



The Starr

RESTAURANT
BAR & LOUNGE

THE
FUNKY
COLLECTION

FOR THE TABLE

A Mix of Greek Olives

Mixed pitted Kalamata and Halkidiki olives, sundried tomatoes, garlic, herb olive oil

5

Forty Eight Hour Sourdough

Netherend farm salted butter

5

OYSTERS

Market Oysters

AVAILABLE IN PLATES OF SIX OR TWELVE

Today's best, served with shallot vinaigrette & lemon

24 / 36



STARTERS

Antipasto

Smoked and cured meats, olives, homemade chutney, warm focaccia

12

Smoked Salmon

Cream cheese roulade, crushed avocado, saffron mayonnaise, warm mini loaf

16

Italian Burrata

Heirloom tomato, green pesto, baby watercress salad

11

Cajun Spiced Chicken Wings

Sour cream & spring onion

7

Grilled Asparagus

Soft boiled quail eggs, truffle hollandaise

9

Chef's Soup of the Day

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

8

Thai Style Moules

Local Maldon rope grown mussels, Thai red curry sauce, lemon grass, kaffir lime leaves

11

ROASTS

All roasts served with roast potatoes, maple glazed carrots, buttered greens, roasted parsnips, Yorkshire pudding, gravy

Lincolnshire Pork Loin

Crackling, apple sauce

20

Angus 28-Day Striploin of Beef

Freshly grated horseradish

24

Root Vegetable Wellington

Green lentils, butternut squash, beetroot, spinach, tomato and basil gravy

19

MAINS

The Starr Chargrilled Burger

Two beef patties, melted cheddar, grilled local bacon, sweet onion pickle, mayonnaise, salad, skin on fries

21



Day Boat Fish

Sustainable fish caught daily by local fishermen

MP

Traditional Fish and Chips

Golden fried north sea Haddock, hand cut chips, homemade tartare sauce, pea purée

19

LOBSTER

Thermidor

Gruyère, cognac, breadcrumbs



new potatoes or skin on fries
Half 35 / Whole 70



Grilled

Garlic butter, seashore vegetables

KIDS ROAST

All roasts served with roast potatoes, maple glazed carrots, buttered greens, roasted parsnips, Yorkshire pudding, gravy

British Roasted Chicken Breast

Pigs in blankets, stuffing

11

Angus 28-Day Striploin of Beef

12

Root Vegetable Wellington

Green lentils, butternut squash, beetroot, spinach, Vegan gravy

10

A BIT ON THE SIDE

Hand Cut Thick Chips

Skin On Fries

Roast Potatoes

Pigs in Blankets

Jug of Gravy

Cauliflower Cheese Pork and Apple Stuffing

6 EACH

