

star & garter

Bar Menu

Cheese & Charcuterie Boards

Ultimate French Cheese Board

Beaufort, Comte, Bleu de Causses, Couloumiers and Brie de Melun, served with biscuits, plum chutney, quince paste, grapes and fig & almond

14.50

Spanish

Teruel ham, Chorizo and Manchego cheese, served with biscuits, quince paste, chutney, grapes and fig & almond

9.50

Italian

Prosciutto, Cured Coppa and Gorgonzola served with biscuits, quince paste, chutney, grapes and fig & almond

9.50

French

Bayonne Ham (Jambon de Bayonne), Saucisson sec and Brie de Melun served with biscuits, quince paste, chutney, grapes and fig & almond

9.50

British

Colston basset stilton, Kirkham's Lancashire and Tunworth served with biscuits, quince paste, chutney, grapes and fig & almond

9.50

Appetisers

Pate de Campagne, Duck & Pork Rillettes and Goat Cheese,
Served with Chutney and freshly toasted Bread

9.95

Freshly toasted bread served with Hummus, aubergine imam dip, tomato & harissa dip and olives (v)

6.50

Plate of Smoked Salmon with caper berries, served with bread

Chicken Liver Pate with chutney, served with bread

5.00 each

Homemade scotch eggs- choose either:

Cumberland sausage ~ Chicken **3.50 each**
(Served cold)

Homemade sausage rolls- choose either:

Chicken ~ wild boar & apple ~ Cumberland sausage **3.50 each**
(Served hot)

Mix & Match Mezze's **7.50 each**

Pick 4 different mezze's including olives, artichokes, roasted red peppers, sundried tomatoes, selection of nuts and crisps

Ask staff for details

Service not included. VAT included at 20% (v) - vegetarian. Please also note we cannot guarantee any of our dishes are free from nuts or nut trace elements. Please ask a member of the team for further allergy information.