

THE SEVEN STARS



April 2026

Spring Cocktail - 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
Smoked almonds (v/vg)	£4
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 gratin (v/vg available)	£8
Cured chalk stream trout slices in a buttermilk and herb oil sauce & pickled granny smith apple	£9
New season british asparagus and saffron beurre blanc (v)	£10

MAINS

Dry-aged beef burger, smoked cheddar, bacon, wild garlic mayo, confit onion, pickle & chips	£19
Beef short rib pie served with a beef bone & buttery mash	£20
Pan fried butterflied sea bass, citrus 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 glazed corn on the cob, leek & buttery mash with a pork sauce	£21
Caesar salad with chicken, little gem lettuce, marinated anchovies, parmesan and croutons	£15
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
Chargrilled leeks with grated parmesan	£5

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