

## STARTERS

**3 PLATES £21.00 | 5 PLATES £35.00 / Gambas Pil Pil is a £1.50 surcharge.**

- Soup of the Day** | £9.00 | Chef's freshly prepared seasonal soup, served alongside sourdough. (Gluten free on request) (not included in small plates deal)
- Korean Fried Chilli Chicken Wings** | £9.00 | Crispy breaded chicken wings tossed in a sticky, sweet, and fiery gochujang, honey, and soy sauce.
- Gambas Pil Pil** | £9.00 | Plump prawns sizzling in olive oil, garlic, white wine, and chilli, toasted ciabatta. (Gluten free on request)
- Calamari Fritto** | £8.50 | Lightly fried calamari served with a zesty lime aioli. (Gluten free on request)
- Albondigas** | £8.50 | Tender pork and beef meatballs slow-cooked in a spiced tomato sauce.
- Chorizo al Vino Tinto** | £7.50 | Diced chorizo slowly braised in rich red wine.
- Jamón Croquettes** | £8.00 | Crisp Spanish ham croquettes served with a fresh tomato salsa.
- Pan a la Catalan** | £5.00 | Toasted bread rubbed with garlic and tomato, finished with a drizzle of olive oil and sea salt (Gluten free on request) (Add Serrano ham £1.50 or Manchego cheese £1.50).
- Patatas Bravas** | £6.00 | Crispy potatoes served in a rich and spicy tomato sauce. (Gluten free)
- Spanish Omelette** | £6.50 | A classic, comforting potato and onion omelette. (Gluten free)
- Padrón Peppers** | £6.50 | Blistered padrón peppers served with a sweet and spicy honey, soy, and chilli dipping sauce. (Gluten free)
- Garlic Mushrooms** | £6.50 | Sautéed in a rich blend of olive oil, butter, and white wine. (Gluten free)
- The Star Classic Prawn Cocktail** | £9.50 | Prawn Cocktail, cucumber, tomato, shredded lettuce and bread. (Gluten free on request)

## TO SHARE

- Bacon Lardon and Maple Baked Camembert** | £17.00 | Served with red onion chutney, cornichons and toasted crostini. (Gluten free on request)
- The Spring Ploughman's Board** | £24.00 | Thin-cut honey roast ham, Barber's vintage cheddar, homemade sausage roll, Scotch egg, house salad, crisp apple, and ciabatta.

## SANDWICHES (AVAILABLE UNTIL 17:00)

**MON-FRI 12:00 - 17:00** (Served with seasoned fries & house coleslaw)

- Philly Cheesesteak Ciabatta** | £15.00 Tender, flash-fried steak pieces with sautéed onions and peppers, topped with gooey melted cheese in a warm, crusty ciabatta.
- Fish Goujon Brioche Bun** | £12.00 Crispy, golden fish goujons with tangy tartare sauce and crunchy baby gem lettuce, served in a soft, toasted brioche bun.
- Tuna & Cheese Melt Ciabatta** | £11.00 Flaked tuna, red onion, and rich mayonnaise topped with mature cheddar cheese, melted until golden in a warm ciabatta.
- Garlic Mushroom & Roasted Pepper Ciabatta** | £10.00 (V) Earthy chestnut mushrooms sautéed in garlic, paired with sweet roasted bell peppers and onions, served in a warm ciabatta.

## MAINS

- Chicken Milanese** | £20.00 Rosemary, thyme, and garlic panko-breaded chicken escalope, topped with sun-blushed tomatoes, black olives, crisp mixed leaves, and shavings of aged parmesan, finished with a drizzle of garlic butter and served with seasoned fries.
- The Star's Fish & Chips** | £18.00 Premium Peterhead cod fillet in a crisp turmeric and dill batter, served with homemade tartare sauce, garden peas, and seasoned chunky chips.
- The Star Burger** | £18.00 Our signature chargrilled rib-eye patty with dill pickles, crisp little gem lettuce, fresh tomato, house burger sauce, ale-caramelised onions, and sweet bacon jam, topped with melted American cheese in a toasted brioche bun. Served with seasoned fries and house coleslaw. (Gluten free on request / Add pulled pork £2.00)
- The Star Hot Honey Crispy Chicken Burger** | £20.00 Crispy buttermilk fried chicken breast glazed in a fiery hot honey, stacked with a refreshing, crunchy rainbow slaw and served with seasoned fries.

**Seafood Linguine | £25.00** A premium medley of prawns, squid, octopus, and mussels tossed with linguine in a rich, creamy white wine and garlic sauce.

**Confit Duck Leg & Toulouse Cassoulet | £22.00** Slow-cooked, tender confit duck leg served over a rich and hearty traditional Toulouse sausage cassoulet.

**Pan-Roasted Lamb Rump | £27.00** Tender, pan-roasted lamb rump served alongside crushed buttered Jersey Royal potatoes, fresh asparagus, and a rich redcurrant jus.

**12oz Aberdeen Angus Rib-Eye Steak | £38.00** Prime 12oz Aberdeen Angus rib-eye steak cooked to your liking, served with balsamic-roasted vine tomatoes, sweet shallots, and golden chunky chips. *Add a signature sauce (£3.00): Peppercorn, Diane, Blue Cheese, or Pancetta, Red Wine & Mushroom*

**Grilled Tempeh, Pineapple & Vegetable Kebab | £18.00 (V) (VG)** Skewered and grilled tempeh, sweet pineapple, and Mediterranean vegetables, served over a bed of fluffy savoury rice.

