

Starters

Aromatic Duck Nachos £7.95

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

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

Evesham Asparagus £8.95

Local Asparagus served in a Creamy Hollandaise Sauce sprinkled with Crispy Bacon Bits

Salt & Chili Shredded Chicken £7.95

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

Bourbon and Honey Glazed Pork Belly Bites £8.95

Pork Belly Bites with a Sticky Bourbon Whisky, Honey and Soy Sauce sprinkled with Sesame Seeds & Spring Onion

Tempura Prawns £7.95

Delicious tempura coated prawns with Thai Chili dipping sauce

Chicken & Apricot Pressed Pate £7.95

A delicious light Pressing of Chicken & Apricot Pate served with crusty bread & Red Onion Chutney

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

Grafton Lamb Pie £15.95

Local Grafton lamb in Minty thick gravy with root vegetables

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

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

Grafton Venison Burger £14.95

Char Grilled Grafton Venison Burger, lettuce, tomato, onions & Paprika Mayo. Served with chips, coleslaw and Aioli Dip.

Delicious Mains

Spring Greens Risotto (GFO) £14.95

Creamy Risotto made with Spinach, Broad Beans & Peas topped with Parmesan, served with Garlic Bread & 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) £14.95

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, Buttery Mashed Potatoes with vegetables & 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.

Cumin, Butternut Squash & Lentil Wellington (V) £15.95

Vegetarian Butternut & Lentils wrapped in filo pastry, topped with Paprika, Onion Seed & Parsley all served with mini roasted new potatoes & seasonal veg.

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.

Grafton Farm Sausage £15.95

3 Grafton Sausages with a Colcannon Mash of Savoy Cabbage & Crispy Bacon, Thick Gravy & Oven Roasted Carrots

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

The Star Inn, Elmley Road, Ashton Under Hill, WR11 7SN Tel: 01386 881325

Desserts

Sryup 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 Cotteswold 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

Stacked Waffles £7.95

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

Classic Affogato £7.95

Vanilla ice cream with a serving of Espresso & shortbread biscuits

Cheese and Biscuits £9.95

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