



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.

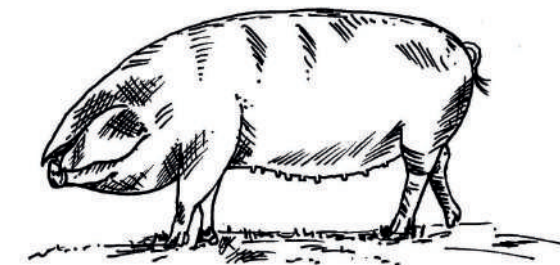
Much of the current building is the result of careful rebuilding and restoration following a 2001 fire. The restoration work used 70% of the original timbers.



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

Cocktails

Georgia Peach	£7.5
Archers, Bacardi, Orange & Cranberry Juice	
St Germain Cocktail	£8
St Germain Liqueur & Prosecco	

Sharers

Baked Garlic & Thyme Camembert (V) (GFO)	£13.5
Crispy Ciabatta & Apple Chutney	
Herefordshire Ploughman's	£17.5
Ham, Warm Sausage Rolls, Gala Pie, Hereford Hop Cheese & Ciabatta Bread	
Branston Pickle, Apple, Celery, Pickled Onions & Leaves	

Starters

Today's Soup (GFO) (VEO)	£7
Crusty Bread	
Bubble & Squeak Cake	£8
Poached Egg, Crispy Bacon & Hollandaise Sauce	
Pork Belly	£9.5
Pan Fried Potato & Apple Puree	
Local Char Grilled Asparagus (V) (GF)	£8
Poached Egg & Hollandaise Sauce	
Smoked Salmon & Cream Cheese Roulade	£9.5
New Potato Salad & Avocado Puree	
Caprese Salad (V)	£8
Buffalo Mozarella, Tomato, Fresh Basil, Olive Oil & Basil Pesto	
Add Chicken +£3.5 or Bacon +£2	
Crab & Prawn Bruschetta	£10
Sriracha Mayonnaise, Lemon & Watercress	
Patatas Bravas (VE) (GF)	£7
Tomato Chutney & Chilli	

Mains

Today's Catch (GF)	£17.5
Buttered Greens, Peas, New Potatoes & Lemon Butter Sauce	
Beer Battered Fish (GFO)	£16
Mushy Peas & Fries	
Chicken Kiev	£19.5
Parsley & Parmesan Risotto, Garlic Butter & Green Beans	
Beef Burger	£14.5
Baconnaise, Baby Gem Lettuce, Beef Tomato & Fries	
Add Bacon + £2 Add Monterey Jack Cheese +£1.5 Add Extra Burger +£3	
Butter Milk Chicken Thigh Burger	£14
Baconnaise, Baby Gem Lettuce, Beef Tomato & Fries	
Add Bacon + £2 Add Monterey Jack Cheese +£1.5	
Beef Shin Hash	£18.5
Fried Egg, Caramelised Onion & Asparagus	
Local Asparagus & Wild Mushroom Linguini (VE) (GFO)	£17
Roast Garlic Sauce	
Beetroot, Red Pepper & Quinoa Burger (VE)	£15
Sweet Potato Fries, Mixed Leaf Salad & Crushed Avocado	

Straight From Our Farm

Sausage & Mash (GFO) (VO)	£16
Greens & Onion Gravy	
Today's Steak (GF)	£25
Field Mushroom, Oven-Roasted Tomato, Caramelised Onion & Chunky Chips	
Add Garlic Butter +£1.5 Add Peppercorn Sauce +£3	
Today's Shortcrust Pastry Pie	£17
Roasted Vegetables & Creamed Potato	
Baby Back Ribs BBQ Sauce	£18
Fries & Slaw	
Braised Blade of Beef	£21
Buttered Green Beans & Gratin Dauphinoise Potato	

Sides

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

Dessert

Chocolate Brownie	£7.5
Vanilla Ice Cream	
Crème Brulée	£7.5
Shortbread & Berry Compote	
Sticky Toffee Pudding (V)	£7.5
Vanilla Ice Cream & Salted Caramel Sauce	
Local Strawberry Eton Mess (GF)	£8
Whipped Cream & Meringue	
Selection of Cheese (V) (GFO)	£9.5
Celery, Apple, Chutney & Biscuits	
Rice Pudding	£7.5
Toasted Jam Sandwich	
Salted Caramel Cake (VE)	£7.5
Vanilla Ice Cream	
Chocolate Fudge Cake (VE)	£7.5
Vanilla Ice Cream	

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.