

The seven stars

EAT • DRINK • SLEEP

Food & Wine 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 British Lop Pigs, one of Britain's rarest native breeds. 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 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 in 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, from subtle reds to sparkling Prosecco. Also look out for guest ales and ciders from local breweries and mills.

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...*

Please note, we have highlighted dishes that carry nuts, but a number of dishes may contain trace elements. Always check with your server.

 Vegetarian  Gluten-free

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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.

✓ Garlic and Herb Baked Camembert £10.00

Ciabatta loaf, house chutney, dressed salad.
Gluten Free Option available.

The Hereford Board £16.50

Chutney, ciabatta loaf, gherkins, mature cheddar cheese, pastrami, and a selection of meats from our farm: honey and mustard glazed ham, crispy pork belly and pork sausages.

Sides

✓ Hand Cut Chips £1.50 / £3.00

Fries with Roasted Garlic and Parsley Aioli £3.00

Garlic and Parsley Ciabatta £3.00

Add cheese £1.00

GF ✓ Our Own Marinated Provençal Style Olives £3.00

✓ Honey and Mustard Dressed Garden Salad. £3.00

Gluten Free Option available.

Onion Rings £3.00

Starters

Seasonal Soup of the Day £5.00

Artisan bread and salted butter.
Gluten Free Option available.

V Artisan Bread £5.00

Garlic aioli, mixed olive selection, aged balsamic and olive oil. *Gluten Free Option available.*

Our Farm Crispy Pork Belly £7.00

Apple crisp and puree, kale and a cider jus.

Cod and Crayfish Fishcake £6.50

Pea puree and creamed leeks.

V Pan-Seared Gnocchi £5.00

Pickled silverskin onions, crispy kale, watercress puree and tarragon mayonnaise.

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

V Vegetarian **GF** Gluten-free

Mains

✓ **Pan-Seared Gnocchi** £10.00

Watercress purée, parmentier potatoes, pickled silverskin onions, crispy kale and tarragon mayonnaise.

Add chicken £2.50

Homemade Proper Pie £11.00

Our slow-cooked Herefordshire steak, Ledbury Brewery ale and vegetable pie, made using homemade thyme shortcrust pastry and served with our Hand Cut Triple Cooked Chips and buttered garden peas.

In House Battered Fillet of Cod £11.00

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

✓ **Our Farm Sausage and Mash** £11.00

Hand-tied Sausages of the Day from our farm, creamy mashed potatoes, onion and ale gravy, crispy onion rings and seasonal vegetables. Vegetarian sausages also available.

Our Farm Pan-Fried Chicken Breast £13.00

Boulangere potatoes, sautéed leeks and kale served with a chicken jus.
Gluten Free Option available.

✓ **Mushroom, Sundried Tomato and Leek Orzo Pasta** £10.00

Served in a garlic cream sauce and a honey and mustard dressed side salad.
Gluten Free Option available.

Our Farm Shepherd's Pie £12.00

Lamb from our farm, creamed thyme-scented potatoes, Triple Cooked Hand Cut Chips, and seasonal vegetables

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.

GF 8oz Sirloin Steak (best cooked medium)	£15.50
GF 10oz Rump Steak (best cooked medium)	£17.00
<i>Add a Cracked black pepper, Bordelaise, or Stilton and Cream (GF) Sauce</i>	£2.50

All steaks served with Hand Cut Triple Cooked Chips, roasted shallot, half a grilled tomato, and a butter of your choice:

- GF** Garlic or **GF** Sundried tomato and Chilli, or Mustard and Parsley

The Seven Stars Burger	£13.50
6oz 100% Herefordshire Beef burger, 3oz chicken breast, bacon, cheddar and onion rings with tomato salsa and gherkin.	

Classic Burger	£10.00
Tomato salsa, gherkin and baby leaf.	
<i>Add cheese</i>	£1.00

Buffalo Spiced Chicken Burger	£10.00
Paprika mayonnaise, baby leaf, gherkin and tomato.	

