

East Grinstead and District Guild of Church Bell Ringers
Informal Dinner at The Star Inn, Felbridge - Saturday 8 February 2020 at 7.00 for 7.30pm

STARTERS

Oak-Smoked Chicken Liver Pâté - With caramelised red onion chutney and toasted sourdough bread	£5.99
Seared Scallops - with pan-fried chorizo and samphire, with a garlic & rosemary mayonnaise	£6.99
Hand-Battered Chicken Goujons - in a Cajun batter with an IPA barbecue sauce	£5.79
Stilton & Peppercorn Mushrooms - on toasted sourdough bread	£5.69
Panko-Coated Calamari - with garlic & rosemary mayonnaise	£6.59
Chef's Soup of the Day - with sourdough bread and butter	£4.19
Atlantic Prawn Cocktail - with baby gem lettuce, Marie Rose sauce and sourd	£5.79

GOURMET PIES - Our hand-finished pies are served with triple-cooked chips or buttered mash and glazed seasonal veg.

Steak & Red Wine Pie - Slow-cooked farm assured British beef in a rich red wine gravy, with mushrooms and roasted baby onions and mushrooms in hot water crust pastry. Served with a rich gravy	£11.99
Chicken & Woodland Mushroom Pie - Farm assured British chicken with leek and mushrooms in a creamy white wine sauce, in hot water crust pastry. Served with a rich gravy	£11.99
Slow-Cooked Lamb Pie - Cooked for 8 hours in a rich gravy, with root vegetables, topped with a rosemary and garlic puff pastry lid	£12.99

PUB CLASSICS

Beef, Pancetta & Red Wine Lasagne - with dressed leaves and choice of triple-cooked chips or garlic ciabatta	£10.49
Wholetail Whitby Scampi - with triple-cooked chips, garden or mushy peas, tartare sauce and sourdough bread and butter	£11.79
Gammon Steak - with a free-range fried egg, freshly grilled pineapple, sticky rum & cola glaze, triple-cooked chips and garden peas	£10.29
Slow-Cooked Pork Belly - In a barbecue glaze with pork crackling and half a baked apple, on a bed of garden peas, chopped smoked bacon and wilted baby gem. Served with buttered mash or triple-cooked chips	£13.79
Chicken in a Basket with a Garlic Kiev Sauce - Hand battered chicken breast served with a garlic Kiev sauce, skin-on fries and dressed salad	£11.99
Hand-Battered Halloumi - Lemon & coriander halloumi with triple-cooked chips, garden or mushy peas and tartare sauce	£9.99
Hand-Battered Atlantic Cod and Chips - With triple-cooked chips, garden or mushy peas and tartare sauce	£12.29
Classic Hunter's Chicken - Grilled chicken breast with back bacon, topped with smoked cheese and a barbecue sauce. Served with onion rings, triple-cooked chips, house slaw and dressed salad	£11.79

CHEF'S RECOMMENDATIONS

Signature Fish and Chips - Hand-battered Atlantic cod fillet and Whitby scampi, served with sourdough bread and butter and a choice of garden or mushy peas	£13.69
Chef's Seasonal Garden Bowl - A honey & mustard dressed garden salad of warm butternut squash, baby potatoes, beetroot and Tenderstem broccoli with radish, red onion and rocket	£10.69
Chef's Seasonal Garden Bowl with Rump Steak - A honey & mustard dressed garden salad of warm butternut squash, baby potatoes, beetroot and Tenderstem broccoli with radish, red onion and rocket with Rump Steak	£14.69
Chef's Seasonal Garden Bowl with Roasted Red Pepper & Sweet Potato Kofta Skewers - A honey & mustard dressed garden salad of warm butternut squash, baby potatoes, beetroot and Tenderstem broccoli with radish, red onion and rocket	£13.69
Chef's Seasonal Garden Bowl with Seabass - A honey & mustard dressed garden salad of warm butternut squash, baby potatoes, beetroot and Tenderstem broccoli with radish, red onion and rocket with Seabass	£14.69
Chef's Seasonal Garden Bowl with Salmon - A honey & mustard dressed garden salad of warm butternut squash, baby potatoes, beetroot and Tenderstem broccoli with radish, red onion and rocket with Salmon	£14.69

CHEF'S RECOMMENDATIONS (Continued)

Chef's Seasonal Garden Bowl with Halloumi - A honey & mustard dressed garden salad of warm butternut squash, baby potatoes, beetroot and Tenderstem broccoli with radish, red onion and rocket with halloumi	£13.69
Chef's Seasonal Garden Bowl with Chicken - A honey & mustard dressed garden salad of warm butternut squash, baby potatoes, beetroot and Tenderstem broccoli with radish, red onion and rocket with Chicken breasts.	£13.69
Sea Bass and Seared Scallops - Grilled sea bass fillets and pan-fried scallops, served on a prawn, white wine & pea risotto	£15.79
Slow-Cooked Lamb Shoulder - Cooked for 12 hours, on the bone, with minted baby potatoes and seasonal veg. Served with a Merlot & beef dripping sauce	£15.99
Pan-Fried Hake with Mussel Chowder - On crushed parsley baby potatoes, cabbage and smoked bacon. Served with pan-fried king prawns, samphire and a mussel & roasted sweetcorn chowder	£15.99
Chicken, Bacon & Avocado Salad - With Tenderstem broccoli, radish, spring onion and mixed leaves in a honey & mustard dressing, served with a seeded crostini	£10.79
Goat's Cheese and Roasted Pumpkin Tart - Topped with pumpkin seeds and served with roasted butternut squash and beetroot, Tenderstem broccoli and parsley oil-dressed lamb's lettuce & slaw	£11.79

