

# THE SEVEN STARS



April 2026

Spring Aperitif - Sarti Spritz - £9

*A sweet and sour blood orange and passionfruit liqueur and prosecco cocktail with fresh grapefruit, a great alternative to an Aperol Spritz*

## SNACKS

Nocellara olives (v/vg)	£4
English charcuterie & balsamic onion pickles	£6
Chalk hill bakery bread & estate dairy butter (v) (vg available)	£3

## STARTERS

Beef shin croquettes with wild garlic aioli	£10
Smoked wild mushrooms & confit egg yolk (v)	£9
French onion soup topped with cheese toast (v/vg available)	£8
Cured chalk stream trout with buttermilk & granny smith apple	£9
New season british asparagus and saffron beurre blanc (v)	£10

## MAINS

Dry-aged beef burger, smoked cheddar, wild garlic mayo, confit onion, pickle & chips	£19
Bone-in beef short rib pie & buttery mash	£20
Whole pan fried butterflied seabass, citrusy butter sauce, samphire & side of your choice	£26
Orzo with pistachio pesto, fresh pistachio & burrata (v) (vg available)	£16
Veggie burger, smoked cheddar, wild garlic mayo, confit onion, pickle & chips (vg available)	£17
Pork chop, honey & miso corn on the cob, leek & buttery mash with a pork sauce	£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
Heritage tomato and basil oil salad (v/vg)	£6

## DESSERTS

Sticky toffee pudding with amaretto toffee sauce, milk ice cream <i>or</i> double cream	£7
Apple & rhubarb crumble with clotted cream ice cream	£8
Chocolate mousse with basil oil & blood orange sorbet	£8
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.