THE SEVEN STARS

STARTERS AND SNACKS

Nocellara olives (v/vg)	£4
Chalk hill sourdough bread and estate dairy butter (v)	£3
English charcuterie & balsamic onion pickle	£6
French onion soup with melted cheese crouton (v/vg available)	£8
Mince on beef dripping toast	£8
Smoked mackerel and crème fraîche pâté served with brioche & house pickles	£9

SUNDAY ROAST

Roast dedham vale beef sirloin £22
Served with horseradish sauce roasted potatoes, seasonal greens, honey caramel glazed carrots, yorkshire pudding and gravy

Roast herb stuffed pork belly £20
Served with bramley apple sauce, roasted potatoes, seasonal greens, honey caramel glazed carrots, yorkshire pudding and gravy

Cauliflower chop with capers & pine nuts (v) (ve available) £18
Served with bramley apple sauce, roasted potatoes, seasonal greens, honey caramel glazed carrots, yorkshire pudding and gravy

MAINS

Cornish sole meunière, with brown butter, lemon, parsley and caper sauce and seasonal greens	£25
Pearl barley risotto with celeriac and crispy sprouts (v)	£15

SIDES

Cauliflower cheese (v/vg)	£6
Skinny fries (v)	£5

DESSERTS

Sticky toffee pudding with amaretto sauce and milk ice cream or double cream	£8
Pedro Ximénez affogato with vanilla ice cream	£7
Apple tarte tatin with vanilla cream	£9

Please let your server know about allergens or dietary requirements.
An optional 10% service charge will be added to your bill, all of which goes to our amazing staff.