

TODAY'S MENU

PREPARED FRESH AND COOKED TO ORDER

THE STAR
AT SIDCUP PLACE

V = Vegetarian | VG = Vegan | Gluten Free Menu Available

OUR MENU CAN CHANGE ON A DAY TO DAY BASIS AND SOME DISHES MAY NOT BE AVAILABLE

TO START

Mixed Olives (V) | £7.50 | A selection of mixed olives, served with warm sourdough bread and a side of oil & vinegar.

Curried Sweet Potato & Coconut Soup (VG) | £8 | Homemade soup, infused with aromatic spices, topped with crispy shallots and fresh coriander, served with warm flatbread.

Pan-Fried King Scallops | £10.50 | Pan fried king scallops, served with a bacon crumb, mango chimichurri sauce and rocket.

Duck Leg Terrine | £8.50 | Slow-cooked duck leg, shredded and mixed with sweet caramelised red onions, toasted cashew nuts, and chopped parsley. Served with homemade onion jam, Cornichon pickles, and toasted brioche.

Slow-cooked Pork Belly | £8.50 | Slow-cooked pork belly, braised, pressed, sliced, and fried, then tossed in a soy, lime, and sesame oil glaze. Topped with chilli, spring onions, and sesame seeds. Served with Asian coleslaw.

Crispy Sweet Potato Pakora (VG) | £8 | Homemade sweet potato and red onion pakora, served on a bed of spiced hummus with a mint and lime yoghurt sauce, topped with spring onion and pomegranate seeds.

Mussels | £8.50 | Fresh mussels, served in one of two ways: **Classic Mariniere** - sauteed with garlic, shallots, and white wine, or **Thai Style** - cooked in a fragrant lemongrass and coconut sauce. Served with baked ciabatta.

Wings | £8.50 | Slow-cooked chicken wings, finished in the fryer for a crispy texture, then tossed in a lemon pepper sauce with spring onions and parsley.

TO SHARE

Baked Camembert (V) | £14 | Baked Camembert studded with rosemary and garlic, served with onion jam, pickles, and toasted GF bread.

Sausage Board | £18 | A selection of premium sausages, including Toulouse, Italian, Lincolnshire, and chorizo, served with English mustard, hot honey, brown sauce, and a dill pickle.

MAINS

Star Surf & Turf | £38 | 12oz grass-fed ribeye, chargrilled to perfection, paired with three whole chargrilled giant tiger prawns. Served with triple-cooked chips, creamed sweetcorn, chimichurri sauce, and peppercorn sauce.

The Star Lasagne | £18 | Slow-braised shin of beef, cooked in a rich tomato sauce and layered between fresh lasagne sheets with a creamy cheese béchamel sauce. Topped with piles of freshly grated aged Parmesan and served with a mixed leaf salad and garlic bread. **Baked to order, so please allow a little extra time.**

Fish & Chips | £17.50 | A fresh fillet of cod, cooked in a turmeric and dill beer batter, served with homemade tartar sauce, pea purée, and chunky chips.

Ribeye Steak | £29 | 12oz grass-fed ribeye, chargrilled and served with triple-cooked chips, creamed sweetcorn, chimichurri sauce, and peppercorn sauce. **Make it a surf and turf by adding three whole chargrilled giant tiger prawns - £38.**

Steak and Ale Pie | £16.50 | Freshly baked steak and ale pie, served with homemade creamy mashed potato, crispy kale, and rich homemade gravy. **Baked to order, so please allow a little extra time.**

Sausage & Mash | £16 | Lincolnshire sausages served with creamy mashed potato, tenderstem broccoli, and homemade ale and onion gravy.

Duck Breast | £21 | Pan-fried duck breast, served medium, with a duck leg croquette, pea purée, courgette.

Mussels | £18 | Fresh mussels, served in one of two ways: **Classic Mariniere** - sauteed with garlic, shallots, and white wine, or **Thai Style** - cooked in a fragrant lemongrass and coconut sauce. Served with baked ciabatta.

Grilled Sea Bass | £21 | Grilled fillet of sea bass, served with ginger, lime leaf, lemongrass and coconut broth. Accompanied by chargrilled tiger prawns on a bed of basmati rice, pak choi, topped with coriander.

Salmon Linguine | £17.50 | Fresh linguine tossed in a white wine cream sauce with baby spinach and lemon zest, topped with flaked roasted salmon, deep-fried crispy capers, and cracked black pepper. Served with garlic bread.

The Star Burger | £17 | Chargrilled fresh rib-eye patty with dill pickles, crisp lettuce, American cheese, bacon jam, ale caramelised onions, and burger sauce, served in a freshly baked bun with fries and coleslaw.

Caesar Salad | £14.50 | Baby gem lettuce, salted sourdough croutons, grated aged Parmesan, and homemade Caesar dressing. **Add chicken - £3.50 | Add halloumi - £2.50**

VEGAN AND VEGETARIAN MAINS

Beetroot Gnocchi (V) | £16 | Beetroot gnocchi with spinach, basil pesto and crispy kale.

Spring Salad (VG) | £16 | Asparagus, tenderstem broccoli, garden peas, mint gremolata, toasted almonds and spinach served warm.

Spinach and Chickpea curry (VG) | £16.50 | Chickpea and spinach curry, served with coconut rice, a crispy onion bhaji, and mint raita.

SANDWICHES | SERVED UNTIL 5PM MONDAY - FRIDAY

Steak Sandwich | £12 | Slices of rump steak, served medium-rare in focaccia bread with ale caramelised onions, mayo, rocket, and chimichurri. Served with a side of skinny fries.

Cajun Chicken Wrap | £9.5 | Chicken breast, marinated and cooked in Cajun spices, served in a tortilla wrap with sriracha yoghurt, tomato, cucumber, coriander, and red onion. Served with skinny fries.

Vegetable Ciabatta (V) | £9 | Roasted flat mushroom with caramelised red onions, baby spinach, blue cheese, and pesto, served in a toasted ciabatta.

SIDES

Chunky chips (VG) | £5 | **Skinny fries (VG)** | £5 | **Garlic bread (V)** | £5 | **Garlic bread with cheese (V)** | £6

Buttered new potatoes & chives (V) | £6 | **House side salad (VG)** | £6 |

Sautéed seasonal greens (Ask server for details) (V) | £6 |

PUDDING

Mini Chocolate Hazelnut Doughnuts (V) | £8.50 | Served hot with strawberries, chocolate sauce, and vanilla ice cream.

Lemon & Elderflower Posset (V) | £7.50 | Served with homemade shortbread and fresh berries.

Apple & Peach Crumble (V) | £7.50 | Topped with an almond and polenta crumb and served with vanilla ice cream.

Homemade Banoffee Tart (V) | £8 | Layered with banana, toffee and cream, topped with chocolate and crushed hazelnuts.

Cheeseboard (V) | £10 | A variety of regional cheeses served with truffle honey, onion jam, red grapes, and seeded crackers.

Ice Cream and Sorbet (V) | £8 | Three scoops of your choice: vanilla ice cream, strawberry ice cream, chocolate ice cream, raspberry sorbet, mango sorbet, lemon sorbet or salted caramel honeycomb.

An optional 10% service charge will be added to your bill. 100% of this goes directly to the staff.

If you have a food allergy, intolerance or sensitivity, please let us know before you order so we can advise with a menu choice.

We cannot guarantee our dishes are 100% free of allergen ingredients and there are occasions when our menus change.