**Grilled Sardines | £16.00** A beautiful, light summer dish of grilled coastal sardines, served with a vibrant salsa verde and a creamy, tangy remoulade.

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## SALADS

**Caesar Salad | £14.00** Crisp baby gem lettuce tossed in our classic creamy Caesar dressing with a hard-boiled egg, crunchy herb and garlic croutons, and anchovies. *(Gluten free on request)*

**Chicken Caesar Salad | £18.00** Chargrilled chicken breast and crispy bacon lardons over baby gem lettuce, tossed in a classic Caesar dressing with a hard-boiled egg, herb and garlic croutons, and anchovies. *(Gluten free on request)*

**Roasted Vegetable & Feta Tabbouleh | £17.00 (V)** A vibrant, refreshing bulgur wheat salad tossed with roasted summer vegetables and crumbled feta cheese. *(Vegan alternative available on request)*

**Grilled Halloumi & Balsamic Salad | £16.00 (V)** Thick slices of grilled halloumi cheese served over crisp salad leaves, finished with sweet caramelised red onions and a rich balsamic glaze.

**Grilled Tempeh & Giant Couscous Salad | £17.00 (V) (VG)** Nutty giant couscous and roasted Mediterranean vegetables tossed in a warm, aromatic ras el hanout spiced dressing, topped with grilled tempeh.

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## FRESH PIZZA

**Classic Margherita | £14.00 (V)** The timeless Italian favorite featuring our rich, house tomato sauce, melted mozzarella, and fragrant fresh basil leaves. *(Vegan alternative available)*

**The Star Hawaiian | £16.00** Our classic tomato and mozzarella base topped with slices of premium Wiltshire ham and sweet, juicy pineapple.

**Chilli Chorizo | £15.00** Fiery, smoky sliced chorizo sausage laid out over mozzarella, finished with a drizzle of spicy red chilli oil.

**Shitake Mushroom & Spinach | £17.00 (V)** Earthy shitake mushrooms, sweet red onion, crisp bell peppers, and fresh spinach, finished with a delicate drizzle of sweet balsamic glaze.

**Carbonara Pizza | £18.00** A creme fraiche sauce base topped with crispy pancetta lardons and bubbling melted mozzarella.

**Hot Honey Chicken & Nduja | £18.00** Spicy chicken pieces and fiery, spreadable Nduja sausage on a tomato and mozzarella base, perfectly balanced with a generous drizzle of sweet hot honey.

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## SIDES

Chunky chips (VG) | £5.00 | Seasoned fries (VG) | £5.00 | Truffle & Parmesan fries | £6.00 |

Garlic bread (V) | £5.00 | Cheesy garlic bread (V) | £6.00 | Truffle & chive mash | £6.00 |

House side salad (VG) | £6.00 | Veg of the day(VG) | £6.00 |

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*An optional 10% service charge will be added to your bill. 100% of this goes directly to the staff. Please inform our team of any food allergies or intolerances before ordering. While we take every precaution, we cannot guarantee our dishes are completely allergen-free.*

# DESSERT

PREPARED FRESH AND COOKED TO ORDER

**THE STAR**  
AT SIDCUP PLACE

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## **The Star Retro Banana Split | £9.00**

A classic seaside favorite: a fresh split banana served with scoops of ice cream, fresh whipped cream, rich chocolate sauce, and finished with sweet glacé cherries.

## **The Star Sundae | £11.00**

Layers of rich double chocolate brownie chunks, creamy vanilla and chocolate ice cream, decadent chocolate sauce, crispy chocolate shards, and a dollop of fresh whipped cream.

## **Double Chocolate Brownie | £9.00**

Our classic, indulgent double chocolate brownie served warm with a scoop of creamy vanilla ice cream.

## **Chilli Chocolate Orange Torte | £9.00**

A rich, dark chocolate and orange torte with a subtle hint of chilli heat, topped with white chocolate shavings and served with double cream.

## **Key Lime Posset | £8.00**

A wonderfully creamy yet zesty key lime posset, topped with a buttery shortbread crumb and a dollop of elegant chantilly cream. (Pairs beautifully with our trentham estate reserve dessert wine - £6.50 100ml Glass)

## **Limoncello & Raspberry Semifreddo | £8.00**

A light, sophisticated, semi-frozen Italian dessert bursting with sweet raspberries and a sharp, refreshing punch of Limoncello liqueur.

## **Honey & Lime Rainbow Fruit Salad | £7.00 (V) (VG)**

A vibrant, colorful selection of fresh seasonal fruits tossed in a bright honey and lime dressing, served with a scoop of refreshing mango sorbet.

## **British Isle Cheese Board (V) | £12.00**

A handpicked selection of fine British cheeses, accompanied by sweet quince jelly, tangy red onion chutney, grapes, and crisp crackers.

## **Ice Cream and Sorbet (V, GF) | £8.00**

Three premium scoops of your choice: vanilla ice cream, strawberry ice cream, chocolate ice cream, raspberry sorbet, mango sorbet, or lemon sorbet.

## **Affogato (V, GF) | £6.00**

A simple, elegant Italian classic: a shot of hot, intense espresso poured over a smooth scoop of vanilla ice cream.

## **Eton Mess (V) | £8.00**

Fresh strawberries, crushed meringue, and whipped cream, topped with raspberry sorbet and fresh berries.

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