

# 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 the 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 'plaice' 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. Look out for our English sparkling wine from Drakes Broughton in nearby Worcestershire!

**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...***

 Vegetarian  Gluten Free  Healthy

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## Grazing and Sharing 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 Artisan Bread Selection** £5.00  
*Garlic mayo, mixed olive tapenade, aged balsamic and olive oil.*

**The Fish Board** £15.00  
*Grilled mackerel fillet, king prawns in a tomato, garlic and chilli butter, marinated tuna loin, gin and blackberry cured Scottish salmon and devilled whitebait. Aioli, dressed baby leaf salad and ciabatta.*

**Baked Camembert** £9.50  
*Studded with roasted garlic and herbs. House chutney and a ciabatta loaf.*

## Sides

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

**Fries with Roasted Garlic Aioli** £2.00

**V Garlic and Parsley Ciabatta** £2.75

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

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

## Starters

- GF V** **Seasonal Soup of the Day** £4.95  
*Today's bread and salted butter.*
- GF** **Seven Spiced Belly Pork from our Farm** £6.00  
*Cabbage, fresh chilli, watercress and a radish salad.*
- GF** **Gin and Blackberry Cured Salmon** £6.50  
*Grain mustard crème fraiche, cucumber, radish and artisan bread.*
- Free Range Farmhouse Pâté** £6.00  
*Spiced orange marmalade, toasted artisan bread and cornichons.*
- V** **Buffalo Mozzarella, Sun-dried Tomato and Basil Arancini** £5.60  
*With pesto dressed baby leaf.*
- H** **Tuna Loin Niçoise** £6.25  
*Fine beans, crisp potatoes and mixed olive tapenade with crisp quail egg, cherry tomatoes, baby gem and a Dijon emulsion*

See our specials for today's starter, and  
our locally sourced lamb, pork and beef dishes,  
as well as our 'Catch of the Day'

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

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## Mains

**Free Range Homemade Chicken Kiev** £10.50

*Garlic parsley and tarragon butter, charred corn on the cob, seasoned fries and tomato salsa.*

**V Buffalo Mozzarella, Sun-dried tomato and Basil Arancini** £9.00

*With pesto dressed baby leaf salad.*

**V Tagliatelle of Woodland Mushrooms, Garlic, Spinach, and Crème Fraiche** £9.50

*Pine nuts, garlic and a dressed garden salad.*

**Add Chicken** £2.50

**Homemade Proper Pie** £9.75

*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:*

*- Slow Cooked Herefordshire Steak, Ale and Vegetables*

*- Free Range Chicken, our Farm Ham and Leek Pie*

**In House Battered Fillet of Haddock or Cod** £10.00

*Hand Cut Triple Cooked Chips, mushy peas, tartare sauce and old fashioned bread and butter.*

**Sausage and Mash** £9.25

*Three hand-tied Sausages of the Day, creamy mashed potatoes, onion and ale gravy, crispy onion rings and seasonal vegetables.*


**Classic Chicken Caesar Salad** £10.00

*Chargrilled breast of chicken, crisp quail egg, bacon, anchovies, cherry tomatoes, baby gem, parmesan and classic Caesar dressing*

## 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.

	<b>6oz Sirloin Steak (best cooked rare)</b>	£14.00
	<b>9oz Rump (best cooked medium rare)</b>	£15.00
	<b>7oz Ribeye Steak (best cooked medium)</b>	£16.00

	<b>14oz T-Bone Steak (best cooked medium rare)</b>	£20.00
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Served with unlimited Hand Cut Triple Cooked Chips

All steaks served with Hand Cut Triple Cooked Chips, vine tomatoes, flat mushroom, and a butter of your choice  
Simply garlic / Chilli / Red Pesto and tomato / Herb

<b>Add a Cracked Black Pepper or Bordelaise Sauce to your Steak</b>	£2.50
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<b>The Seven Stars Burger</b>	£12.50
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6oz 100% Herefordshire Beef burger, 3oz chicken breast, sweet cure bacon, cheddar and onion rings with tomato salsa and gherkin

<b>6oz Herefordshire Beef Burger</b>	£9.00
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Cheddar, tomato salsa, gherkin and baby leaf.




