

TODAY'S MENU

PREPARED FRESH AND COOKED TO ORDER

THE STAR
AT SIDCUP PLACE

MENU'S CHANGE DAILY AND MAY DIFFER FROM WHAT YOU SEE HERE

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

STARTERS

Mixed Olives (VG) | £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)*

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, fresh chilli and pomegranate seeds. *(GF option available)*

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

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.

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, pickled cucumbers and crisp watercress

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)*

COMING SOON | Dates will sell out quickly, book now to avoid disappointment.

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

MAINS

Masala spiced Cauliflower steak with 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.

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)*

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.

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.

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.

Mussels | £18.00 | Shetland Island Mussels with British cider, spring onions and cream. Served with toasted ciabatta and skinny fries.

The Star Lasagne | £18 | Slow-braised shin of beef, cooked in a rich tomato sauce and layered between 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.**

Salmon Rigatoni | £17.50 | Fresh rigatoni in a creamy mascarpone-tomato sauce with confit cherry tomatoes. Topped with roasted salmon, crispy fried capers, and cracked black pepper. Served with garlic bread.

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

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 (V) | £14.50 | Sautéed 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 | **Seasoned fries (VG)** | £5 |

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

House side salad (VG) | £6 |

PUDDING

Apple & Plum Crumble (V) | £7.50 | Served with 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.

Spiced Maple Roasted Pineapple (VG) | £8 | Roasted pineapple with maple syrup, organic coconut yoghurt, pomegranate and toasted almonds.

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

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

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

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

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.