



THE
Seven Stars
WINTER MENU

NIBBLES...

Marinated Mixed Olives	4.50 vg gf
Bread Board – mixed fresh breads / pumpkin seed pesto / hummus / balsamic & olive oil	6.50 vg
Honey & Wholegrain Mustard Pigs in Blankets / apple sauce	7.00 gf
Whole Baked Garlic, Thyme & Maple Camembert / red onion chutney / toasted bread	12.00 gfa

STARTERS...

Soup of the Day / fresh bread / salted butter	7.50 vga gfa
Sweet Potato, Apricot & Sage Croquettes / cranberry & port puree / fennel salad	8.00 vg gf
Creamy Garlic Mushrooms on Toast / crumbled blue cheese / crispy kale / pumpkin seed pesto	8.50 v gfa
Bloody Mary Mussels / pickled celery ribbons / fresh bread (mussels in a spicy tomato and vodka sauce)	8.50 gfa
Pork, Chorizo & Sage Scotch Egg / bacon & chilli jam / cornichon's	9.00

MAINS...

Cider Battered Haddock / triple cooked chips / garden peas	17.00 df gf
Honey & Mustard Glazed Wiltshire Ham / free range fried eggs / triple cooked chips / dressed mixed salad	16.00 df gf
Roasted Supreme of Chicken / chorizo, kale & squash hash / braised red cabbage / chicken jus	20.00
Chestnut Mushroom & Squash Bourguignon / chive mash / root vegetable crisps / chive oil	15.00 vg gf
Ricotta, Spinach, Fennel Stuffed Leeks / hassle back potatoes / honey roasted parsnips / chestnut crumb	16.00 v gf
Seven Stars Fish Pot / sweet potato fries / watercress salad (cod, prawn, haddock & samphire)	20.00 v gf

GRILL...

Beefburger / burger sauce / gem lettuce / tomato / crispy onions / brioche bun / skin on fries add a topping – cheddar / brie / blue cheese / bacon / smoked applewood / bacon & chilli jam	17.00 gfa 1.80
Ruby & White 8oz Sirloin Steak / skin on fries / roasted mushroom & tomato / mixed salad / crispy onions	28.50 gfa
Ruby & White 10oz Gammon Steak / skin on fries / roasted mushroom & tomato / mixed salad / crispy onions pineapple or free-range fried egg	20.00 gfa
Grill Extras –	
-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
		Sweet Potato Fries	4.50		

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

DESSERTS...

Apple, Cranberry & Walnut Crumble / Marshfield vanilla ice cream or warm custard	8.00 v vga gf
Dark Chocolate & Raspberry Crème Brûlée / chocolate shards / frozen raspberries	8.00 v gf
Cherry & Amaretto Clafoutis / Marshfield honey & ginger ice cream / cherry puree	8.00 v gf
Marshfield Ice Creams & Sorbets A variety of flavours to choose from	2.50 vg gfa
Affogato – double espresso / Marshfield vanilla ice cream	5.00
Stars Affogato – double espresso / shot of Baileys / Marshfield vanilla ice cream	8.50
Stars Cheeseboard - Cheddar / Stilton / Brie / Smoked Applewood selection of biscuits / red onion chutney / celery / apple	2 Cheeses 7.50 v gf 3 Cheeses 9.50 v gfa

DESSERT WINE...

Tenuta Il Casinone, Palazzina, Moscato D'Asti 2015	per 100ml	5.50
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LIQUEUR COFFEE... Irish Whiskey / Baileys / Cointreau / Scotch Whiskey / Tia Maria / Drambuie	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

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

Small Honey & Mustard Glazed Wiltshire Ham / fried free-range egg / triple cooked chips / mixed salad	12.00 df gf
Small Crispy Cider Battered Haddock / triple cooked chips / garden peas	13.00 df gf
Breaded Scampi / skin on fries / garden peas	12.50
Stars Ploughman's – fruit chutney / dressed mixed salad / pickled onions / fresh bread please choose 2 – Wiltshire Ham / Cheddar / Brie / Stilton	12.50 gfa

Fresh Bloomer Sandwiches gfa

please choose from white or brown malted bread

Haddock Goujons / tartare sauce / baby gem	10.00
Smoked Applewood Cheddar / red onion / mixed leaves	8.50 v
Chicken & Bacon / mayo	9.50

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