

Dinner Menu

To Nibble

Olives 3 (v)(g)

Pork Crackling 3.5

Bread Board 3.5

To Start

Soup 4.5

Pea soup | smoked ham hock bon bon |
crème fraîche (n)(V*)

Scallops 10

Pan seared scallops | bacon | butternut (n)(g)

Calamari 6

Crispy fried calamari | garlic mayonnaise |
chorizo | lemon (n)

Ham 6.5

Smoked ham croquette | mustard | oak leaf
& Cheddar salad (n)(d)

Chicken 6.5

Chicken liver parfait | pineapple &
fig chutney | toasted brioche (n)

Duck 7.5

Confit duck leg croquette | chicory |
cherry | walnut | pear (d)

Beetroot 5

Beetroot carpaccio | apple | soft goats cheese |
beetroot ketchup (n)(v)(V*)

Main

Pork 16

Pork belly | roast shallot | lentils |
spinach | pancetta | crackling (n)(g)(d)

Salmon 21

Pan fried salmon | crab bon bon |
creamed spinach | crispy kale (n)

Risotto 11

Wild mushroom risotto |
parmesan | kale pesto (g)(V*)

Chicken 14

Pan roast chicken | garlic creamed potatoes |
watercress cream | bacon |
sprouting broccoli (n)(d)

Cod 13

Herb crusted cod | crushed pea |
lemon mayonnaise | burnt lemon |
hand cut chips (n)

Lamb 22

Spiced lamb | pressed celeriac
& potato | aubergine |
roast tomatojus (n)(g)

Duck 19

Honey roast duck breast | duck leg
croquette | potatoe cake |
roast baby carrot (n)(d)

10oz Ribeye 28 | 8oz Fillet 30

Truffle hand cut chips | mushroom ketchup |
slow roasted tomato | watercress salad (n)(d)(g)

Sauce 2.5 Peppercorn or Blue cheese

On The Side

Truffle hand cut chips 3

Mixed salad 3

Truffle or Plain fries 3

Mixed seasonal vegetables 3

Creamed potatoes 3

To Finish

Sticky Toffee Pudding 6

Sticky toffee | vanilla ice cream | pecan crumb

Chocolate Fondant 7

Chocolate fondant | pistachio ice cream

Coconut 6.5

Coconut parfait | caramelised pineapple |
chilli pineapple compot | ginger sponge (v)

Eton Mess 6

Caramel, apple & honeycomb
Eton Mess

Ice Cream | Sorbets 1.5 per scoop

Vanilla | Chocolate | Salted Caramel |
Pistachio | Strawberry | Coconut |
Passion Fruit | Raspberry | Lemon | Mango (n)(d)(g)

British Cheeses 10

British cheeses | house chutney | grapes |
celery | apple | crackers (n)
[add 1.5 for a glass of Port or Riesling Noble]

Proudly Sourcing

Sausage - Braughing, Bishop Stortford | Breads - Dorrington, Dunmow | Potatoes - Fairfields, Colchester |
Cream, milk & yoghurt - Suffolk | Burgers - Suffolk Farm, Harlow | Steaks - Chelmsford | Crab - Dorset |
Micro herbs | Veg - The Star Inn, Dunmow | Fruit | Veg - Anglia Produce, Colchester | Rapeseed Oil
- Heybridge, Maldon | Cured Meats - Suffolk | Handcrafted coffee - Crude Coffee Roasters, Bury St Edmunds
Crisps - Fairfield, Colchester | Craft Beer - Chelmsford BrewCo

**Please do ask
if we have a
Specials Menu available**

n (nut free) g (gluten free) | d (dairy free) | v (vegetarian) | (V) Vegan | (V*) Available as Vegan

Lunch Menu

Smaller Plates

Salmon 6.5

Salmon fish cake | creamed leeks | cured egg yolk (n)

Calamari 6

Crispy fried calamari | garlic mayonnaise | chorizo | lemon (n)

Ham 6.5

Smoked ham croquette | mustard | oak leaf & Cheddar salad (n)(d)

Cheese 5.5

Fried blue cheese | prosciutto | pear | pinenuts

Beetroot 5

Beetroot carpaccio | apple | soft goats cheese | beetroot ketchup (n)(v)(V*)

Bhaji 6

Carrot & shallot bhaji | yoghurt | coriander & chilli chutney (n)(d)(v)

2 plates 10

3 plates 15

4 plates 20

Larger Plates

Cod 13

Beer battered cod | pea purée | burnt lemon | hand cut chips | tartar sauce (n)

Star Inn Burger 14

Star Inn 6oz burger | blue cheese | brioche bun | fries (n)

Chicken Sandwich 10

Chicken & smoked bacon | sourdough | fries (n)

Pork 16

Pork belly | roast shallot | lentils | spinach | pancetta | crackling (n)(g)(d)

Steak 10

6oz sirloin steak | watercress salad | roast tomato | fries (n)

Risotto 11

Wild mushroom risotto | parmesan | kale pesto (g)(V*)

On The Side

Truffle hand cut chips 3
Truffle fries (or plain) 3
Creamed potatoes 3

Mixed salad 3
Mixed seasonal vegetables 3

Brunch Plates

Classic 10

Braughing sausages | bacon | baked beans | free range eggs [done your way] | hash browns | mushrooms | tomatoes | toast

Veggie 9

Vegetarian sausages | baked beans | free range eggs [done your way] | hash browns | mushrooms | tomatoes | toast (n)(v)

Eggs & Avocado 8

Poached egg | avocado | bacon or smoked salmon | toasted chia bread (n)

Bagel 8

Toasted bagel | scrambled eggs | chorizo (n)

Fritters 8.5

Pumpkin fritters | spiced yoghurt | roast vine tomato | mushrooms (v)

Friday & Saturday Bottomless Drink Options

Boozy 15 per person drink supplement
[Prosecco | Mimosa | House Wine]
Virgin 10 per person drinks supplement
[Mocktails | Tea | Coffee | Juice]
Food charged at menu prices

To Finish

Chocolate 7

Chocolate fondant | pistachio ice cream

Coconut 6.5

Coconut parfait | caramelised pineapple | chilli pineapple compot | ginger sponge (v)

Sticky Toffee 6

Sticky toffee pudding | vanilla ice cream | pecan crumb

Eton Mess 6

Caramel, apple & honeycomb Eton Mess

Ice Cream | Sorbet 1.5

Chocolate | vanilla | strawberry | coconut | pistachio | salted caramel | lemon | mango | passion fruit | raspberry

British Cheese 10

British cheese board | grapes | celery | crackers | house chutney | apple | add a glass of Port or Reisling Noble dessert wine 1.5 (n)

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