

Starters

Sharing Brie Pot 9.95

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

Cod and Cornish Crab Croquettes £8.95

With a lemon & chive creamy sauce

Garlic Mushrooms £6.95

Wild Mushrooms in a creamy garlic & herb sauce with toast to dip

Duck Bon Bons £7.95

Crispy balls of Shredded Duck & Hoi Sin served with Little Gem Lettuce, Hoi Sin Sauce and Spring Onions.

Salt & Chili Shredded Chicken £7.95

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

Tempura Prawns £7.95

Delicious tempura coated prawns with Thai Chili dipping sauce

Cheesy Garlic Bread £6.95

Soft baked flat bread topped with garlic butter, cheese & herbs

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

Venison & Wild Boar Burger £14.95

6oz Burger topped with Cranberry & Red Onion Marmalade . 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.

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

Delicious Mains

Wild Mushroom Risotto £14.95

Creamy risotto infused with Wild Mushrooms topped with Shavings of Parmesan. Accompanied with a Dressed House Salad & Garlic Bread

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 £15.95

Fresh fillet of Haddock 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

Smoked Salmon and Crab creamy Tagliatelle £17.95

Severn and Wye smoked Salmon with hand-picked White Cornish Crab, Cherry Tomatoes, Garlic and Parsley in a Creamy lemon sauce topped with Parmesan and served with Garlic Bread and dressed Side Salad.

Grafton Belly Pork (GFO) £18.95

Slow Roasted Grafton Belly Pork with a Apple Cider Gravy, Stuffing & Black Pudding served with Roasted New Potatoes with Seasonal Vegetables.

Blade of Beef (GF) £18.95

Tender Slow Cooked Blade of Beef with Shallots, Bacon, Mushroom and Red Wine Sauce accompanied with Buttery Mash and a Selection of Seasonal Vegetables

Mediterranean Vegetable and Sweet Potato Lasagne £14.95

Roasted vegetables, wilted Spinach, Cherry Tomatoes, Roasted Sweet Potato in a rich Tomato sauce with layers of Pasta and Bechamel sauce. Served with Garlic Bread and Salad.

Moroccan Vegetable Tagine (V) £14.95

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

Grafton Sausage & Mash £14.95

Delicious local Sausages with Wholegrain Mustard Mash, Fried Onions & Seasonal Vegetables

Scrumpy Chicken £17.95

Pan Roasted Cornfed Chicken Breast with a Bacon, Leek & Cider 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

Beetroot & Warm Goats Cheese Salad (V) £14.95

Roasted Mixed Beetroots & Butternut Squash, fruity Cous Cous with mixed leaves topped with Goats Cheese & Balsamic Dressing

Local Venison Dhansak Curry (GFO) £15.95

Venison & Red Lentils with onion, garlic & yoghurt Dhansak Curry with rice & Garlic Naan. Med Heat

Desserts

Syrup Sponge Pudding (GF) £7.95

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

Ginger Sponge £6.95

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

Chocolate Brownie £7.95

Delicious double chocolate brownie served warm with salted caramel 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

Strawberry & White Chocolate Cheesecake £6.95

Delicious Strawberry and White Chocolate Cheesecake topped with White Chocolate drizzle, served with Cotswold Dairy Cream.

Twix Sundae £6.95

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

Cherry Chocolate Sundae £6.95

A mixture of delicious Blackforest Ice cream & Cherry & Amaretti Ice cream with Chocolate & Cherry Sauce Topped with Whipped Cream

Crumble of the Week £7.95

Homemade Crumble served with either Lashings of Hot Custard or Vanilla Ice Cream

Cheese and Biscuits £9.95

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