THE SEVEN STARS

SUMMER COCKTAILS

Sarti Spritz - £9
A sweet & sour Sicilian blood orange & prosecco cocktail

Hugo Spritz - £9
Elders elderflower liqueur, fresh mint, prosecco & soda cocktail

Sipello Paloma - £9
Sipello gooseberry aperitif, tequila, pink grapefruit soda and fresh mint

SNACKS

Nocellara olives *or* Smoked almonds (v/vg)	£4
Anchovies, black garlic & salsa verde on toast	£5
Rosemary focaccia & estate dairy butter (v) (vgo)	£2 per slice

STARTERS

Beef shin croquettes with leek aioli	£10
Smoked wild mushrooms, garlic butter and confit egg yolk on toast (v)	£9
French onion soup topped with cheese gratin (v/vgo)	£8
Tuna tartare with a miso & seaweed dressing and homemade crackers	£12
Griddled British baby courgettes, bacon crumb, goats cheese & saffron beurre blanc (vo)	£9

MAINS

Dry-aged beef burger, smoked cheddar, bacon, herb mayo, confit onion, pickle & chips	£19
Veggie burger, smoked cheddar, tarragon mayo, confit onion, pickle & chips (v) (vgo)	£17
Fish pie with creamy langoustine sauce topped with mashed potato served with seasonal greens	£21
Pan fried butterflied sea bass, citrus butter sauce, samphire & side of your choice	£26
Orzo with pistachio pesto, fresh pistachio & burrata (v) (vgo)	£16
Herb roasted half chicken with a creamy tarragon butter sauce, sweetcorn ribs & buttery mash	£21
Parma ham, fresh mozzarella, peach, toasted walnuts & balsamic salad (vo/vgo)	£16

GRILL

All served with a side of your choice.

45-day dry-aged British native breed 10oz sirloin steak	£29
45-day dry-aged T-Bone for 2 to 4 to share (1kg)	£75
8oz bavette steak	£22
Dorking farm pork chop (250g)	£20
Sauces: Peppercorn - Café de Paris butter - salsa verde	£2 each

SIDES

Seasonal greens (v) (vgo)	£5
Mashed potato (v/vg)	£5
Chips (v/vg)	£5
Sautéed swiss chard and almonds (v/vg)	£5

DESSERTS

Strawberry, blackberry and lemon verbena pavlova	£8
Apple & rhubarb crumble with clotted cream ice cream	£8
Chocolate mousse & blood orange sorbet	£8
Glass of dessert wine (50ml) & British cheese of the month	£7

Please let your waiter 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 o=optional (we can make on request)

LIGHT LUNCH SPECIALS

Available 12-3pm Weds to Saturday

Fish finger sandwich with tartare sauce, pickled red onion, lettuce *+£3 for chips*	£10
Steak sandwich with tarragon mayo, bacon crumb, rocket *+£3 for chips*	£12
Orzo with pistachio pesto and crushed pistachios (v) *(vg optional)*	£12
Smaller burger, smoked cheddar, herb mayo, confit onions, pickle & chips	£14
Sea bass fillet, saffron butter sauce & chips	£16
Parma ham, fresh mozzarella, peach, toasted walnuts, balsamic salad *(v/vg optional)*	£13
French onion soup topped with cheese gratin *(v/vg optional)*	£8

Please let your waiter 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.

On Sundays all of our roasts can be made Gluten free

GLUTEN/DAIRY FREE

SUMMER COCKTAILS

Sarti Spritz - £9
A sweet & sour Sicilian blood orange & prosecco cocktail

Hugo Spritz - £9
Elders elderflower liqueur, fresh mint, prosecco & soda cocktail

Sipello Paloma - £9
Sipello gooseberry aperitif, tequila, pink grapefruit soda and fresh mint

SNACKS

Nocellara olives *or* Smoked almonds (gf/df)	£4
Anchovies, black garlic & salsa verde on toast (df/gfo)	£5
Rosemary focaccia & estate dairy butter (dfo/gfo)	£2 per slice

STARTERS

Beef shin croquettes with leek aioli	£10
Smoked wild mushrooms, garlic butter and confit egg yolk on toast (gfo)	£9
French onion soup topped with cheese gratin (gfo)	£8
Tuna tartare with a miso & seaweed dressing and homemade crackers (gf/dfo)	£12
Griddled British baby courgettes, bacon crumb, goats cheese & saffron beurre blanc (gfo)	£9

MAINS

Dry-aged beef burger, smoked cheddar, bacon, herb mayo, confit onion, pickle & chips (gfo/dfo)	£19
Veggie burger, smoked cheddar, tarragon mayo, confit onion, pickle & chips	£17
Fish pie with creamy langoustine sauce topped with mashed potato served with seasonal greens	£21
Pan fried butterflied sea bass, citrus butter sauce, samphire & side of your choice (gf/dfo)	£26
Orzo with pistachio pesto, fresh pistachio & burrata (gfo/dfo)	£16
Herb roasted half chicken with a creamy tarragon butter sauce, sweetcorn ribs & buttery mash (gf)	£21
Parma ham, fresh mozzarella, peach, toasted walnuts & balsamic salad (gf/dfo)	£16

GRILL

All served with a side of your choice.

45-day dry-aged British native breed 10oz sirloin steak (gf/dfo)	£29
45-day dry-aged T-Bone for 2 to 4 to share (1kg) (gf/dfo)	£75
8oz bavette steak (gf/dfo)	£22
Dorking farm pork chop (250g) (gf/dfo)	£20
Sauces: Peppercorn - Café de Paris butter - salsa verde	£2 each

SIDES

Seasonal greens (gf/df)	£5
Mashed potato (gf)	£5
Chips (gf)	£5
Sautéed swiss chard and almonds (gf/df)	£5

DESSERTS

Strawberry, blackberry and lemon verbena pavlova (gf/dfo)	£8
Apple & rhubarb crumble with clotted cream ice cream	£8
Chocolate mousse & blood orange sorbet (gf)	£8
Glass of dessert wine (50ml) & British cheese of the month (df)	£7

DF = DAIRY FREE, DFO = THIS DISH CAN BE MADE DAIRY FREE WITH SUBSTITUTIONS/REMOVALS
GF = GLUTEN FREE, GFO = THIS DISH CAN BE MADE GLUTEN FREE WITH SUBSTITUTIONS/REMOVALS

GLUTEN/DAIRY FREE LUNCH

Available 12-3pm Weds to Saturday

Fish finger sandwich with tartare sauce, pickled red onion, lettuce *+£3 for chips*	£10
Steak sandwich with tarragon mayo, bacon crumb, rocket *+£3 for chips (gfo/dfo)*	£12
Orzo with pistachio pesto and crushed pistachios (gfo/dfo)	£12
Smaller burger, smoked cheddar, herb mayo, confit onions, pickle & chips (gfo/dfo)	£14
Sea bass fillet, saffron butter sauce & chips (gf/dfo)	£16
Parma ham, fresh mozzarella, peach, toasted walnuts, balsamic salad (gf/dfo)	£13
French onion soup topped with cheese gratin (gfo/dfo)	£8

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