



Our Story

The Seven Stars is thought to have been built in the first half of the seventeenth century. Archaeological studies carried out in the 2000s found that the inn was likely to have been built on the site of a former tannery dating back to at least the twelfth century.

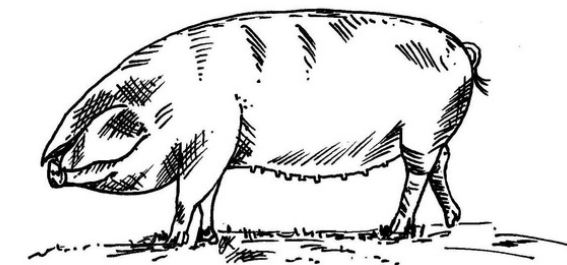
Much of the current building is the result of careful rebuilding and restoration following a 2001 fire. The restoration work used 70% of the original timbers.



Our Farm

We have a real commitment to reducing food miles, complete confidence in where our food comes from, and use the best of local suppliers. Our very own local Farm, which we've called St Catherine's, is home to our flock of pedigree Suffolk and Dorset sheep, and our little family of rarebreed British Lop Pigs. Between them they provide all of the free range lamb and pork that we need throughout the year.

We grow our own seasonal fruit and vegetables including asparagus, carrots, beets, beans and so much more. What we can't source ourselves we source from the best of local, including beef from pedigree Hereford cattle.



Lunch & Dinner Menu

<u>Cocktails</u>	
Georgia Peach Archers, Bacardi, Orange Juice & Cranberry Juice	£9
Hugo Spritz St Germain, Prosecco, Mint & Soda	£11
<u>Sharers</u>	
Baked Garlic & Thyme Camembert (V) (GFO) Crispy Ciabatta & Apple Chutney	£14.5
Herefordshire Ploughman's Ham, Homemade Warm Sausage Rolls, Gala Pie, Hereford Hop Cheese & Ciabatta Bread Branston Pickle, Apple, Celery, Pickled Onions & Leaves	£19
<u>Starters</u>	
Today's Soup (GFO) (VEO) Crusty Bread	£7.5
Bubble & Squeak Cake Poached Egg, Crispy Bacon & Hollandaise	£9
Pork Belly (GF) Chilli Mango Salsa & Pak Choi	£10.5
Smoked Salmon, Cream Cheese & Leek Terrine (GFO) Mixed Leaves, Dill & Deep Fried Leeks	£10
Chicken Arancini Tomato Relish, Parsley & Parmesan	£9.5
Watermelon & Feta Salad (V) (GF) Pickled Radish, Galia Melon, Rocket, Mint & Yoghurt Dressing	£9
Tomato & Basil Bruschetta (V) Mozzarella Slices & Balsamic Reduction	£9.5
Hot & Sweet Honey Glazed Cauliflower (VE) (GFO) Mixed Leaves & Siracha Mayo	£9
<u>Mains</u>	
Catch of the Day (GF) Boiled Baby New Potatoes, Tender Stem & Fennel Cream	£19.5
Beer Battered Fish (GFO) Mushy Peas & Fries	£17
Chicken Supreme Homemade Gnocchi, Wild Mushroom, Baby Spinach, Parmesan & Chicken Velouté	£20
Lamb/Beef/Butter Milk Chicken Thigh Burger Tzatziki/Baconnaise, Baby Gem Lettuce, Beef Tomato & Fries Add Bacon + £2 Add Monterey Jack Cheese +£1.5 Add Extra Burger +£3	£16
Prawns & Calamari Risotto White Wine Cherry Tomato Sauce, Parmesan & Herb Oil	£19
Tempura Cauliflower (VE) (GF) Pak Choi, Basmati Rice & Katsu Sauce	£15.5
Beetroot, Red Pepper & Quinoa Burger (VE) Sweet Potato Fries, Salad & Guacamole	£15

From our very own Farm

Beef Shin Hash (GF) Fried Egg, Caramelised Onion & Tender Stem	£18
Sausage & Mash (GFO) (VO) Greens & Onion Gravy	£17.5
Today's 8oz Steak (GF) Field Mushroom, Oven-Roasted Tomato, Caramelised Onion & Chunky Chips Add Garlic Butter +£1.5 Add Peppercorn Sauce +£3	£26
Today's Shortcrust Pastry Pie Roasted Vegetables & Creamed Potato	£18.5
Pappardelle Lamb Ragu Parmesan	£19
Teriyaki Pork Belly (GF) Basmati Rice, Pak Choi & Miso White Bean Puree	£20

<u>Sides</u>			
Chunky Chips (V) (GF)	£4 / £4.75	Skin On Fries (V) (GF)	£4 / £4.75
Cheesy Chips or Fries (GF) Add Bacon +£2	£4.75 / £5.25	Onion Rings (V)	£3.5
Nachos (V) Cheese, Tomato Salsa, Guacamole & Sour Cream	£6.5	Side Salad (V) (GF)	£3.5
		Garlic Ciabatta (V)	£3.5

<u>Dessert</u>	
Warm Chocolate Tart Chocolate Soil & Vanilla Ice Cream	£10
Passion Fruit Brûlée Homemade Shortbread	£8.5
Eton Mess (GF) Whipped Cream, Meringue, Strawberry Puree & Vanilla Ice Cream	£9
Selection of Cheese (V) (GFO) Celery, Apple, Chutney & Biscuits	£10
Mango Cheesecake Berry Salad	£9
Chocolate & Coconut Tart (VE) (GF) Vanilla Ice Cream	£8
Rhubarb & Ginger Tart (VE) (GF) Vanilla Ice Cream	£8
Sticky Toffee Pudding (V) Vanilla Ice Cream & Salted Caramel Sauce	£8.5

VE - Vegan, VEO - Vegan Option, V - Vegetarian, VO - Vegetarian Option, GF - Gluten Free, GFO - Gluten Free Option
Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.