



LUNCH MENU

2 COURSES | 20 3 COURSES | 25

STARTERS

CHEF'S SOUP OF THE DAY

Our seasonal, freshly made soup served with warm bread Please ask server for today's flavour

CAJUN SPICED CHICKEN WINGS

Sour cream & spring onion dip

BEETROOT HUMMUS

Warm focaccia, crispy

STARR CAESAR SALAD

Baby gem, free range egg, grilled local bacon, creamy Caesar dressing, parmesan, croutons

HALF A DOZEN MALDON OYSTERS

Today's best, served with mignonette sauce, lemon, tabasco 5 SUPPLEMENT

MAINS

TRADITIONAL FISH AND CHIPS

Golden fried north sea Haddock, hand cut chips, homemade tartare sauce, mushy peas

HOMEMADE SHEPARDS PIE

Buttered seasonal vegetables

LOCALLY SOURCED 10OZ SIRLOIN

Hand cut chips, black pepper jus

THE STARR CHARGRILLED BURGER

Melted cheddar, grilled local bacon, sweet onion pickle, mayonnaise, salad, skin on fries

PANKO CHICKEN BURGER

Baby gem, mayonnaise, skin on fries

THAI STYLE MUSSELS

Local rope grown mussels, Thai red curry paste, lemongrass, chilli & kaffir lime leaves, skin on fries

HALLOUMI BURGER

Crushed avocado, spring onion and watercress salad, beetroot bun skin on fries

DESSERTS

Milk Chocolate Brownie

Salted caramel ice cream

Classic Creme Brulee

Handmade biscuit

Homemade Sticky Toffee Pudding

Vanilla ice cream

Jam Roly Poly

Warm custard

Glazed Bread & Butter Pudding

Custard OR pouring cream

Poached Pear

Mulled wine, cinnamon sugar, orange creme fraiche

PART OF THE FUNKY COLLECTION





Please inform a member of our team if you have an allergy or intolerance. Full allergen information is available. Fish may contain bones, game may contain short A discretionary 12.5% service charge will be added to your final bill. All service charges, are paid in full to our team. Spirits served in 25ml. Wines available in 125ml. All prices are inclusive of V.A.T