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

V Vegetarian **GF** Gluten-free

Desserts

V Apple and Black Cherry Crumble £5.00

Vanilla pod custard. *Gluten Free Option available.*

GF V Vanilla Baked Cheesecake £5.50

Fresh blackberries and sorbet.

Sticky Toffee Pudding £5.50

Caramel rum and raisin sauce, with vanilla pod ice cream.

Dark Belgian Chocolate Brownie £6.00

Sea salt caramel sauce, white chocolate crumb, and mint ice cream.

Gluten Free Option available.

V Banana Parfait £6.00

With toffee popcorn and peanut ice cream.

Gluten Free Option available.

Selection of Fruit Sorbets and Real Dairy Ice Creams £4.50

Half a Dessert and Coffee £6.00

Choose from a half portion of Sticky Toffee Pudding, Chocolate Brownie or Crumble

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

We serve a range of Liqueur Coffees

£4.50

Cheeses

Selected cheeses for the perfect end to a meal. Larger boards are ideal for sharing. Served with classic and contemporary biscuits and wafers, house made chutney, celery and salted Gloucestershire butter. Gluten-free biscuits available.

  Selection of Three Cheeses	£7.50
  All Cheeses	£9.50

**Add a glass of
Taylor's Fine Ruby Port
£3.50**

- **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.
- **Whittington Oak** ~ Mature cheddar style gently smoked over oak logs.
- **Tuxford and Tebbutt Shropshire Blue Stilton** ~ Typical blue veining, rich and complex flavours and made to the traditional method. Turned and graded by hand.
- **Guest Cheese of the Day** ~ Ask your server for more details.

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

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Hot Beverages

All coffees made with Coffee Republic Italian-roasted beans.

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

Liqueur Coffees - £4.50

Irish - Jameson
Calypso - Tia Maria
Brandy - Martel
Amaretto - Disaronno

White Wine

Founders Stone, Sauvignon Blanc - Chile £4.50 / £5.85 / £17.95

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

Founders Stone, Pinot Grigio – Australia £4.50 / £5.85 / £17.95

Crisp and refreshing with citrus and green apple.

Cape Heights, Chenin Blanc – South Africa £18.95

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

Bellafontaine, Chardonnay - France £4.60 / £6.50 / £18.95

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

**Waverider Sauvignon Blanc,
Marlborough Estate - New Zealand** £5.50 / £7.95 / £24.95

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

Charles & Charles Riesling - USA £32.00

Full flavoured, with aromas driven by honeysuckle, linden, spice, apricot and white peach.

Chablis, La Motte - France £38.00

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

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Red

Founders Stone, Merlot - South Africa £4.50 / £5.85 / £17.95

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

Waters Edge, Shiraz - Australia £4.60 / £5.95 / £18.95

A soft rounded easy drinking red with well balanced fruit flavours and a light spicy finish.

Bellefontaine, Cabernet Sauvignon - France £4.60 / £6.50 / £18.95

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

The Brand, Malbec – Chile £4.60 / £6.50 / £19.95

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

Santa Macarena, Pinot Noir - Chile £22.00

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

Manzanos Temp, Rioja – Spain £24.00

Ripe black and red fruits, spices, liquorice and chocolate. Round and well-balanced.

Pablo Y Walter Malbec – Argentina £29.00

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

Rosé

Founders Stone, White Zinfandel – California £4.60 / £5.95 / £18.95

Delicate and refreshing with delicious soft fruit flavours.

Mirabello, Pinot Grigio Rose - Italy £4.60 / £6.20 / £19.95

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

Sparkling Wine & Champagne

Terre di Giulio Prosecco – Italy £4.50 / £22.95

Aromas of golden apples, pear and honey. The well-balanced acidity provides a clean dry finish.

Gremillet 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 £49.95

This elegant Champagne is memorable for its freshness and finesse.

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