

Starters

Sharing Brie Pot 14.95

Melted Brie infused with Garlic, Rosemary, Honey & Walnuts with Baked Croutons to dip with a Sweet Red Onion Marmalade

Seafood Sharing Plate 14.95

Scampi with Tartar Sauce, Tempura Prawns with Thai Chili Sauce, Pan Fried Prawns in Garlic Butter, Beer Battered Cod Goujons, Prawns in Chili Butter, served with a light salad & Bread

Our Homemade Soup of the Day (V) £6.95

Served with Fresh Bread and Butter

Halloumi Fries £6.95

Golden Halloumi Fries with Thai Chili Dipping Sauce

Duo of Bruschetta £6.95

Mozzarella and Tomato drizzled with Balsamic Glaze on Green Pesto & Pea, Mint & Feta on toasted Ciabatta Bread.

Salt & Chili Shredded Chicken £7.95

Crispy Shredded Salt & Chili Chicken with Korean BBQ Sauce & spring onion garnish

Aromatic Duck Nachos £7.95

Nachos topped with Shredded Aromatic Duck in a plum & Hoisin Salsa with Sour Cream, Grated Cheese

Tempura Prawns £7.95

Delicious tempura coated prawns with Thai Chili dipping sauce

Cod and Cornish Crab Croquettes £8.95

With a lemon & chive creamy sauce

We produce our food in a kitchen where allergens are handled by our people, and where equipment and utensils are used for multiple menu items, including those containing allergens. While we try to keep things separate, we cannot guarantee any item is allergen free. Please alert our team if you have a food allergy.

Our chips are gluten free but are cooked in fryers that have also cooked products containing gluten.

Main Menu

Our Famous Pies

Homemade Short crust Pastry Pies Served with buttery mash or chips with peas & gravy

Steak & Ale Pie £14.95

Slow cooked Steak & Wye Valley Ale

Chicken, Leek & Bacon Pie £14.95

Cooked in a creamy sauce

This week's Vegetarian Pie V £14.95

Delicious vegetarian pie, please ask staff

Luxury Fish Pie £16.95

Topped with Cheesy mash & Tempura Prawns, served with vegetables

Upgrade your Peas to Mixed Veg for £1

Steaks from the char-grill

10oz Thick cut Gammon Steak (GF) £15.95

Gammon steak with a choice of fried eggs or grilled pineapple. Accompanied with chips, grilled mushroom and tomato and mushroom and garden peas.

Chargrilled Aberdeen Angus Steaks (GF)

28-day aged steak char-grilled to your liking accompanied with chips, grilled mushroom and tomato and garden peas. Alternatively order your Steak with Salad for a lighter option.

10oz Rump £19.95

8oz Sirloin £24.95

Upgrade your Steak

5 Scampi £3.50 / 3 Tempura Prawns £3.50 Garlic & Parsley butter £2.50 / Chilli butter £2.50 / Onion rings £3.95

Stilton sauce £3.95 / Peppercorn sauce £3.95

Signature Burgers

Star Classic Burger £14.95

6oz Aberdeen Angus beef burger in a toasted seeded bun with salad and star sauce, topped with smoked bacon and melting Monterey Jack cheese, served with chips, coleslaw and Aioli Dip.

Double up the beef for £3.00

Brie Smothered Beef Burger £14.95

6oz Beef Burger topped with Red Onion Marmalade & Melted Brie. Served with chips, coleslaw and Aioli dip.

Moving Mountain No Chicken Burger (VE) £14.95

Chicken Plant Based Burger in a toasted seeded bun stuffed with lettuce, gherkins, onions and tomato, topped with vegan mayo. Served with chips and Tomato Salsa

Crispy Chicken Burger £14.95

Crispy Chicken breast, lettuce, tomato, onions, mayo & sweet chili sauce. Served with chips, coleslaw and Aioli dip.

