



Sunday Menu

STARTERS...

- Marinated Olives 5 (vg gf)
Soup of the Day / fresh bread / salted butter 8 (vga gfa)
Moules Mariniere – fresh mussels / creamy garlic white wine sauce / fresh bread 9.50 (gfa)
Crispy Goats Cheese Bonbon's / beetroot carpaccio / candied walnuts / hot honey 9 (v gf)
Bao Buns – two filled fluffy bao buns served with pickled ginger – choose from -
Korean Style Pulled Pork / panko sweet potato / apple sauce 9.50 (df)
Smoked Tofu / roasted squash / soya, chilli & ginger / almond's 9 (vg)
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ROASTS...

- Triple Roast – Sirloin of Beef / Yorkshire Pudding / red wine gravy 23.50 gfa
Roast Sirloin of Beef / Yorkshire pudding / red wine gravy 20 gfa
Roast Belly of Pork / Yorkshire pudding / red wine gravy 20 gfa
Roast Supreme of Chicken / Yorkshire pudding / red wine gravy 19.5 gfa
Nut Roast / vegan gravy / Yorkshire pudding (if not a vegan) 15.5 vg gfa
Cauliflower Cheese 4.5 vg gf
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MAINS...

- Cider Battered Haddock / triple cooked chips / garden peas 18.5 (df gf)
Honey & Mustard Glazed Wiltshire Ham / free range fried eggs / triple cooked chips / dressed mixed salad 17.5 (df gf)
Beef Burger / burger sauce / gem lettuce / tomato / crispy onions / toasted brioche bun / skin on fries 18.5 (gfa)
Add: cheddar 1.8 / brie 2 / blue cheese 2 / bacon 1.8
Panko Sweet Potato & Aubergine Katsu Curry / katsu sauce / steamed basmati rice / pickled ginger 17.5 (vg gf)
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SIDES...

- Triple Cooked Chips 4.5 / Skin on Fries 3.75 / Cheesy Skin on Fries 4.75 / House Salad 4 / Gochujang Slaw 4.5
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KIDS...

- Fish Fingers 7 / Pork Sausages 7 (gf) / Veggie Sausages 7 (v gf) / Wiltshire Ham & Egg 7 (gf)
skin on fries / garden peas or baked beans
Cheesy Tomato Pasta 6.5
Roast Sirloin of Beef / Roast Belly of Pork / Roast Chicken 10.5
Nut Roast vg 9.5
served with roast potatoes / roasted carrots / garden peas / Yorkshire Pudding / Gravy



DESSERTS...

Traditional bread & Butter Pudding / proper custard or Marshfield vanilla ice cream 8 (v)

Chocolate & Hazelnut Panna Cotta – hazelnut crumble / chocolate shards / raspberry sorbet 8.50 (gf)

Earl Grey Poached Pear / blackberry coulis / coconut cream / almond tuile 8 (vg gf)

Seven Stars Cheeseboard – Cheddar, Brie & Stilton / crackers / red onion chutney / celery / frozen grapes 12 (v gfa)

NEARLY FULL...

Marshfield Ice Creams & Sorbets 2.5 (vg gfa)

Affogato – double espresso / Marshfield vanilla ice cream 5.5

Stars Affogato – double espresso / shot of Baileys / Marshfield vanilla ice cream 8.5

Kids Ice Cream Sundae

Ice cream / marshmallows / sprinkles / sauce / wafer 3.75 (gfa)

DESSERT WINE & DIGESTIFS...

Tenuta Il Casinone, Palazzina, Moscato D'Asti Dessert Wine 2015, 100ml, 6

Taylors Late Bottled Vintage Port, 75ml 7

Liqueur Coffees £7.5

COCKTAILS

Espresso Martini 9

Old Fashioned 9

Negroni 9

HOT BEVERAGES

Please ask your server

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