



THE
Seven Stars
AUTUMN MENU

NIBBLES...

Marinated Mixed Olives	4.50 vg gf
Bread Board – mixed fresh breads / pumpkin seed pesto / hummus / balsamic & olive oil	6.50 vg

STARTERS...

Soup of the Day / fresh bread / salted butter	7.50 vga gfa
Moules Mariner / white wine & cream sauce / fresh bread / salted butter	8.50 gfa
Celeriac & Sage Croquettes / apple salad / walnut crumb	8.00 vg gf
Goats Cheese & Butternut Squash Tart / pumpkin seeds / squash puree	8.50 v
Hunters Chicken Potato Cake / BBQ reduction / dressed mixed salad	8.50 gf

MAINS...

Cider Battered Haddock / triple cooked chips / garden peas	16.75 df gf
Honey & Mustard Glazed Wiltshire Ham / free range fried eggs / triple cooked chips / dressed mixed salad	16.00 df gf
Artichoke & Red Onion Risotto / wild mushrooms / walnuts / sage	16.00 gf v
Add Chicken & Bacon	3.00
Moules Mariner / white wine & cream sauce / skin on fries	17.00 gf
Aubergine Tumbet / mojo verde / celeriac crisps (traditional spanish dish - layered aubergine, sliced potato and red pepper in a rich tomato sauce)	16.00 gf vg
Roasted Pheasant Breast / sauté potatoes / parsnip puree / kale / pickled blackberries	22.50 gf
Pan Fried Fillets of Seabass / wild rice / pok-choi / squash & chilli puree	21.00 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	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

PIZZAS...

Margarita – mozzarella / fresh basil / buffalo mozzarella	13.00 v
Vegan – vegan mozzarella / olives / artichoke / roasted red peppers / spinach	14.50 vg
Meaty – mozzarella / pepperoni / pulled chicken / sausage / ham / red onion	15.00
Pizza Extras - -buffalo mozzarella / pepperoni / pulled chicken / sausage / ham / goats cheese / mozzarella	1.75
olives / roasted red peppers / spinach / red onion / artichoke / pumpkin seed pesto	1.25

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
Garlic Pizza Bread	5.50 vga			Cheesy Garlic Pizza Bread	6.50 vga

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...

Crumble of the Day / Marshfield vanilla ice cream or warm custard	8.00 v vga gf
Raspberry & Dark Chocolate Pavlova / coconut cream / fresh raspberries / chocolate & coconut sauce	8.00 vg gf
Earl Grey Panna-Cotta / white chocolate crumble / honeycomb / earl grey syrup	8.00
Warm Pear & Hazelnut Clafoutis / Marshfield stem ginger ice cream / fresh pear	8.00 gf v
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 / quince jelly / 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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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 Mayo / crispy bacon / baby gem	9.50

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