

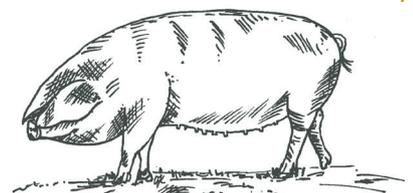
The seven stars

EAT • DRINK • SLEEP

Starters	Soup of the Day , artisan bread and butter (GFO) (V)	5
	Beetroot Falafel , pickled red onion and radish salad, spiced houmous, and flatbread (GF) (V)	5
	 Chicken, Mushroom & Leek Terrine , homemade chutney dressed salad (GFO)	6
	Smoked Salmon & Cod Fishcakes , garlic mayonnaise, celeriac remoulade	7
To Share	Artisan Bread , in-house marinated olives, garlic mayonnaise and balsamic and olive oil (GFO) (V)	5.5
	Garlic & Herb Baked Camembert , ciabatta loaf, house chutney, dressed salad (GFO) (V)	10
	 The Hereford Board , our farm honey and mustard glazed ham, pork belly and pork sausages, chutney, ciabatta loaf, gherkins, mature cheddar cheese, pastrami	16.5
Mains	Cottage Pie , Hereford beef mince, rich beef gravy, creamed thyme scented mash, and local vegetables	10
	Handmade Herefordshire Beef, Vegetable and Ale Pie , hand cut chips, buttered garden peas, and gravy	11
	 Chicken, Sun Dried Tomato, Bacon & Green Pesto Pasta Bake , parmesan and a honey and mustard dressed house salad	11
	 Our Farm Hand Tied Pork Sausages & Creamy Mashed Potatoes , onion and ale gravy and seasonal vegetables. Vegetarian sausages available (GFO)	11
	In-House Battered Fillet of Cod , hand cut chips, mushy peas, tartare sauce, bread and butter (GFO)	11.5
	Herefordshire Braised Beef , artichoke puree, green kale and leeks in a chilli butter, chive mash (GFO)	13.5
	Beetroot Falafel , pickled red onion and radish salad, spiced humous, flatbread (GFO) (V)	11
From the Grill	8oz Sirloin (best cooked rare-to-medium) (GF)	17
	8oz Rump (best cooked medium-to-rare) (GF) Served with hand cut chips, roasted tomato and shallot, and a butter of your choice Butters: garlic and parsley/ sundried tomato and chilli/ cracked black pepper and thyme	15
Burgers	Classic Herefordshire Beef Burger , tomato, gherkin, mixed leaf Add cheese 1	10.5
	 Our Farm Lamb n' Mint Burger , green pesto mayonnaise, tomato gherkin and leaf	11
	 The Seven Stars Burger , Herefordshire beef burger, mini chicken fillet, grilled bacon and melted cheddar cheese	14
All burgers served in a sesame-seeded light sourdough bun with tomato, gherkin and mixed leaf, red onion and herb coleslaw and seasoned fries		
Sides	Hand Cut Chips (GF) (V) 3	
	Fries with Garlic Aioli (GF) 3	
	Garlic Parsley Ciabatta (V) 3 Add cheese 1	
	Our Own Marinated Provençal Style Olives (GF) (V) 3	
	Honey & Mustard Dressed Garden Salad (GFO) (V) 3	
	Onion Rings (V) 3	

Food Allergies and Intolerances: Please speak to our staff about the ingredients in your email when making you order.

 From our farm (V) Vegetarian (GF) Gluten-free (GFO) Gluten-free option



The seven stars

EAT • DRINK • SLEEP

OUR APPROACH TO FOOD

How many restaurants and hotels do you know that have their own farm?

Food always tastes better when you've grown it yourself. That's why we set up St. Catherine's Farm, to ensure our commitment to locally sourced food is real and driven by us.

St. Catherine's Farm lies just a few miles from The Seven Stars, set in the beautiful Worcestershire countryside. Our farm provides us with all the pork, lamb, free-range chicken and eggs that we need, as well as fresh fruit and vegetables. Our farm is home to our flock of Suffolk and Dorset sheep and our little family of extremely rare British Lop Pigs. It means that we can ensure our animals have the highest standards of welfare.

What we can't source 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. Our bread comes fresh every morning from a local bakery. Above all, we want to bring a homemade feel to everything we do. All of the dishes in our menu are made in-house. Even our sustainably-sourced cod fillets are individually beer-battered in our own kitchen using local ale, whilst our chips are hand-cut and triple cooked by us.

We hope you enjoy your experience with us today. Make sure you ask about our daily specials from our farm.

SUNDAY SERVICE

Our Sunday Service is a unique Sunday roast experience, with a choice of meats, and unlimited vegetables, Yorkshire puddings and roast potatoes. Or, try our Sunday Platter for a change.

Book now to avoid disappointment.

