



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 - **£8/£16**
*red wine vinaigrette / Scotch bonnet mignonette /
lemon & tabasco*

mussel and saffron chowder - **£7.50**
parmentier potatoes, romanesco, Alexanders oil

chicken kiev - **£7**
*baby gem lettuce, salad cream, pickled shallots
anchovy and caper crumb*

confit duck wontons - **£8**
plum sauce, shredded aromatic salad

roasted Sussex squash - **£7**
girolles, sopressini tricolore

SIDES - ALL £3

creamed savoy cabbage au gratin | mash | house salad
garden peas | seasonal vegetables | 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 fish and chips - **£15**
*tartare sauce, a choice of garden or mushy peas
Picpoul de Pinet 'Cuvee Caroline' 2019, Famille Morin*

butcher's cut steak - **market price**
*portobello mushroom, slow roasted tomato, hand cut chips
peppercorn sauce / garlic butter / blue cheese /
chimmichurri
Cotes du Rhone 'Les Abeilles' 2018, Jean-Luc Colombo*

fish of the day - **market price**
*nduja topped oyster, braised salsify, sprouting broccoli
almonds, café de Paris butter
Albarino 2019, Lagar de Bouza, Rias Baixas, Spain*

slow braised ox cheek - **£16.50**
*cavolo nero, creamed potato, baby turnips and carrots
pickled shallots, sloe berry and brandy jus
Santuario Malbec, Mendoza, Argentina*

Goodwood rump of lamb - **£19**
*salt baked kohlrabi, poached pear, radicchio
caramelised brussels sprouts, perry steamed clam sauce
Bodegas Roda 'Sela' 2016, Rioja*

pan fried brill - **£18**
*house bacon, confit parsnips, oyster mushrooms
pearl onions, tarragon, red wine fish sauce
Macon La Roche Vineuse 2016, Domaine Chanson*

beetroot, Gruyere and Hampshire watercress pithivier - **£15**
*Jerusalem artichokes, runner beans
confit onion and caper berry salad
Bourgogne Pinot Noir 2018, Bernard Moreau*

wines recommended & selected by

Alistair Gibson
HERMITAGE CELLARS

