

## RABBIT TERRINE £16.00

(GF DF) Confit rabbit, prune and pistachio terrine, beetroot and picked cabbage salad.

## HADDOCK CHOWDER £14.00

(GF) Smoked haddock, cognac, potato, peas, cream and chives.

# MOULES MARINIERE £16.00

New season locally sourced mussels, in white wine, cream, shallots and parsley sauce. Served with crusty bread.

## SCALLOPS £16.00

(GF) Pan fried scallops, artichoke puree, truffle oil, artichoke crisps.

## VEGETABLE FILO WRAP £15.00

(VE) Toasted sesame, shredded vegetables, beansprouts wrapped in filo, sweet chilli sauce, dressed leaves.

Mains

## PARMESAN & HERB CRUMB COD £35.00

Pan seared loin of Atlantic cod, parmesan and herb crust, dauphenoise potatoes, lemon beurre blanc, tenderstem broccoli, sugar snap peas.

## DUCK BREAST £29.00

(GF) Pan fried duck breast, in a blackberry, port and orange jus, fondant potato, baby carrots and buttered pak choi.

# MOULES FRITES £35.00

(GF) New season locally sourced mussels, in white wine, cream, shallots and parsley sauce. Served with skinny fries and crusty bread.

## TARRAGON CHICKEN BREAST £27.00

(GF) Corn fed Lindsell chicken, oven roasted in a rich Spanish chardonnay, shallot, cream tarragon sauce, parmentier potatoes, seasonal greens.

## STUFFED ROASTED BELL PEPPERS £25.00

(VE) Slow roasted bell peppers, filled with cumin spiced butternut squash, apricots, sweet potato, risotto, served with warm curry spiced lentils, barley and chick pea medley.

## **STEAKS**

Served with a choice of peppercorn or bernaise sauce, chunky chips, portabello mushroom, confit tomato.

28 DAY DRY AGED FILLET STEAK £37 28 DAY DRY AGED SIRLOIN STEAK £30

# SIDES £4.50 EACH

Tomato & Onion Salad | Chunky Chips | Dressed Mixed Salad | Olives | Sautéed Greens | Skinny Fries

Truffle, Parmesan Fries £6.50

GF - Gluten Free | GFA - Gluten Free Alt | DF - Dairy Free | V - Vegetarian | VE - Vegan | VEO - Vegan Option

The Starr Inn | Market Place, Dunmow, Essex, CM6 1AX | www.thestarrinn.co.uk | reservations@thestarrinn.co.uk