<b>St. Catherine's Farm 8oz Lamb 'n' Mint Burger</b>	£9.00
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Mint mayonnaise, tomato and mint yoghurt, gherkin and baby leaf.

<b>Free Range Chicken Breast Burger</b>	£9.00
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Paprika mayonnaise, tomato, gherkin and baby leaf.

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

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## Desserts

<b>Belgian Dark Chocolate Brownie</b>	£5.75
<i>Salted caramel sauce and clotted cream ice cream.</i>	
<b>Citrus Fruit Posset</b>	£5.75
<i>Fresh lemon curd and raspberries.</i>	
<b>Dark Chocolate Fondant</b>	£5.75
<i>Chocolate chip ice cream and fresh mint.</i>	
<b>Old Fashioned Apple and Cinnamon Crumble</b>	£5.25
<i>Vanilla pod custard or vanilla ice cream.</i>	
<b>Cheesecake of the day</b>	£5.25
<i>Your server will inform you of today's flavour.</i>	
<b>Selection of Fruit Sorbets and Real Dairy Ice Creams</b>	£4.25
<b>Half a Dessert and Coffee</b>	£5.75
<i>Choose from a half portion of Brownie, Crumble or Cheesecake With a choice of coffee – Espresso, Americano, Latte or Cappuccino</i>	

**We serve a range of  
Liqueur Coffees priced at £3.95**



## 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>Selection of Five Cheeses</b>	£8.50
<b>All Cheeses</b>	£9.95

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

**Monkland Chive and Garlic** - *This cheese is made in a more continental style. The curds are drained and moulded then brine bathed the following day. It has a lovely fresh and crumbly texture with the addition of fresh chives and garlic.*

**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.*

**Blackberry & Apple Cheese (In Wax)** - *A creamy mature cheddar with pieces of sweetened blackberries, apples and cranberries encased in burgundy wax. The flavour of the smoke infuses to compliment the mellow flavour of the cheese.*

**Whittington Red** - *A beautifully mellow red cheese.*

**Cornish Yarg** - *Creamy and light. This semi hard cheese has a unique flavour from being wrapped in nettles.*

**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	£1.95
<b>Americano</b>	£2.10	£2.30
<b>Cappuccino</b>	£2.50	£2.90
<b>Latte</b>	£2.50	£2.90
<b>Mocha</b>	£2.90	£3.40
<b>Hot Chocolate</b>	£2.70	£3.20
	<b>Add a flavoured syrup</b>	£0.50
<b>Filter Coffee</b>	£1.75	£2.00
<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** £4.25 / £5.75 / £16.50

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

**Founders Stone, Pinot Grigio – Australia** £4.25 / £5.75 / £16.50

*Crisp and refreshing with citrus and green apple*

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

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

**Bella Fontaine, Chardonnay – France** £4.50 / £6.50 / £19.00

*An appealing, full flavoured wine with hints of peach and nectarine.*

**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.*

## Red

**Founders Stone, Merlot - Chile** £4.25 / £5.75 / £16.50

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

**Founders Stone, Shiraz - Australia** £4.25 / £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*

## Rosé

**Founders Stone, White Zinfandel – USA** £4.25 / £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

**La Pieve Frizzante Prosecco DOC – Italy** £23.00

*An intense fruity bouquet with a hint of golden apples.*

**Prosecco, Di Maria (200ml)** £5.75

*Perfect with starters, or with fish and shellfish.*

**Drakes Broughton 'Vigornia' – England** £35.00

*Made less than 3 miles away, this is a delightfully refreshing sparkling wine.*

**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.*