

# MAIN MENU

PREPARED FRESH AND COOKED TO ORDER



**SUBJECT TO CHANGE | DISHES MAY BE ADDED OR REMOVED ON ARRIVAL**

(V) Vegetarian | (VG) Vegan | 🌟 Star Favourites

## STARTERS

**Soup of the Day (VG)** | £8.50 | A warming soup, made fresh daily, served with toasted sourdough bread.

**Wild Mushroom Arancini (V)** | £9.00 | Crispy wild mushroom arancini, served with a delicate truffle and chive mayonnaise.

🌟 **Salmon & Halibut Crostini** | £10.00 | Salmon & halibut served with a dill & lemon cream cheese on top of a crostini.

**The Star Classic Prawn Cocktail** | £9.00 | Prawn Cocktail, cucumber, tomato, shredded lettuce and bread. (Gluten free on request)

**Katsu Chicken Skewer** | £9.00 | Panko breaded chicken breast, with a japanese curry sauce.

**Crispy Gochujang Chicken** | £9.00 | Crispy chicken pieces tossed in a vibrant stir-fry vegetable salad with a rich honey, soy, and sesame sauce.

**Beef Cheek Croquette** | £9.00 | Slow-braised, tender beef cheek inside a golden crispy crumb. Finished with a dusting of sharp Parmesan and a kick of smoky chipotle mayo.

**Mushroom Parfait** | £7.50 | A decadently smooth and silky mousse, packed with deep, earthy mushroom flavours.

## SHARERS

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

### WHAT'S ON

**BIG FAT QUIZ OF THE YEAR** | £3pp | Thursday 22nd Jan, 19:30 | Exclusive two-course menu accompanied by a leading Abba tribute.

**DINNER WITH ABBA** | £45pp | Friday 30th Jan, 19:30 | Exclusive two-course menu accompanied by a leading Abba tribute.

## ROASTS

**Roast Beef Sirloin (medium rare)** | £23 | Slow-cooked East Sussex native breed roast beef served medium rare, served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and gravy.

**Roast Pork Shoulder** | £20 | Roast pork shoulder, served with seasonal vegetables, roast potatoes, crackling, a giant Yorkshire pudding, and gravy.

**Roast Turkey** | £18 | Traditional hand-carved roast turkey, served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and gravy.

**Trio of Roasts** | £26 | Roast pork, beef and turkey, served with seasonal vegetables, roast potatoes, crackling, a giant Yorkshire pudding, and gravy.

**Beetroot & butternut squash wellington (V)** | £18 | Beetroot & butternut squash wellington in crispy pastry. Served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and vegan gravy. (This can not be made gluten free) **Vegan option available**

**Children's Roast** | £9 | A smaller portion of the day's roast dinner, featuring your choice of roast meat, served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and gravy.

**Cauliflower Cheese (V)** | £6.50 | Baked cauliflower in a rich, creamy cheese sauce, topped with golden melted cheese.

## MAINS

**Sausage & Mash** | £17.00 | Cumberland sausages, served on creamy mash with rich gravy.

**The Star's Fish & Chips** | £18.00 | Fillet of cod cooked in a turmeric & dill batter, served with homemade tartare sauce, garden peas, and seasoned chunky chips.

**The Star Burger** | £17.00 | Our signature chargrilled rib-eye patty, with dill pickles, crisp little gem lettuce, tomato, burger sauce, ale-caramelised onions, and bacon jam, topped with American cheese in a brioche bun. Served with seasoned fries and coleslaw.

**Gammon Steak** | £17.00 | A grilled gammon steak. Served with two pan-fried hen's eggs and our chunky chips.

**Roasted Squash & Halloumi burger (V)** | £17.00 | Served in a brioche bun with sriracha mayo, baby gem lettuce, tomato and gherkin served with seasoned fries.

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## FRESH PIZZA

**Garlic and Caramelised Onion flatbread (V)** | £8.50 | With rich garlic butter, caramelised onions, fresh rocket, and a generous sprinkle of Parmesan cheese. **A great side addition or quick snack.**

**Classic Margherita (V)** | £12 | The timeless favourite with fresh tomato sauce, mozzarella cheese, and fragrant basil leaves.

**Mediterranean Vegetable (V)** | £13 | Roasted Mediterranean vegetables, mozzarella cheese and fresh rocket, drizzled with rosemary-infused olive oil.

**Funghi (V)** | £14.50 | Sauteed oyster mushrooms and Chestnut mushroom, White sauce and truffle oil.

**Chilli Chorizo** | £15 | Fiery sliced Chorizo sausage with red chilli oil.

**Chicken Pesto Panuozzo** | £15.50 | Garlic butter bread filled with mozzarella, grilled chicken, basil pesto, fresh rocket and balsamic glaze. (Folded Pizza)

**Prosciutto and Burrata** | £16 | Italian Sliced prosciutto and burrata cheese, Rocket and Parmesan cheese.

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## SIDES

**Chunky chips (VG)** | £5 | **Seasoned fries (VG)** | £5 | **Truffle & Parmesan fries** | £6 |

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

**House side salad (VG)** | £6 | **Sautéed seasonal greens** (Ask server for details) (V) | £6 |

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## PUDDING

**Gingerbread Spiced Tiramisu (V)** | £8.50 | A festive twist on a classic, with gingerbread-spiced tiramisu topped with a gingerbread cookie crumb.

**Cinnamon apple crumble** | £7.50 | A classic winter crumble, served warm with custard.

☀️ **Lemon Posset** | £7.50 | Rich set cream balanced perfectly with a sharp, zesty lemon kick.

**Dark Chocolate & Cranberry Brioche Bread & Butter Pudding (V)** | £8.00 | A rich brioche bread and butter pudding with dark chocolate and cranberries, served with warm custard.

**British Isle Cheese Board (V)** | £12.00 | A selection of fine British cheeses, served with quince jelly, pickled onions, and apple onion jam. (Why not add a port for the perfect finish?)

**Ice Cream and Sorbet (V)** | £8.00 | Three scoops of your choice: vanilla ice cream, strawberry ice cream, chocolate ice cream, raspberry sorbet, mango sorbet, or lemon sorbet. **(GF option available)**

**Sticky Toffee Pudding** | £8.00 | Sticky toffee sponge, served warm with ice cream.

*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.