



The Starr

THE
FUNKY
COLLECTION

A LA CARTE MENU

SERVED FROM 5PM

Welcome to The Starr Inn, part of The Funky Collection. Our menus, crafted by a team of passionate chefs, features dishes that celebrate the rich culinary heritage of Britain while incorporating modern twists that surprise and delight. Whether you're joining us for a leisurely brunch, a cozy dinner, or just a drink at the bar, you'll find an experience tailored to satisfy both the palate and the soul. Come and enjoy a memorable dining experience where tradition meets innovation in the heart of Dunmow.

LOCAL MALDON FRESH OYSTERS

Served on ice with Mignonette sauce, tabasco

6 FOR 21

12 FOR 35

SIDES

6 EACH

TOMATO & RED ONION

SALAD

ONION RINGS

COLESLAW

BUTTERED BABY CARROTS

MIXED LEAF SALAD

HAND CUT CHIPS

SKIN ON FRIES

TENDERSTEM BROCCOLI

SAUTÉED SEASONAL GREENS

THE PARLOUR AT THE STARR

Join us in The Parlour for incredible
cocktails everyday with live music at the
weekend



**PART OF THE FUNKY
COLLECTION**

Scan the QR code to find out
more.

CAJUN SPICED CHICKEN WINGS | 8

Sour cream & spring
onions

CHEF'S SOUP OF THE DAY | 8

Freshly made soup served with
warm bread

SOUTH COAST DOVER SOLE | 36

Brown caper butter,
hasselback potatoes, Samphire

ITALIAN BURRATA | 11

Heirloom tomatoes, basil
pesto, baby watercress
salad

LINGUINI OF FRESH CRAB | 10

Red chilli & garlic

DAY BOAT FISH | MP

Sustainable fish caught
by local fishermen

RAGOUT OF ROASTED MONKFISH | 28

Prawn & mussels in a smoked
paprika & tomato sauce, served
with baby heritage carrots

SLOW BRAISED BEEF CHEEKS | 32

Olive oil mash, buttered Savoy
cabbage

HOMEMADE SHEPHERDS PIE | 23

Buttered seasonal vegetables

STEAMED STEAK & KIDNEY PUDDING | 28

ADD OYSTER TO YOUR PUDDING | 4
Creamy mash, seasonal vegetables

STARTERS SEARED SESAME TUNA TATAKI | 12

Honey & soy dressing

HOMEMADE FOCACCIA | 6

Balsamic vinegar

SEAFOOD

FRESH LOBSTER | MP

Prepared either grilled with garlic butter
or thermidor, served with skin on fries

CLASSICS

FISH & CHIPS | 19

Beer battered haddock, handcut
chips & homemade mushy peas

10oz FILLET OF BEEF | 42

Seared scallops, winter English
charred beignet

GRILL

ALL OUR GRILL DISHES ARE SERVED WITH HAND CUT CHIPS OR SKIN ON FRIES, GRILLED TOMATO, PORTOBELLO
MUSHROOM AND A CHOICE OF SAUCE - MUSHROOM, BLACK PEPPER JUS, HOLLANDAISE OR BEARNAISE

10oz AGED SIRLOIN | 35

10oz BEEF TENDERLOIN | 39

THE FUNKY COLLECTION SIGNATURE TOMAHAWK | MP

12oz RIBEYE | 33

STARR CAESAR SALAD | 9

Baby gem, grilled local
bacon, croutons, boiled
egg & parmesan

BEETROOT HUMMUS | 9

Warm focaccia, crispy onions

CORNISH SKATE WING | 24

New potatoes, salsa
verde

DUCK LIVER PARFAIT | 9

Crusty bread, apple &
cranberry chutney

ANTIPASTO | 12

Smoked & cured meats, olives,
dijon mayonnaise, homemade
focaccia

THE STARR CLASSIC FISH PIE | 22

Salmon, cod, shrimp in a
creamy white wine &
cheddar sauce, topped with
with glazed mash potato

THAI STYLE MUSSELS | 21

Local rope grown Mussels, Thai
red curry paste, lemon grass, chilli
& keffir lime leaves, skin on fries

STARR CHICKEN KIEV | 24

Corn fed chicken supreme, garlic & parsley
butter creamed spinach, fondant potato

GLAZED LAMB SHANK | 28

Bubble & squeak, petit Ratatouille

TENDER VENISON & WILD MUSHROOM STEW | 28

Root vegetable mash, herb dumplings

SUNDAY ROAST

Join our Sunday Roast Club
each Sunday from 12pm to 6pm

LUNCHTIME SPECIAL

2 COURSES FOR 20

3 COURSES FOR 25

Monday - Friday 12pm - 5pm

Please ask your server for more
details.

BURGERS

ALL SERVED WITH SKIN ON FRIES

THE STARR BEEF BURGER | 21

Melted cheddar, streaky bacon,
tomato & pickled red onion

PANKO COATED BUTTERMILK CHICKEN BURGER | 20

Baby gem, sriracha mayo, tomato

AVOCADO BURGER | 21

Beef patty, avocado, cream cheese
& crispy bacon

HALLOUMI BURGER | 19

Tomato, roasted pepper & shallot
relish