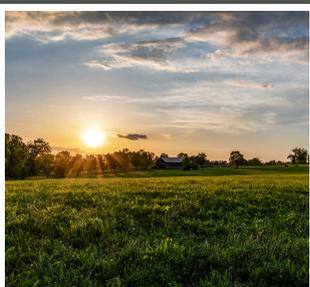


The seven stars



Home-reared meat
Local produce
Fresh baked bread
Seasonal ingredients

Sunday Menu

SAMPLE

Starters

Soup of the Day (V) (VE) (GFO)
Crusty Bread

Ham Hock & Asparagus Terrine (GFO)
Mixed Leaf Salad & Crusty Bread

Deep Fried Goats Cheese
Mixed Leaf & Cranberry Chutney

Chicken Liver Pate (GFO)
Mixed Leaf & Crusty Bread

Halloumi Salad (V) (GF)
Mixed Leaf & Sundried Tomato Mayo Dressing

Mains

Our Farm Roast Pork & Apple Sauce (GFO)

Our Farm Roast Topside Beef & Horseradish Sauce (GFO)

All roasts are served with Seasonal Vegetables, Cheesy
Cauliflower & Leeks, Yorkshire Pudding and Roast Potatoes.

Lamb Burger
Tzatziki, Baby Gem Lettuce, Beef Tomato & Fries
Add Bacon +£2 Add Monterey Jack Cheese +£1.5 Add Extra Burger +£3

Beer Battered Haddock (GFO)
Mushy Peas & Fries

Chickpea & Sweet Potato Curry (VE)
Basmati Rice

Desserts

Eton Mess (GF)
Strawberries, Vanilla Ice Cream, Meringue & Whipped Cream

Sticky Toffee Pudding (V)
Salted Caramel Sauce & Vanilla Ice Cream

Chocolate & Raspberry Tart (VE) (GF)
Vanilla Ice Cream

Passion Fruit Posset
Shortbread

Selection of Farmhouse Cheese (V) (GFO)
Celery, Apple & Biscuits

£28 - 2 Courses

£35 - 3 Courses Including Filter Coffee or Tea.

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.

The
seven
stars

EAT • DRINK • SLEEP