

A La Carte Menu

Starters

STEAK TARTARE £16.00

(G DF) Finely diced beef fillet, anchovies, capers, shallots and wholegrain mustard, topped with egg yolk and red wine vinaigrette dressing (chilled dish).

FANTAIL OF SEASONAL MELON £12.00

(G V) Served with fresh fig, Gorgonzola cheese, roasted walnuts, and Poire Williams chutney.
Add Parma ham £3.50

SCALLOPS £14.00

(GF) Pan-seared scallops, slow braised pork belly, apple & calvados puree, apple matchsticks, sticky soy & toasted sesame seeds.

KING PRAWNS £12.00

(GF) Garlic fried king prawns with basil & chilli passata (shell on).

Mains

SLOW BRAISED BEEF TIAN £24.00

(G) Aromatic slow-braised beef tian served with a carrot puree, braised leeks, crispy shallot rings, mustard mash and Baron De Funes jus.

PAN-FRIED SEA BASS FILLETS £23.00

(G) Served with garlic and herb-roasted Mediterranean vegetables, olives, diced potatoes, and vine tomatoes.

LEMON & THYME CHICKEN BREAST £22.00

(G) Served with fondant potato, broccoli, sugar snaps and tarragon cream butter sauce.

SAFFRON SPICED LENTILS £16.00

(V) Chickpeas, spinach, butternut squash, sweet potato casserole, served with coriander flatbread.

Sides

SIDES £4.50 EACH

Chunky Chips | Sautéed Greens | Mixed Salad | Mustard or Horseradish Mash | Coleslaw

Deep Fried Tempura Vegetables £6.00

Dietary Requirements: G - Gluten Free, DF - Dairy Free, V - Vegetarian, VE - Vegan, VEO - Vegan Option

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