



OCTOBER LUNCH 2026

STARTERS - all served with house made wholemeal focaccia

Extra focaccia £2

SOUP OF THE DAY

please ask staff for details. £14 *mgf*

BEETROOT CARPACCIO

Golden Cross goat cheese, candied walnuts, watercress, herb oil £15 *v/gf*

BAKED FIGS, DOLCELATTE & PARMA HAM

rocket balsamic vinegar £16 *gf*

PORCHETTA TONNATO

cold sliced roasted pork, tuna mayonnaise dressing, caperberries, rocket, aged parmesan £16 *gf*

SEARED SHETLAND SCALLOPS

Jerusalem artichoke puree, roasted onion squash, gremolata £18 *gf*

MAIN COURSES

PASTA OF THE DAY

please ask staff for details. £16/£24

THE STAR BEER BATTERED COD FILLET

chunky chips, slow cooked peas, gherkin, lemon, tartar sauce £24 *gf*

SLOW BRAISED VENISON STEW

sage & onion suet dumpling, pancetta, gremolata £24

THE STAR BRAISED STEAK, STILTON & ALE PIE

braised savoy cabbage with cream and wholegrain mustard, onion gravy £24

VEAL SCHNITZEL A LA HOLSTEIN

fried egg, anchovies, lemon & caper brown butter sauce, gem lettuce, radish & cucumber salad, Olga's dressing £34

8oz SIRLOIN OF SUSSEX BEEF

red wine braised onions, peppercorn sauce, watercress £36 *gf*

THE STAR CATCH OF THE DAY

broccoli, lemon & chive beurre blanc £26 *gf*

ALL SIDES £6 *v*

chunky chips | fries | mixed leaf salad | seasonal vegetables | mashed potato | boulangère potatoes

DESSERTS

TART OF THE DAY

please ask staff for details. £12 *v*

BAKED BLUEBERRY CHEESECAKE

mixed berry compote £12 *v*

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream £12 *v*

AFFOGATO £9

Caroline's double dairy ice cream & espresso

"BOOZY" AFFOGATO £14

Frangelico hazelnut liqueur, Carolines's double dairy ice cream & espresso

SELECTION OF ICE CREAMS & SORBETS £3.50 (per scoop)

SUSSEX LOCAL CHEESES Ouse Valley chutney & crackers *v* £14 for three, £19 for five

Please note there is a discretionary 12.5% service charge added to your bill

Allergen information is available upon request

Please advise us of any allergies or dietary requirements