



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

WINTER 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

Chicken Liver on Sourdough Toast - £7.50
chanterelles, parsnip crisps

Curried Selsey Crab Cakes - £8.50
peanut puree, Granny Smith apple, lime, fried garlic, coriander

Scotch Egg - £7.50
house Dijon mustard, celery salt

Molecomb Blue Custard Tart - £7
glazed fig, toasted walnuts, frisee

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
potato and chorizo hash, kale, mussel and tarragon cream,
chorizo oil, black olive cracker
Albarino 2018, Lagar de Bouza, Rias Baixas, Spain £30

Calf's Liver (gf) - £16.50
creamed potato, roscoff onion, bacon lardons,
seasonal greens, Madeira jus
Château Treytins 2011, Montagne St-Emilion £44

Rump of Lamb - £19
parmesan gnudi, romanesco, pickled beets,
butter glazed shallot, lamb jus
Bodegas Roda 'Sela' 2015, Rioja £42

Breast of Guinea Fowl - £17
Roasted garlic dauphinoise, sprout tops, Calvados sauce
Gavi 2017, Tenuta Olim Bauda, Italy £35

Wild Mushroom and Sauerkraut Pierogi - £16
soured cream
Reyneke Organic Sauvignon Blanc Semillon 2018, Stellenbosch £30

wines recommended & selected by

Alistair Gibson
HERMITAGE CELLARS

