

THE
STAR & GARTER
COUNTRY INN WITH ROOMS

FARMER, BUTCHER, CHEF
AT THE
STAR AND GARTER

COLLABORATION DINNER MENU



WEDNESDAY 26TH FEBRUARY 2020

PLEASE SPEAK TO ONE OF OUR TEAM IF YOU WISH TO SEE OUR SEPARATE ALLERGEN MENU.

THREE COURSES 45

STARTERS

Red Sussex Beef Tartare

TRUFFLE, SMOKED EGG, BEEF DRIPPING SOURDOUGH

Saddleback Pork Pie

BROWN SAUCE, GHERKIN, ONION

Crispy Hallgate Farm Hens Egg

ARTICHOKE, LEEK, CHIVE OIL

MAINS

Goodwood Slow Cooked Ash Crusted Beef

HORSERADISH MASH, CHESTNUT MUSHROOMS, BLACK TREACLE HOLLANDAISE

South Downs Lamb

TRUFFLED SAVOY CABBAGE, CARROT AND CAROWAY, BROWN BUTTER POTATO PRESSING

Whole Roasted Cauliflower

PUFFED MALT BARLEY, PICKLED RAISINS, WALNUTS, CURRY OIL

PUDDINGS

Flourless Dark Chocolate Cake

SALTED CARAMEL, ESPRESSO, BANANA ICE CREAM

Apricot Rippled Cheesecake

AMORETTI ICE CREAM

White Chocolate and Cranberry Bread & Butter Pudding

VANILLA CUSTARD

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