

# The seven stars

EAT • DRINK • SLEEP

Menu



## Our Approach to Food

The Seven Stars is one of Ledbury's oldest inns. With a presence as far back as the sixteenth century, we have deep roots in our community, and we continue to celebrate our connection with people and landscape of Ledbury and Herefordshire.

Today, we are committed to producing the best quality food possible. We believe this starts with where the ingredients come from. We are delighted to say that our menu is packed full of the finest food and drink that Ledbury and the surrounding area has to offer.

This includes fresh meat and produce from our own Farm in Stonehall Common, near Malvern. Our Farm, which we've called St Catherine's, is home to our flock of Suffolk and Dorset sheep, and our little family of Gloucester Old Spots pigs – Eric, Peggy and Donna. Between them they provide all of the free range lamb and pork that we need throughout the year.

It doesn't stop there. Our free range hens lay eggs each day for us, and we also breed our own corn fed bronze turkeys and free-range geese for our Christmas menus. We also grow our own seasonal fruits and vegetables.

What we can't produce ourselves we source from the best of local. Our beef comes from pedigree Hereford cattle, handpicked by us for their size and quality from a Ledbury farm. Working with local experts, we select the perfect 'beast' for our requirements. After 28 days of hanging we use every single cut, which all feature on our main menu, Sunday lunch menu, steak specials and our ever popular Proper Pies.

Fresh Fish has its 'plaiice' firmly on our menu. Have a look at our daily changing 'Catch of the Day' and other fish dishes. All of our fish is sourced from 100% sustainable stocks.

We have an extensive and varied choice of wines.  
You'll find our wine list at the back of this menu.

**We have highlighted items in our menu that are from  
our own Farm, or are just a little bit different.**

***We hope you enjoy your  
experience with us today...***

## Grazing Boards

*Perfect for sharing as a starter or as a main meal, our boards present a range of imaginative different foods and sauces for picking and nibbles.*

**V** **Garlic and Herb Baked Camembert** £9.95

*Rustic ciabatta, house chutney, dressed salad.*

**The Hereford Board** £15.95

*Crispy pork belly from our Farm, home cooked mustard glazed ham, Herefordshire mature cheddar, artisan bread, house chutney, sausages from our Farm, pickled gherkins, and pastrami.*

**The Seven's Antipasti Board** £15.95

*Cured continental meat selection, artisan bread, baby silverskin onions, roasted garlic aioli, our own marinated olives, olive oil and balsamic vinegar, and parmesan shavings.*

## Sides

**Hand Cut Triple Cooked Chips** £1.50 / £2.75

**Fries with Roasted Garlic Aioli** £2.00

**V** **Garlic and Parsley Ciabatta** £2.75

*Add cheese* £1.00





**V** **Our Own Marinated Provençal Style Olives** £2.50

**V H** **Honey and Mustard Dressed Garden Salad** £2.50

**V** Vegetarian **GF** Gluten Free **H** Healthy

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## Starters

- V GF Seasonal Soup of the Day** £5.25   
*Freshly prepared with seasonal, local ingredients, served with today's artisan bread.*
- Crispy Pork Belly from our Farm** £6.75  
*Baby apple and puree, roast carrot and a red wine veal jus.*
- Artisan Bread Selection** £5.25   
*Garlic aioli, in-house marinated olives, olive oil and a red wine vinaigrette.*
- V GF Seven Stars Cobb Salad** £5.50   
*Baby gem lettuce, boiled egg, avocado crisps, sun dried tomatoes, blue cheese, red wine vinaigrette.*
- GF Smoked Haddock Brandande** £6.25   
*Lightly poached natural smoked haddock with seasoned potatoes, lemon zest and fresh chives.*






