

The seven stars



Home-reared meat .
local produce . free-range
hen & quail eggs .
seasonal ingredients

Sunday Service

Sample Menu

Smoked Salmon, Crayfish & Leek Tart,
garlic mayonnaise and a dressed salad

Watercress & Potato Soup, bread and butter

Venison & Armagnac Pate, homemade chutney and toast

Bread & Olives, balsamic and olive oil,
garlic mayonnaise and in house marinated olives

Roast Topside of Beef, with horseradish sauce

Our Farm Roast Marinated Shoulder of Lamb, with mint sauce

Our Farm Roast Loin of Pork, with apple sauce

*All roasts are served with cauliflower cheese and unlimited seasonal vegetables,
roast potatoes, and Yorkshire puddings*

Mediterranean Vegetable Macaroni,
in a stilton cream sauce and a house salad

Grilled Fillet of Hake,
cabbage, green beans, crushed new potatoes and a pesto cream
sauce

Apple & Black Cherry Crumble, vanilla pod custard

Dark Belgian Chocolate Brownie Sundae,
chocolate sauce, vanilla ice cream and chantilly whipped cream

Cheese & Biscuits,
Whittington Oak and Shropshire Stilton, celery, biscuits, chutney and
salted butter

Dark Belgian Chocolate & Caramel Tart,
served with chantilly cream and baileys crème fraiche

£12.00 - 1 Course

£17.00 - 2 Courses

£21.00 - 3 Courses with filter coffee or tea