



TABLE SNACKS

Sourdough, crisp bread, salted butter	4.5
Devilled whitebait, tartare	8.75
Beef shin pasties, mustard mayo	9.5

SET LUNCH SAVER

Two courses £24 / Three courses £28

Monday to Friday, 12pm - 3pm

* £4 SUPPLEMENT APPLIES

SOURDOUGH SANDWICHES 13.5

All served on sourdough bread with triple cooked chips or French fries

Fish fingers, shredded gem, tartare sauce
Minute steak, caramelised onions, mustard mayo
Brie and herb roasted piquillo peppers

SIDES 4.5

Sprout tops, bacon and chestnuts
Honey roast parsnips
Creamed mashed potatoes
Triple cooked chips / French fries
Watercress, chicory and rocket salad, crisp shallots

thestarwitley.co.uk

We hope that our team wow you and we give you the option to tip at your discretion upon receiving your bill. For your convenience, tables of 6 or more will have an optional service charge of 12.5% added to the final bill.

All prices are inclusive of VAT. Game dishes may contain shot.

Please inform us of any allergens and ask to speak to a manager for allergen advice.

MENU

STARTERS

White onion soup, truffled 'Cheddar' croquette (pb)	9
Heritage beets, ash rolled goat's cheese, chicory and pear, candied walnuts (v)	9.5
Dorset coppa, Waldorf slaw	11
Steak tartare, seeded crispbread	12.5
Cured Scottish sea trout, fennel, radish, rye	10.5
Grilled smoked mackerel, squid bolognaise	12

PUB CLASSICS & BURGERS

All served with triple cooked chips or French fries

Day boat fish and chips, minted peas, tartare sauce	19.5
Double chuck and rib cheeseburger, pickles	19.5
Fried buttermilk chicken thigh, kimchi slaw, Korean hot sauce	19.5
'Symplicity' vegan burger, vegan Applewood cheddar, fried onions (pb)	19.5

MAINS

Truffled celeriac risotto, salsify crisps, shaved 'Parmesan' (pb)	17.5
Cauliflower steak, barley, roast cauliflower purée, black cabbage, confit chestnuts (pb)	18.5
Roast Scottish hake, crab and butterbean stew, saffron potatoes, samphire	22
Whole Cornish plaice, crayfish, samphire, dill butter sauce	* 24
Roast Suffolk chicken, grilled Savoy, wild mushroom bordelaise	21
Slow cooked beef shoulder, parsnip and grain mustard mash, sprout tops, braising juices	23
Shepherd's Pie, glazed carrots	* 24
200g flat iron steak, peppercorn sauce, watercress, shallot and caper salad, triple cooked chips	* 27

DESSERTS

Apple and blackberry crumble, custard	9
Dark chocolate mousse, salted caramel	9
Vanilla cheesecake, steeped cranberries (pb)	9
Sticky toffee pudding, clotted cream, butterscotch	9
Ice creams and sorbets	6.5
British cheeseboard, sourdough crackers, real ale and onion chutney	16