### Monday - Thursday Special






~ selected dishes ~

2 courses for £14.00

3 courses for £17.00

 Vegetarian  Gluten Free  Healthy

## Mains

- Seven Stars Cobb Salad** £9.50   
*Baby gem lettuce, boiled egg, avocado crisps, sun dried tomatoes, blue cheese and a red wine vinaigrette.*  
*Add chicken and bacon* £2.50
- Goat's Cheese, Spring Onion and Red Pepper Risotto** £12.00   
*Sweet and sour tomatoes and a crispy hen's egg.*  
*Add chicken* £2.50
- Mushroom and Stilton Tagliatelle** £10.00   
*Garlic cream sauce, parmesan and garlic croutons served with a dressed house salad.*  
*Add chicken* £2.50
- Homemade Proper Pie** £9.95  
*Made using homemade thyme shortcrust pastry and served with our Hand Cut Triple Cooked Chips and buttered garden peas or today's vegetables. Choose from:*  
*or Slow Cooked Herefordshire Steak, Ale and Vegetables*  
*or Free Range Chicken, our Farm Ham and Leek Pie*
- In House Battered Fillet of Cod** £10.50   
*Hand Cut Triple Cooked Chips, mushy peas, tartare sauce and old fashioned bread and butter.*
- Moules Mariniere** £12.00  
*Rope grown mussels steamed gently in a local cider and cream sauce, served with today's artisan bread and seasoned fries.*
- Sausage and Mash** £10.95   
*Three hand-tied Sausages of the Day, creamed mashed potatoes, onion and ale gravy, crispy onion rings and seasonal vegetables. Vegetarian sausages also available.*

See our Specials Menu for today's starter, lamb, pork and beef from our Farm and 'Catch' of the Day

## From the Grill

*All of our meat is locally sourced. Our sheep and pigs are free range, born on the Farm, and enjoy the best possible care, whilst our beef is cut from hand-selected Herefordshire beasts all exclusive to us.*

<b>GF</b>	<b>8oz Sirloin Steak</b> (best cooked rare)	£16.50
<b>GF</b>	<b>8oz Rib-eye</b> (best cooked medium)	£16.50

*All steaks served with Hand Cut Triple Cooked Chips, vine tomatoes, flat mushroom, and a butter of your choice: Simply Garlic – Chilli – Herb*

**Add a Cracked Black Pepper or Bordelaise Sauce to your Steak** £2.50

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<b>The Seven Stars Burger</b>	£13.00
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*6oz 100% Herefordshire Beef burger, 3oz chicken breast, back bacon, cheddar and onion rings with tomato salsa and gherkin*

<b>St. Catherine's Farm 8oz Lamb 'n' Mint Burger</b>	£9.75
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*Mint mayonnaise, gherkin and baby leaf.*



<b>Pulled Pork Burger</b>	£9.75
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*With barbeque sauce and coleslaw.*

*All burgers are served with seasoned fries, red onion coleslaw and served in a sourdough bun.*

## Desserts

**Treacle and Ginger Tart** £5.50 ☆

*Vanilla pod ice cream.*

**Rhubarb Crumble** £5.50 ☆

*With vanilla pod custard.*

**Dark Chocolate Brownie** £5.75 ☆

*Caramel sauce and mint chocolate ice cream.*

**Lemon Tart** £5.75 ☆

*Fresh raspberries and sorbet.*

**Mango Parfait** £6.00

*Meringue pieces, lime syrup and Caribbean lime sorbet.*




**Selection of Fruit Sorbets and Real Dairy Ice Creams** £4.00 ☆

**Half a Dessert and Coffee** £5.75

*Choose from a half portion of Brownie or Crumble or Ice Cream Selection*

*With a choice of coffee – Espresso, Americano, Latte or Cappuccino*

We serve a range of  
Liqueur Coffees priced  
at £4.50

 Vegetarian  Gluten Free  Healthy

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## Cheeses

*We have selected our cheeses to provide the perfect end to a meal. Our larger boards are ideal for sharing.*

<b>Selection of Three Cheeses</b>	£6.95
<b>All Cheeses</b>	£8.50

**Mature Herefordshire Cheddar** ~ *Classic, tasty Cheddar, aged for up to 10 months.*

**Somerset Brie** ~ *Creamy and mild with a soft edible rind. The curd is even textured and takes on a straw-like colour. Ripened over a 7 week period to create a softer, fuller flavour.*

**Hereford Hop** ~ *A British Cheese Award winner, a zesty lemon taste combined with the savoury flavour of finest Herefordshire hops. Offers an autumnal taste with a toasted note.*

**Scrumpy and Crunchy Apple** ~ *A deliciously sweet yet crisp taste, as we steep the apples in Westons Old Rosie Cider overnight then infuse into our mature, mellow cheese.*

**Tuxford and Tebbutt Shropshire Blue Stilton** ~ *Typical blue veining, rich and complex flavours and made to traditional method. Turned and graded by hand.*

*Served with a selection of classic and contemporary biscuits and wafers, house made chutney, celery and salted Gloucestershire butter*

