



**The Star**

## *T h a n k s g i v i n g D i n n e r*

*T h u r s d a y 2 8 N o v e m b e r*

### *S T A R T E R S*

ROASTED ONION SQUASH, CHESTNUT & SAGE SOUP crispy onion & Farchioni olive oil *v vg gf* £12

BEETROOT, PICKLED PEAR, GOLDEN CROSS chicory, pomegranate, balsamic dressing *v gf* £14

CREEDY CARVER CHICKEN LIVER PARFAIT apple cider chutney, watercress, toasted brioche £14

HOME-CURED SALMON GRAVADLAX pickled cucumber, herb salad, horseradish crème fraîche, citrus dressing *gf* £16

HAND-MADE PUMPKIN & SAGE TORTELLONI butter, lemon & aged parmesan *v (vg alternative available)* £18/24

### *M A I N C O U R S E*

ROASTED COD LOIN smoked speck, new potatoes & roasted peppers, sauce vierge *gf* £38

OVEN-ROASTED TURKEY sage stuffing, green beans, bacon, sprouts, carrots, braising jus, bourbon cranberry compote £38

SLOW-BRAISED SHANK OF LAMB mashed potato, sauté vegetables, garlic, rosemary, red wine jus *gf df* £40

'BOUILLABAISSE' wild sea bass, brill, monkfish, clams, mussels & prawn, saffron, Pernod & fennel broth *gf df* £40

### *D E S S E R T S*

THE STAR TIRAMISU Amaretto, hazelnut praline, bitter dark cocoa *v* £12

ROASTED PUMPKIN PIE glazed pecan nuts, butterscotch *v* £12

AFFOGATO Madagascan vanilla ice cream, Groovy Goat espresso *v gf* £10

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

There is a discretionary 12.5% service charge added to your bill .

For allergen information please speak to your server. \* *v* = vegetarian, *vg* = vegan, *gf* = gluten free, *df* = dairy free