

The seven stars

EAT • DRINK • SLEEP

Starters	Soup of the Day , artisan bread and butter (GFO) (V) 5
	Wild Mushroom Bruschetta , hollandaise sauce, white truffle oil, parmesan (GFO) (V) 6
	 Our Farm Chicken and Chorizo Terrine , red onion marmalade, toast (GFO) 6
	Smoked Haddock Arancini , red pepper pesto mayonnaise, honey and mustard dressed salad 6
 Our Farm Pork Belly Bites , in bourbon glaze, apple puree, green kale (GF) 6	
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) 11
	 The Hereford Board , our farm honey and mustard glazed ham, our farm pork belly and pork sausages, chutney, artisan bread, gherkins, mature cheddar cheese, pastrami, our farm chicken and chorizo terrine 16.5
Mains	Cottage Pie , Hereford beef, creamed mashed potato with melted cheddar cheese, seasonal mixed vegetables 10
	Wild Mushroom, Spinach, Chilli and Sundried Tomato Tagliatelle , in a red pesto sauce topped with roasted onion, parmesan, with honey and mustard dressed side salad (GFO) (V) 10
	Add chicken 3
	Homemade Steak, Vegetable and Ale Pie , hand cut chips, buttered garden peas, gravy 11
	 Our Farm Buttermilk Chicken , chipotle mayonnaise, sweetcorn relish, cajun fries 11
	 Our Farm Hand-Tied Pork Sausages , creamy mashed potatoes, onion and ale gravy, seasonal vegetables. Vegetarian sausages also available. (V) 11
	 Our Farm Pork Loin Medallions , roasted Mediterranean vegetables, pesto dressing, seasoned fries (GF) 12
In-House Battered Fillet of Cod , hand cut chips, mushy peas, tartare sauce, bread and butter (GFO) 12	
From the Grill	8oz Rump (best cooked medium-to-rare) (GF) 16
	8oz Sirloin (best cooked rare-to-medium) (GF) 17
	Add a sauce: Peppercorn / Stilton / Bordelaise (GFO) 3
	All steaks served with roasted tomato, grilled flat mushroom and a butter of your choice
	Butters: Garlic and Parsley / Sundried Tomato and Chilli / Cracked Black Pepper and Thyme (GF)
Burgers	Classic Herefordshire Beef Burger , tomato, gherkin, mixed leaf and relish 10.5
	Add cheese 1
	 Our Farm Lamb Burger , goats' cheese, red onion marmalade, tomato, gherkin, mixed leaf 11.5
	Monterey Jack Cheese Burger , Herefordshire beef burger, bacon, bacon mayonnaise, tomato, gherkin, mixed leaf 12.5
	Cauliflower, Kale and Smoked Cheddar Burger , spiced red pepper houmous, tomato, gherkin, mixed leaf (V) 11
Sides	Hand Cut Chips (GF) (V) 3
	Fries with Garlic Aioli (GF) (V) 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



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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.