Delicious Mains

Red Pepper Stuffed Arancini £14.95

Crispy Coated Risotto Balls filled with Red Pepper, Spring Onion, Mozzarella and Cream Cheese served on a Piquant Tomato Sauce with Shavings of Parmesan. Accompanied with a Dressed House Salad

Chicken Skewers (GFO) £14.95

Chicken breast marinated and cooked on skewers topped with your choice of sauce, either BBQ sauce (GF), Thai honey chilli sauce or Piri Piri hot sauce (GF), accompanied with chips, homemade coleslaw and dressed salad

Beer Battered Fish and Chips £14.95

Fresh fillet of Cornish Cod coated in our own Beer Batter with Chips, garden or mushy peas and homemade tartar sauce. A smaller fish and chips is available for £10.95

Tomato & Red Lentil Rigatoni (VEO) £13.95

A Ragu of Roasted Tomatoes, Red Lentils, Mushroom, Garlic Shallots & Red Wine with Rigatoni Pasta topped with Rosemary Pannagratta Herb Crust & Parmesan, served with garlic bread

Duo of Grafton Pork (GFO) £18.95

Slow Roasted Grafton Belly Pork & Char-Grilled Loin Steak, Dauphinois Potatoes with Seasonal Vegetables & a Bacon, Leek & Cider Sauce

Shallot and Red Wine Braised Shoulder of Grafton Lamb (GF) £18.95

Tender Slow Cooked Lamb Shoulder with Shallots, Rosemary, Roasted Garlic, Thyme and Red Wine accompanied with Buttery Mash and a Selection of Seasonal Vegetables

Beef Lasagne £14.95

Layers of Pasta separate rich beef Bolognese & creamy Bechamel sauce served with salad and garlic bread.

Moroccan Vegetable Tagine (V) £13.95

Spiced Roasted Sweet Potato, Onions, Carrots and Peppers with Tomatoes, Chick Peas, Apricots, Moroccan Spices and Warming Harissa served with Steamed Fruity Cous Cous and Yoghurt Drizzle

Grafton Farms Lamb Koftes (GFO) £18.95

Charred Marinated Lamb Kofte Kebabs served with a Dressed Greek Salad of Crumbled Feta, Red Onions, Cucumber, Peppers and Mixed Leaves. With Flat Bread and Tzatziki Dip. Swap Lamb Skewers for Chicken Skewers if preferred.

Tarragon and Dijon Creamy Chicken £16.95

Pan Roasted Cornfed Chicken Breast with a White Wine, Tarragon, Shallot and Dijon Mustard Cream Sauce. Accompanied with Dauphinois Potatoes and Seasonal Vegetables

Seafood Platter £16.95

Scampi with Tartar Sauce, Tempura Prawns with Thai Chili Sauce, Pan Fried Prawns in Garlic Butter, Cod Beer Battered Goujons, Prawns in Chili Butter, served with a light salad & Chips

Greek Salad (V) £13.95

Greek Salad with Leaves, Chopped Salad, Olives & Feta topped with Balsamic Vinegar, served with Beetroot Falafel, Roasted Pepper Hummus & Flat Bread to Dip.

Sides/accompaniments

Baked garlic bread ciabatta £3.50 add cheese £3.95

Beer battered onion rings £3.95 Dressed house salad £3.95 Seasonal vegetables £3.95 Chips £3.95 with cheese £4.45

Desserts

Syrup Sponge Pudding (GF) £7.95

Classic Steamed Sponge Pudding served with either Lashings of Hot Custard or Vanilla Ice Cream

Apple Tart £6.95

Delicious Apple baked in sweet shortcrust pastry, served with Pouring Cream or Hot Custard

Chocolate Brownie £7.95

Delicious double chocolate brownie served warm with salted caramel ice cream

St Clements Sponge £7.95

St Clements Orange & Lemon soaked Sponge with hot custard or vanilla ice cream.

Lotus Biscoff Cheesecake £7.95

Cheesecake swirled and topped with delicious lotus Biscoff spread and crumb on a crunchy biscuit base with Cotswold Dairy Pouring Cream

Lemon Posset (GFO) £6.95

Sharp Lemon Posset made with Cotswold Dairy Cream, served with Shortbread

Twix Sundae £6.95

Chocolate Ice Cream and Caramel & Biscuit Ice Cream with Caramel Sauce, Whipped Cream, biscuit crumb & Twix bits

Bounty Sundae £6.95

A mixture of delicious Chocolate Ice cream & Fresh Coconut Ice cream with Chocolate Sauce Topped with Whipped Cream & Bounty

Stacked Waffles £7.95

Warm Belgian Waffles topped with Chocolate & Toffee Sauce with a huge scoop of Salted Caramel Ice Cream on top

Cheese and Biscuits £9.95

Mature Cheddar, Long Clawston Stilton, Somerset Brie with Grapes, Chutney and Crackers