

THE SEVEN STARS



Maarch 2026

SNACKS

Nocellera olives (v/vg)	£4
English charcuterie & balsamic onion pickle	£6
Chalk hill bakery focaccia & estate dairy butter (v) (vg available)	£3

STARTERS

Beef shin croquette with wild garlic aioli	£10
Smoked wild mushroom & confit egg yolk (v)	£9
French onion soup topped with cheese gratin (v/vg available)	£8
Smoked mackerel & crème fraîche pâté served with brioche & house pickles	£9

MAINS

Dry-aged beef burger, smoked cheddar, wild garlic mayo, confit onion, pickle & chips	£19
Vegetarian patty, smoked cheddar, wild garlic mayo, confit onion, pickle & chips (vg available)	£17
Bone-in beef short rib pie & buttery mash	£20
Cornish sole meunière, with brown butter, lemon & caper sauce & side of your choice	£25
Paccheri pasta pistachio pesto and burrata (v) (vg available)	£16
Pork chop, salsa verde, miso corn on the cob & buttery mash	£21
40-day dry-aged steak with peppercorn <i>or</i> red wine sauce & a side of your choice	
<i>Sirloin 250g</i>	£29
<i>Ribeye 250g</i>	£35

SIDES

Seasonal greens (v) (vg available)	£5
Buttery mash (v)	£5
Chips (v/vg)	£5
	£5

DESSERTS

Treacle & orange sponge with amaretto toffee sauce, milk ice cream <i>or</i> double cream	£7
Apple & rhubarb crumble with clotted cream ice cream	£8
Salted caramel chocolate tart & blood orange sorbet (vg available)	£6
Glass of port & british cheese of the month	£7