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Marinated Mixed Olives  Bread Board – selection of fresh breads / wild garlic pesto / hummus / balsamic & olive oil					4.50 vg gf 6.50 vg
STARTERS					
Soup of the Day / fresh bread / sa					7.75 vga gfa
Smoked Mackerel Rillette / burnt butter ketchup / smacked cucumber / melba toast  Korean Style Corn Dog / gochujang fennel slaw / pickled & crispy onion's  Leek & Potato Bhaji / red lentil dhal / toasted coconut / coriander					9.00 gfa 8.50 v
					Prosciutto Wrapped Asparagus
MAINS					
Cider Battered Haddock / triple of				`	18.50 df gf
Honey & Mustard Glazed Wiltshire Ham / free range fried eggs / triple cooked chips / dressed mixed salad					17.50 df gf
Lemon & Tarragon Crusted Hake / Parmentier potatoes / roasted leeks / sauce vierge					22.50 gf
Pan Fried Gnocchi / braised hispi	cabbage	e / nut butter / asparagus & រុ	oea's / sa	voury granola	17.95 vg
Spring Green Spanakopita / swee	et potato	, green bean & beetroot has	h / sundri	ed tomato tapenade	17.95 v
Roasted Rump of Lamb / new po	tato dau	phinoise / tender stem broco	oli / goat':	s cheese bon bon	24.95 gf
Shawarma / cous-cous salad / pitta bread / mint yogurt / pickled red onion / avocado  Chicke (cooked in our shawarma spice mix)  Sweet Potate					en 18.50 to 17.50 vg
SALAD'S					
Tuna Nicoise - tomatoes / green b	eans / o	ives / mixed leaves / new po	otatoes / s	soft boiled egg / anchovy dressing	18.50 gf
Goat's Cheese – grilled goat's che	eese / qu	inoa / pear / beetroot / mixe	d leaves /	honey dressing	18.00 v gf
GRILL	1-44 /		4	ha han I akin an fria	40.00 (
<b>Lamb &amp; Mint burger /</b> raita / gem lettuce / tomato / crispy onions / toasted brioche bun / skin on fries add a topping – cheddar / brie / blue cheese / bacon / goat's cheese					18.00 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 Ste pineapple or free-range fried egg	ak / skin	on fries / roasted mushroor	n & tomat	to / mixed salad / crispy onions	21.00 gfa
Grill Extras – -mushroom / tomato / pineapple / f -green peppercorn sauce or blue c		- · · · · · · · · · · · · · · · · · · ·	itter		1.50 3.00 gf
SIDES					
Triple Cooked Chips	4.50	Skin on Fries	3.75	House Salad	4.00
Cheesy Triple Cooked Chips Creamed Garlic Spinach & Pea's	5.50 4.50	Cheesy Skin on Fries Gochujang Fennel Slaw	4.75 4.50	Mixed Seasonal Vegetables	4.25

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				
Chocolate Brownie /raspberry sorbet / honeycomb / chocolate soil		8.00 vg gf		
Rhubarb & Strawberry Eton Mess / poached rhubarb / Chantilly cream / strawberries / meringue / strawb		_		
Sticky Toffee Banana Pudding / toffee sauce / Marshfield banana ice cream  Cheesecake of the Day – please ask your server		8.00 v gf 8.00		
	2 Cheeses			
Stars Cheeseboard - Cheddar / Stilton / Brie / goat's cheese2 Cheeseselection of biscuits / red onion chutney / celery / apple3 Cheese				
Marshfield Ice Creams & Sorbets A variety of flavours to choose from		2.50 vga g per scoop		
Affogato – double espresso / Marshfield vanilla ice cream	-	5.00		
Stars Affogato – double espresso / shot of Baileys / Marshfield vanilla ice cream	(	8.50		
DESSERT WINE				
Tenuta II Casinone, Palazzina, Moscato D'Asti 2015 per 100	Oml :	5.50		
LIQUEUR COFFEE Irish Whiskey / Baileys / Cointreau / Scotch Whiskey / Tia Maria / Drambuie		7.50		
COFFEE & TEA				
A full range of hot drinks are available. Please ask to see the full listing.				
Decaf and Dairy Free available.				
LIGHTER BITES served Monday - Saturday lunchtimes 12 – 2pm				
Small Honey & Mustard Glazed Wiltshire Ham / fried free-range egg / triple cooked chips / mixed salad		13.00 df g		
Small Crispy Cider Battered Haddock / triple cooked chips / garden peas		13.50 df g		
Breaded Scampi / skin on fries / garden peas		13.50		
Stars Ploughman's – fruit chutney / dressed mixed salad / pickled onions / fresh bread please choose 2 – Wiltshire Ham / Cheddar / Brie / Stilton		13.00 gfa		
Tuna Nicoise - tomatoes / green beans / olives / mixed leaves / new potatoes / soft boiled egg / anchovy d	dressing	13.50 gf		
Goat's Cheese – grilled goat's cheese / quinoa / pear / beetroot / mixed leaves / honey dressing		13.00 v gf		
Fresh Bloomer Sandwiches served Monday – Saturday lunchtimes 12-2pm please choose from white / brown malted bread / gluten free				
Haddock Goujons / tartare sauce / baby gem		10.50		
Cheddar / red onion chutney / mixed leaves		8.50 v		
Honey Roasted Wiltshire Ham / tomato / mustard mayo		9.50		
Paninis				

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Bacon & Brie

Vegan Mozzarella / tomato / wild garlic pesto

Cheddar / red onion (add ham for £1.50)

10.00

10.00

8.50 v

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