

TODAY'S MENU

PREPARED FRESH AND COOKED TO ORDER

THE STAR
AT SIDCUP PLACE

MENU SUBJECT TO CHANGE AND MAY VARY ON YOUR ARRIVAL

V = Vegetarian | VG = Vegan | GF = Gluten Free

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

Soup of the day (VG) | £8.50 | Freshly prepared soup made in house served with warm sourdough bread. *(GF option available)*

Seasonal English Asparagus | £8.50 | Tender spears of English seasonal asparagus, served with a light whipped herb ricotta, crispy pangrattato, and shavings of Parmesan.

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. *(GF option available)*

Spring Pea & Parmesan Arancini (V) | £8.50 | Crispy risotto balls filled with new-season spring peas and Italian Parmesan, served with a refreshing coconut yogurt, mint, and caper dip. (4 available)

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

Buffalo Wings | £8.50 | Slow-cooked chicken wings, fried for a crispy finish and tossed in a fiery hot sauce, served with cooling sour cream and fresh spring onions.

Brown Crab Rarebit Crumpet | £9 | A classic toasted English crumpet topped with a rich, bubbling brown crab rarebit. Served with a sharp watercress and green apple salad.

Duck Leg terrine | £9 | A rustic terrine of slow-cooked, shredded duck leg with caramelised red onions and toasted cashews. Served with homemade onion jam, Cornichon pickles, and toasted brioche. *(GF option available)*

The Star's Sausage Roll | £8.50 | Rich Cumberland and sage sausage meat wrapped in flaky, all-butter puff pastry and baked until golden. Served warm with homemade piccalilli.

TO SHARE

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.

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

MAINS

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

Broccoli & Chickpea curry (VG) | £16.50 | Thai inspired chickpea & broccoli curry, served with coconut rice.

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.

Pan Fried Lamb Rump | £25 | Tender, pan-fried lamb rump, served with a vibrant bulgur wheat salad of tomato and cucumber and a zesty minted salsa verde.

Roasted Hake Fillet | £23 | A perfectly roasted, flaky fillet of hake, served with roasted new potatoes, tenderstem broccoli, and finished with a delicate clam and white wine sauce.

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

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

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

Ribeye Steak | £29 | 12oz grass-fed ribeye, chargrilled and served with seasoned chunky chips, creamed sweetcorn, chimichurri sauce, and peppercorn sauce. *(GF option available)*

Make it a surf and turf by adding three whole chargrilled giant tiger prawns - £38.

Honey & Mustard Glazed Gammon | £17 | A thick-cut slice of gammon, slow-roasted overnight and glazed with sweet honey and seed mustard. Served with two pan-fried hen's eggs and our seasoned fries.

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.**

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

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. **GF option available**

FRESH PIZZA

Classic Margherita (V) | £14 | The timeless favourite with fresh tomato sauce, mozzarella cheese, and fragrant basil leaves.

Mediterranean Vegetable (V) | £15 | Roasted Mediterranean vegetables, mozzarella cheese and fresh rocket, drizzled with rosemary-infused olive oil.

Chilli Chorizo | £18 | Fiery blend of sliced Chorizo sausage with red chilli oil.

Prosciutto and Burrata | £18.50 | Italian Sliced prosciutto and burrata cheese, Rocket and Parmesan cheese.

Funghi | £17.50 | Sautéed oyster mushrooms and Chestnut mushroom, White sauce and truffle oil.

Garlic Pizzetta (V) | £12 | With rich garlic butter, caramelised onions, fresh rocket, and a generous sprinkle of Parmesan cheese.

SIDES

Chunky chips (VG) | £5 | **Seasoned fries** (VG) | £5 |

Garlic bread (V) | £5 | **Garlic bread with cheese** (V) | £6

Buttered Jersey Royal potatoes | £8 | **House side salad** (VG) | £6 |

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

Vibrant Heritage Tomato Salad with sweet peppers, sharp pickled shallots, and salty crispy capers | £8 |

Padron Peppers and Sriracha Aioli | £7.50 |

PUDDING

Apple & Raspberry 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, salted caramel ice cream, raspberry sorbet, mango sorbet, or lemon sorbet. GF option available

Eton Mess (V) | £7.50 | Mixed berry eton mess, with strawberry ice cream, chantilly cream and meringue.

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

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.