THE NORTH STAR PUB

STARTERS & SMALL PLATES

Rosemary & Sea Salt Sourdough (V) 4
Fresh Sourdough, Salted butter

Pork & Chutney Sausage Roll 4
Homemade pastry

Cheese on Toast (V) 6
Melted onions, cornichon

Three Ham Hock Croquettes 6
Braised ham hock, vintage cheddar

Pumpkin Hummus (PB) 7
Homemade hummus, toasted focaccia

Black Pudding Scotch Egg 9
Mustard

Chicken Liver Parfait 9
Date chutney, cornichons, toast

Celeriac Schnitzel (PB) 9
Hazelnut tartar, parsley & shallot salad

Crispy Salt & Pepper Squid (NGCI) 9
Crispy coated squid served with garlic mayonnaise & lemon

PUB CLASSICS

Venison Sausages & Mash 14
Venison sausages, served with mash & roasted shallot gravy

Gardeners Crust Pie (PB) 16
Vegan suet pastry, parsnip, celeriac, cauliflower & puy lentils, served with olive oil mash

Cavatelli Pasta (PB) 8/16
Black garlic, chestnut mushroom & truffle

North Star Burger 16
Homemade beef patty, lettuce, pickles, seeded bun & hand cut chips
Add Bacon or cheese for 1 each

Welsh Mussels 9/18
Welsh coast mussels, sparkling cider, cream, leeks & sourdough

Beer Battered Cod 20
Battered cod loin served with real mushy peas, hand cut chips, tartar sauce & lemon

LIGHTER MAINS

Add any side to the below dishes for just 3 extra

Vintage Cheddar Toastie (V) 8
Served with pear chutney

Ploughman's 14
Mature cheddar, ham, pickled egg, bread & chutney

Marinated Beetroot Salad (PB) 12
Paired with macadamia, vegan feta & quinoa

SHARERS

A hearty meal for two or perfect for four with sides

Somerset Chicken & Mushroom Pie 42
Suet crust, truffle & garlic mash served in a pie dish for the table

Bouillabaisse (NGCI) 44
Cod, prawns, mussels, gurnard & saffron potatoes cooked in cask iron

SIDES

The perfect accompaniment to classics or sharers

Hand Cut Chips & Aioli (PB, NGCI) 5

Truffle Mac & Cheese (V) 5

Beef Fat Mash (NGCI) 5

Green Salad, House Dressing (PB, NGCI) 5

Cavolo Nero, Chilli & Garlic (PB, NGCI) 5

Braised Red Cabbage (PB, NGCI) 5

DESSERTS

Full dessert menu available at request

Lemon & Ricotta Filled Brandy Snaps (V) 5

Sticky Toffee Pudding, Butterscotch Sauce & Ice Cream (V, NGCI) 7

Profiteroles, Vanilla Ice Cream, Dark Chocolate sauce & Honeycomb (V) 7

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

For allergens and intolerances, please speak with your server who will provide our current allergen list. We operate a fresh food kitchen and training space so cannot guarantee the complete absence of allergens in our items. We will make every effort to accommodate your allergy or intolerance, and can advise where changes can be made.

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.