

SUNDAY MENU

PREPARED FRESH AND COOKED TO ORDER



V = Vegetarian | VG = Vegan

TO START

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 | Fresh homemade soup, served with a toasted sourdough. **GF option available**

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.

Miso, Honey and Sesame Caramel Chicken Wings | £8.50 | Slow-cooked wings, fried for a crispy finish, and tossed in a savory-sweet Miso, Honey, Sesame Caramel Glaze and gotcha ketchup. Topped with sesame seeds, spring onions, and a hint of chilli.

The Star's Sausage Roll | £8.50 | Cumberland and sage sausage meat wrapped in puff pastry, served with homemade piccalilli and a side salad **(Served cold)**.

Ham Hock Terrine | £8.00 | A classic ham hock served with red onion marmalade and toasted sourdough bread.

Mussels | £8.50 | Shetland Island Mussels with British cider, spring onions and cream. Served with toasted ciabatta

Smoked Mackerel, Crème Fraiche and Chive Pate | £9 | A british classic served with toasted sour dough, picked cucumbers and crisp watercress

FESTIVE DINING AT THE STAR

Enjoy our spectacular Christmas menu throughout December. Two Courses £29 | Three Courses £34

Planning a party? Ask our team about private hire and group bookings.

CHRISTMAS WITH THE STARS | £45pp

Our festive tribute nights, including a spectacular two-course Christmas meal and live entertainment.

4th Dec: Whitney Houston | 11th Dec: Rod Stewart | 18th Dec: A Soul & Motown

TO SHARE

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

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.

ROASTS

Roast Beef Sirloin served medium rare | £22 | Slow-cooked East Sussex native breed roast beef, served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and gravy.

Roast Pork Shoulder | £19 | 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 | £23 | Roast pork, beef and turkey, served with seasonal vegetables, roast potatoes, crackling, a giant Yorkshire pudding, and gravy.

Beetroot & Butternut Squash Wellington (V) | £17 | Beetroot and butternut squash vegan 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

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 chunky chips.

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

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. GF option available**

Autumn Harvest Salad (VG) | £16 | A warm salad featuring spiced roasted butternut squash and red onion, tossed with giant couscous and crunchy crispy kale. Finished with savory vegan feta, pumpkin seeds and, creamy coconut, green herb, and tahini dressing.

Masala spiced Cauliflower steak and Aubergine and Chickpea Makhani (VG) | £16.50 | Masala-spiced Cauliflower Steak over creamy aubergine and chickpea Makhani. Served with turmeric rice, and topped with fresh pomegranate and coconut.

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

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 | £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.

SIDES

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

Creamy mashed potatoes | £6 | **House side salad (VG)** | £6 |

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

PUDDING

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

Apple & Plum Crumble (V) | £7.50 | Topped with vanilla ice cream.

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, lemon sorbet, mango sorbet or raspberry sorbet. **GF option available.**

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

Spiced Pumpkin Cheesecake | £8.50 | Our rich, creamy baked pumpkin cheesecake captures the essence of autumn. Served with a light, spiced cinnamon Chantilly cream.

Butterscotch, Banana & Honeycomb Knickerbocker Glory | £9 | A decadent dessert with layers of creamy butterscotch, banana, and honeycomb ice cream. Topped with whipped cream, sauce, and a crunch of crushed hazelnuts.

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.