**Accompany your cheese with  
a glass of Taylor's Fine Ruby Port  
£3.20**



## Hot Beverages

*All coffees made with Coffee Republic Italian-roasted beans.*

<b>Espresso</b>	£1.50
<b>Americano</b>	£2.10
<b>Cappuccino</b>	£2.50
<b>Latte</b>	£2.50
<b>Mocha</b>	£2.90
<b>Hot Chocolate</b>	£2.70
	<b>Add a flavoured syrup</b> £0.50
<b>Filter Coffee</b>	£1.75
<b>Pot of Tea for one</b>	£1.75
<b>Specialty Teas</b>	£1.90

**Coffee and Cake**  
**£4.00**

## White Wine

**Founders Stone, Sauvignon Blanc - Chile** £4.50 / £5.75 / £16.50

*A light, fresh and crisp dry white with hints of citrus and gooseberry.*

**Founders Stone, Pinot Grigio – Moldova** £4.50 / £5.75 / £16.50

*Crisp and refreshing with citrus and green apple.*

**Founders Stone, Chardonnay – Australia** £4.50 / £5.75 / £16.50

*Flavours of melon and peaches with a rounded crisp finish.*

**Cape Heights, Chenin Blanc - South Africa** £18.50

*Classic baked apple and zippy citrus aromas with soft, delicate apple fruit on the palate.*

**Waverider Sauvignon Blanc,  
Marlborough Estate - New Zealand** £5.95 / £8.50 / £25.00

*A great combination of tropical fruits and grassy character plus a ripe citrusy finish.  
Dry and crisp.*

**Lyme Bay Shoreline - England** £27.00

*A dry and refreshing wine with complex layers.*

**Domaine du Pre Semele Les Chasseignes,  
Sancerre - France** £32.00

*A classic Sancerre with freshly picked gooseberry aromas.*

**Chablis, La Motte - France** £35.00

*A classic Chablis from wines grown on the famous Kimmeridgian clay.*

**Founders Stone, Merlot - South Africa** £4.50 / £5.75 / £16.50

*A medium bodied soft Merlot. Aromas of dried plums and chocolate.*

**Founders Stone, Shiraz - Australia** £4.50 / £5.75 / £16.50

*A soft, round easy drinking red. Ripe plums and blackberries.*

**Cape Heights, Pinotage - South Africa** £18.50

*A medium-bodied red with dark, rich fruit and a touch of spice.*

**Belle Fontaine, Cabernet Sauvignon - France** £4.50 / £6.50 / £19.00

*Medium to full-bodied black fruits perfectly balanced by the tannins.*

**Emiliana Reserva, Pinot Noir - Chile** £22.00

*Violet-red in colour, with a nose that express aromas of berries and sweet vanilla.*

**Precioso, Rioja – Spain** £5.95 / £8.50 / £25.00

*Smooth ripe berry aromas, persistent, long and balanced on the palate.*

**Pablo Y Walter Malbec - Argentina** £29.00

*Bright red and juicy, rich chocolate flavours with a lick of oak to round out the edges.*

**Fleurie La Reine La Madone - France** £38.00

*Heady perfume of freshly picked irises and peonies backed up with a touch of spice.*

**Châteauneuf-Du-Pape Cuvée Papale - France** £40.00

*Steeped plum, cassis and blackberry flavours are framed by a strong graphite note.*

## Rosé

**Founders Stone, White Zinfandel - USA** £4.50 / £5.75 / £16.50

*Delicate and refreshing with delicious soft fruit flavours.*

**Mirabello, Pinot Grigio Rose - Italy** £4.50 / £6.50 / £19.00

*A fresh and fruity, slightly off-dry rose with aromas of red berries.*

## Sparkling Wine & Champagne

**Biscardo Millesimato Prosecco - Italy** £23.00

*Elegant, delicate and aromatic Prosecco with hints of apples and honeysuckle.*

**Prosecco, Di Maria (200ml)** £5.75

*Bright straw yellow in colour, with a delicate and fine bouquet.  
A beautifully fruity frizzante!*

**Gremilet NV Brut Champagne - France** £40.00

*Attractive lemony nose with some elegance. A light, fresh lemony palate with a long finish.*

**Laurent Perrier NV Brut Champagne - France** £50.00

*This elegant Champagne is memorable for its freshness and finesse.*

