THE STAR, PETWORTH

A SUNDAY ROAST IN THE HEART OF SUSSEX

Inspired by Petworth Park, the rolling Sussex countryside and the finest seasonal produce.

APERITIFS

Absolute Bloody Mary · £12 /£7*
Absolut Tabsaco, tomato, a squeeze of lemon, Worcestershire, Tabasco heat, celery salt and cracked pepper. Stirred over ice, poured tall, celery stalk. Sharp, savoury, quietly fiery — the Bloody Mary done right.

TO BEGIN

Seasonal Soup of the day · £7.50
Homemade soup using seasonal Sussex produce, served with warm crusty bread and salted butter.

Ⓥ Sussex Blue Cheese & Beetroot Salad · £9.50
heritage beetroot, Sussex blue cheese, toasted walnuts, watercress and honey dressing

Pork & Herb Scotch Egg · £9
Homemade free-range pork Scotch egg, piccalilli and dressed leaves

Wild Mushroom on Toast
Garlic and thyme mushrooms, toasted sourdough, Sussex cream and fresh herbs.

THE SUNDAY ROASTS

The heart of a proper English Sunday lunch

Roast Topside of Beef · £23.95
Slow-roasted topside of beef, homemade Yorkshire pudding, horseradish cream and rich red wine gravy.

Traditional Roast Chicken · £20.95
Free-range roast chicken, sage and onion stuffing, bread sauce and rich chicken gravy.

Ⓥ Wild Mushroom & Sussex Ale Nut Roast · £18.95
Homemade nut and mushroom roast, seasonal vegetables, vegetarian gravy and all the traditional trimmings

The Star's Mixed Roast · £27.95
A generous combination of topside of beef, pork and chicken, with all the trimmings.

Roast Loin of British Pork · £21.95
Golden crackling, homemade apple sauce, sage and onion stuffing and pork gravy

EVERY ROAST COMES WITH
Golden beef-dripping roast potatoes · Homemade Yorkshire pudding · Honey-roasted carrots and parsnips · Seasonal greens · Braised red cabbage · Rich homemade gravy

PUB CLASSICS

The Star Burger · £17.50
8oz British beef patty, brioche bun, smoked cheddar, baby gem, tomato & house buger sauce
+ Smoked bacon £2, fried egg £1.50, blue cheese £2, onion rings £2.50. Double up £4.50

Pie of The Day · £18
Served with creamy mash, medley of vegetables and gravy

Beer battered Fish & Chips · £19.50
Pea puree, tartre sauce

A LITTLE SOMETHING SWEET

Sussex Apple & Blackberry Crumble · £8.00
Seasonal orchard fruit beneath a golden crumble topping, served with warm custard

Irish Coffee · £12
Teeling Irish small-batch whiskey, hot strong coffee, brown sugar, and a good pour of cream floated gently. — the Irish coffee worth sitting down for

Traditional Sussex Pond Pudding · £8.50
A steamed suet pudding with whole lemon and buttery citrus sauce.

Local Cheese Board · £12.50
A selection of Sussex cheeses, homemade chutney, crackers and grapes.

Warm Sticky Toffee Pudding · £8.50
Rich date sponge, homemade toffee sauce and vanilla ice cream

Classic Bread & Butter Pudding · £8.00
Brioche, vanilla custard, sultanas and a little cinnamon. Local Cheese

SOMETHING ON THE SIDE

Pigs in Blankets · £5.50
Sausages wrapped in bacon, roasted until golden

Buttered Seasonal Greens · £4.00

Creamy Cauliflower Cheese · £5.00
Baked cauliflower in a rich, creamy cheese sauce

Sage & Onion Stuffing · £3.50
Traditional homemade stuffing with sausage meat

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross-contamination may occur.