BURGERS - Served in a brioche bun with shredded lettuce and skin-on fries

Prime Gourmet Beef - Hand-pressed burger topped with a fried free-range egg, smoked cheese, streaky bacon and our signature burger sauce. Served with a barbecue dip	£11.99
Chef's Signature Barbecue Beef - Topped with burnt ends in a sticky IPA barbecue sauce, with crispy onions, smoked cheese and our signature burger sauce. Served with an IPA barbecue dip	£13.59
Sticky Cajun Chicken - Hand-battered chicken with sweet green chilli sauce, coriander, spring onion, red chilli and our signature burger sauce. Served with a sweet chilli dip	£12.99
Gourmet Chicken - Grilled chicken breast topped with smoked cheese, streaky bacon, red onion, tomato and mayonnaise. Served with a barbecue dip	£11.99
Chef's Veggie - Plant-based burger topped with halloumi, red onion, tomato and our signature burger sauce. Served with a barbecue dip. Vegan option available	£10.79

FROM THE GRILL - Served with half a grilled tomato, onion rings and a choice of triple-cooked chips, jacket potato or dressed salad.

7 oz Fillet - The most tender and delicate steak, served with your choice of signature sauce. Recommended rare	£19.99
28-Day-Aged Prime Sirloin 8oz - A prime cut from the centre of the sirloin with a tender and delicate flavour. Recommended medium-rare	£15.99
28-Day-Aged Bistro Rump 8oz - A cut from the centre of the rump giving a lean steak with a firmer texture and fuller flavour. Recommended medium	£13.29
Chef's Signature Mixed Grill - Rump steak, chicken breast, gammon steak, pork sausage, black pudding and a fried free-range egg	£17.29
SATURDAY OFFER 8 oz Sirloin Steak - with half a grilled tomato, onion rings and a choice of triple-cooked chips, jacket potato or dressed salad.	£11.00

SIGNATURE SAUCES

Peppercorn Sauce	£1.49
Garlic Mushroom Sauce	£1.49
Beef Dripping Sauce	£1.49

STEAK SIDES

Topper Mac and Cheese	£2.49
Topper Stilton Mushrooms	£2.49
Topper Surf 'n' Turf	£2.99

SIDES

Buttered Cabbage with Smoked Bacon	£2.79
Cheese and Truffle Fries	£3.49
Crushed Parsley Baby Potatoes	£2.29
Skin on Fries	£2.99
Triple Cooked Chips	£2.99
Dressed Seasonal Salad	£2.49
Glazed Seasonal Vegetables	£2.29
Garlic Ciabatta with Cheddar	£3.39
House Slaw	£1.99
Onion Rings	£2.99

PUDDINGS

Sticky Toffee Pudding - <i>With a rich date & sultana toffee sauce and Beechdean clotted cream ice cream</i>	£5.79
Bakewell Tart - <i>With raspberry coulis, shortbread crumb and Beechdean clotted cream ice cream</i>	£5.79
Salted Caramel Sundae - <i>Beechdean chocolate and clotted cream ice cream, vanilla cheesecake, chocolate brownie piece. freshly whipped cream and salted caramel sauce</i>	£5.99
Choux Bun with Prosecco Strawberries - <i>Sloe gin & winter berry compote, crushed meringue, freshly whipped double cream, shortbread crumb and fresh raspberries</i>	£5.99
Millionaire's Cheesecake - <i>With salted caramel sauce, shortbread crumb and freshly whipped cream</i>	£5.69
Indulgent Chocolate Fudge Cake - <i>Served warm with Beechdean clotted cream ice cream</i>	£5.59
Eton Mess Sundae - <i>Eton mess ice cream with meringue pieces, white chocolate mousse, freshly whipped cream and raspberry coulis</i>	£5.99
Beechdean Ice Cream and Sorbet - <i>Three scoops of ice cream or fruit sorbet from today's flavours. Beechdean ice cream is made with fresh milk from pedigree Jersey cows</i>	£4.29
Cheese Board - <i>Croxton Manor Brie, Stilton and mature Cheddar with cheese biscuits, caramelised red onion chutney and grapes</i>	£6.59
Rich Chocolate & Raspberry Torte - <i>Topped with an indulgent chocolate & raspberry ganache, finished with raspberry coulis and vanilla & coconut ice cream</i>	£5.69
Mini Pudding and Hot Drink - <i>Choose from a mini Bakewell Tart, Millionaire's Cheesecake or Rich Chocolate & Raspberry Torte with any coffee or tea</i>	£4.99
Vanilla Crème Brulee - <i>With buttery shortbread biscuits and sliced strawberry</i>	£5.79