy dressing	12.00 gfa
<b>Smoked Salmon Nicoise</b> – green beans / tomatoes / olives / soft boiled egg / mixed leaves / new potatoes lemon, dill & caper dressing	12.50 gf
<b>Quinoa, Roasted Red Pepper &amp; Feta Salad</b> – sundried tomato / spring onions / fresh oregano / pea shoots / burnt aubergine yogurt	11.50 vg gf

## Fresh Bloomer Sandwiches gfa

please choose from white or brown malted bread

<b>Haddock Goujons</b> / tartare sauce / baby gem	10.00
<b>Smoked Applewood Cheddar</b> / red onion / mixed leaves	8.50 v
<b>Chicken Mayo</b> / crispy bacon / baby gem	9.50

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Our dishes are prepared within our kitchen and cooked fresh to order, at busy times your food may take a little longer to reach you so we may not be able to make changes to your dishes.

We have strict procedures when preparing allergen dishes, but we cannot guarantee any of our dishes are 100% free of allergens. Please speak to a manager on duty.

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

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