



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 9.5 (gfa)
Brie & Spinach Stuffed Mushrooms / watercress salad / chestnut puree / celeriac crisps 9.5 (v gf)
BBQ Pulled Pork Flatbread / pickled red onion / shredded gem lettuce / siracha aioli 10
-

ROASTS...

- all roasts served with crispy roast potatoes, honey roasted parsnips, roasted carrots, braised red cabbage & kale
Triple Roast / sirloin of beef / pork belly / chicken supreme / 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
-

MAINS...

- Cider Battered Haddock / thick chips / garden peas 18.5 (df gf)
Honey & Mustard Glazed Wiltshire Ham / free range fried eggs / thick 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
Smoked Haddock Kedgeriee / curried basmati rice / kale / poached egg / pitta chips 19 (df gfa)
Roasted Squash & Chive Risotto / crispy sage / pickled walnut's / chive oil 16.5 (vg gf)
Add: chicken & bacon 3.5
-

SIDES...

- Skin on Fries 3.75 (v gf) / Cheesy Skin on Fries 4.75 (v gf)
Steamed Seasonal Greens 4 (vg gf) / House Salad 4 (v gf)
-

KIDS...

- Fish Fingers / Pork Sausages (gf) / Veggie Sausages (v) / Wiltshire Ham & Egg (gf df) / Scampi 7
skin on fries / garden peas or baked beans
Cheesy Tomato Pasta 6.5 (v)
(add Ham 1)
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...

Apple, Pear & Cinnamon Crumble / proper custard or vanilla ice cream 8 (v vga gf)

Chocolate & Hazelnut Panna Cotta / raspberry sorbet / hazelnut crumb / chocolate shards 8.5 (gf)

Cherry Clafoutis / citrus mascarpone / honeycomb / cherry puree 8 (v 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

Taylor's 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