



THE
STAR & GARTER
COUNTRY INN WITH ROOMS
FREE HOUSE · EAST DEAN

AUTUMN MENU

STARTERS

house marinated mixed olives - **£4.50**
sourdough bread, olive oil & balsamic

soup of the day - **£5**
croutons, bread and butter

3 or 6 oysters (gf) - **£8/£16**
red wine vinaigrette / chimichurri / soy & ginger dressing

pork cheek & chicken thigh terrine - **£7.50**
caraway glazed carrot, house pickles

curried Selsey crab cakes - **£8.50**
peanut puree, Granny Smith apple, lime, fried garlic, coriander

scotch egg - **£7.50**
house Dijon mustard, celery salt

house sumac ricotta - **£7.50**
parsley & black pepper farfelle, rainbow chard, cold pressed rapeseed oil

SIDES - ALL £3

tenderstem broccoli au gratin | seasonal market vegetables
buttered new potatoes | house mixed salad | peas
mixed sourdough bread basket | hand cut chips

Serving a wide selection of well kept real ales, lagers, wines, spirits, and a local seasonal menu.

EAT, DRINK & BE MERRY!

Although great care is taken when preparing our foods, some food items may contain traces of nuts. For further allergy advice please speak to a member of staff.

There is a service charge of 10% for tables over 6 people

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MAINS

beer battered hake and chips - **£15**
tartare sauce, a choice of garden or mushy peas
Picpoul de Pinet 'Cuvee Caroline' 2018, Famille Morin **£26**

butcher's cut steak (gf) - **market price**
portobello mushroom, slow roasted tomato, hand cut chips
peppercorn sauce / garlic butter / blue cheese / chimichurri
Cotes du Rhone 2017, M.Chapoutier **£28**

fish of the day (gf) - **market price**
Selsey crab, lime & saffron potatoes, heritage Nutbourne tomatoes, sprouting broccoli, fermented garlic, shellfish bisque
Albarino 2018, Lagar de Bouza, Rias Baixas, Spain **£30**

pan seared calf's liver (gf) - **£16.50**
creamed potato, pickled samphire, onion puree, pancetta, seasonal greens, wholegrain mustard sauce
Château Treytins 2011, Montagne St-Emilion **£44**

rack of lamb (gf) - **£22**
braised lamb belly, hazelnut crumb, smoked Jerusalem artichoke & potato rosti, kohlrabi sauerkraut, anchovies
Bodegas Roda 'Sela' 2015, Rioja **£42**

pan roasted breast of partridge - **£20**
fondant potato, Serrano ham, partridge sausage, girolles, sweetcorn creamed Savoy cabbage, elderberry jus
Gavi 2017, Tenuta Olim Bauda, Italy **£35**

mixed bean, tomato & saffron ragout (gf, ve) - **£15**
fennel salad, sea vegetable hummous, basil
Reyneke Organic Sauvignon Blanc Semillon 2018, Stellenbosch **£30**

wines recommended & selected by

Alistair Gibson
HERMITAGE CELLARS

