



The Star

Thanksgiving Dinner

STARTER

BUTTERNUT SQUASH & SAGE SOUP *crispy onion, crème fraîche & Farchioni olive oil* *gf v* £12

BUFFALO MOZZARELLA, BEETROOT & ORANGE *basil & lemon dressing* *v gf* £12

HAM HOCK TERRINE *watercress & fennel salad, hot Ouse Valley piccalilli, toasted sourdough* *df* £12

BEETROOT, GIN & DILL SALMON GRAVADLAX *pickled cucumber, herb salad, dill crème fraîche, citrus dressing* *gf* £14

HAND-MADE PUMPKIN & SAGE TORTELLONI *butter, lemon & aged parmesan* *v vg* £16

MAIN COURSE

HAND-MADE PUMPKIN & SAGE TORTELLONI *butter, lemon & aged parmesan* *v vg* £24

PAN-SEARED HERB CRUSTED WILD HALIBUT *broad bean mousse, roasted root vegetables, bisque jus* *d gf* £36

OVEN-ROASTED TURKEY *sage stuffing, green beans, bacon, sprouts, carrots, braising jus, bourbon cranberry compote* £34

ROASTED SUSSEX LAMB SHANK *mashed potato, sautéed vegetables, garlic, rosemary, red wine jus* *gf df* £36

TUSCAN CIOPPINO FISH STEW *wild sea bass, turbot, monkfish, mussels, clams, tomato, basil and white wine* *gf df* £36

DESSERTS

CRANBERRY & RICOTTA CAKE *crème fraîche* *v* £9

THE STAR TIRAMISU *Amaretto, hazelnut praline, bitter dark cocoa* *v* £9

PUMPKIN PIE *glazed pecan nuts, butterscotch* *v* £9

AFFOGATO *Holy Cow! Madagascan vanilla ice cream, Groovy Goat espresso* *v gf* £8

SUSSEX CHEESE *Ouse Valley chutney & sourdough crackers* *v* £12