

# THE SEVEN STARS



## SNACKS

Nocellera olives (v/vg)	£4
English charcuterie & balsamic onion pickle	£6
Chalk hill bakery focaccia & estate dairy butter (v) (vg optional)	£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 optional)	£8
Smoked mackerel & crème fraîche pâté served with brioche & house pickles	£9

## SUNDAY ROAST

*All served with roast potatoes, seasonal greens, honey caramel glazed carrots, yorkshire pudding and gravy*

Roast Dedham Vale beef sirloin	£22
Roast herb stuffed pork belly	£20
Slow cooked lamb shoulder	£23
Cauliflower chop with capers & pine nuts (v) (vg optional)	£18

## 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

Seasonal greens (v) (vg optional)	£5
Chips (v/vg)	£5
Cauliflower cheese	£4

## 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) <i>or</i> ice cream	£6
Glass of port & british cheese of the month	£7

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.  
v = vegetarian vg = vegan