

## Classic Menu

Served 12pm - 9pm



### Snacks

|  |   |
|--|---|
| Rosemary & Sea Salt Focaccia, Netherend Butter (V) | 5 |
| Hummus, Za'atar, Focaccia (V, PB)                  | 8 |
| Rarebit, Real Ale, Montgomery Cheddar (V)          | 6 |
| Pigs In Blankets, Honey & Thyme                    | 6 |

### Starters

|   |    |
|---|----|
| Salt & Pepper Squid, Aioli, Lemon (NGCI)                          | 11 |
| Slow Braised Pork Rib, Mustard, Cranberry & Sprout Slaw (NGCI)    | 10 |
| Celeriac Schnitzel, Hazelnut Tartar, Parsley & Shallot Salad (PB) | 9  |
| Chicken Liver Parfait, Date Chutney, Cornichons, Toast            | 9  |

### Mains

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|--|----|
| North Star Burger, Bacon, Lettuce, Pickles, Cheese, Seeded Bun, Chips      | 18 |
| Steak Diane, 300g Ribeye Steak, Steak Diane Sauce, Mushrooms, Chips (NGCI) | 39 |
| Spinach & Ricotta Malfatti, Piccalo Parsnips, Spenwood Cheese, Sage (V)    | 18 |
| Beer Battered Cod, Real Mushy Peas, Chips, Tartar Sauce, Lemon (NGCI)      | 20 |
| Confit Duck Leg, Braised Red Cabbage, Roast Pear, Madeira Sauce (NGCI)     | 21 |

### Sharer

|  |    |
|--|----|
| Bouillabaisse, Cod, Prawns, Mussels, Gurnard, Saffron Potatoes - Serves Two (NGCI) | 44 |
|--|----|

### Sides

|  |   |
|--|---|
| Chips & Aioli (V, NGCI)                    | 5 |
| Cavolo Nero, Chilli & Garlic (V, PB, NGCI) | 5 |
| Green Salad, Green Goddess (V, NGCI)       | 5 |

### Desserts

|  |         |
|--|---------|
| Sticky Toffee Pudding, Butterscotch Sauce, Ice Cream (V)     | 9       |
| Dark Chocolate Mousse, Honeycomb, Hazelnuts (V, NGCI)        | 9       |
| Vanilla Creme Brûlée, Shortbread (V)                         | 9       |
| Brown Sugar, Cinnamon, Cookie Ice Cream (V)                  | 3 / scp |
| Lemon & Poppy Seed Sorbet (V, PB, NGCI)                      | 3 / scp |
| British Cheese Selection, Date Chutney, Crackers, Quince (V) | 12      |

V: Vegetarian    PB: Plant Based    NGCI: Non Gluten Containing Items

For any allergens and intolerances, we kindly ask you to speak with your server or team member, who will provide you with our current allergen list that highlights any allergens present in our menu items.

We have a fresh food kitchen and training space and as such, we cannot guarantee the complete absence of allergens in our items on the menu. We make every effort to accommodate your

allergen or intolerance and will happily help advise where any changes or modifications can be made to any of our dishes.

At the North Star, a service charge of 12.5% is applied to all bills that are served at the table. This charge is entirely discretionary, and we will be more than happy to remove this at your request. The entire amount of any service charge is distributed directly to our team.