

THE NORTH STAR PUB

SUNDAY LUNCH

SNACKS

Pork & Chutney Sausage Roll All butter pastry & spiced ketchup	4
Three Ham & Cheddar Croquettes Smoked ham hock & mature cheddar	6
Pumpkin Hummus (PB) Roasted pumpkin hummus, toasted focaccia	7

STARTERS

Baked Camembert To Share (V) Rosemary, garlic & toasted focaccia	14
Black Pudding Scotch Egg Mustard mayonnaise	8
Chicken Liver Parfait Date chutney, cornichons & sourdough	9
Cauliflower Bhaji (PB) Tamarind, coconut yoghurt & shallot salad	8
Grilled King Prawns (NGCI) Chilli, garlic, parsley & lemon	9

PUB CLASSICS

Truffle Pappardelle Pasta (PB) Black garlic, cashew, spinach & mushrooms	16
North Star Burger 6oz patty, pickles, seeded bun & chips Add bacon or cheese for 1 each	16
Welsh Mussels Welsh coast mussels, sparkling cider, cream, leeks & sourdough	9/18
Crab Linguini Roasted cherry tomato, chilli, lemon & parsley	18

SIDES

Hand Cut Chips & Aioli (PB, NGCI)	5
Braised Red Cabbage (V, NGCI)	5
Cumberland Sage & Onion Stuffing	5
Devils On Horseback (NGCI) Medule dates, stuffed with cheddar & bacon	5

SUNDAY ROASTS

White Park Beef Horseradish	20
Maple Cured Pork Loin Apple Sauce	19
Sussex Leg Of Lamb Mint Sauce	20
Somerset Saxon Chicken Breast Bread Sauce	20
Butternut Squash Wellington (V) Plant based available on request	18
Braised Sussex Lamb Shoulder Serves 4 to 5	60

All roasts come with yorkshire pudding, cauliflower cheese, honey roast carrot, braised red cabbage, crushed root vegetables, parsnips, gravy & greens

DESSERTS

Brandy Snaps (V) Whipped ricotta & lemon	5
Sticky Toffee Pudding (PB) Butterscotch & vanilla ice cream	7
Hot Chocolate Fondant (V) Dark chocolate sauce, hazelnut praline & chantilly	8
Warm Treacle Tart (V) Vanilla custard & clotted cream	7
Brighton Blue Cheese (V) Chutney, crackers, fruit bread & quince	7



The North Star is proudly part of
Team Domenica, a charity supporting people
with learning disabilities and autism to
thrive in meaningful employment.

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.