

Starters

Olives (VE) £4.95

Mixed Pitted Olives

Garlic Bread (V) £3.50

Ciabatta toasted with Garlic Butter. Add cheese £3.95

Satay Chicken Skewer £7.95

Chicken Breast Skewer coated in Satay Sauce topped with Crushed Peanuts

Our Homemade Soup of the Day (V) £6.95

Served with Fresh Bread and Butter

Oriental Tempura Prawns £6.95

Five Deep Fried Tempura Prawns with Thai Chilli Dipping Sauce and Salad Garnish

Creamy Garlic Chestnut Mushrooms £6.95

Served atop Granary Toast with Salad Garnish

Bourbon and Honey Glazed Pork Belly Bites £8.95

Sticky Belly Bites with a Sticky Bourbon Whisky, Honey and Soy Sauce served with Garlic Sour Cream and Sesame Seeds

Cauliflower Wings (VE) £6.95

Crispy fried creamy cauliflower bites drizzled in vegan mayo & siracha hot sauce

Duo of Bruschetta £6.95

Duo of Grilled toasts one topped with pesto, tomato & mozzarella, the other with tuna, celery, onion

Med Sharing Platter £15.95

Crusty bread, cured meats including salami & Parma ham, harissa & velvet humous, boretta onions, cheddar cubes, roasted peppers, artichoke hearts, olives & feta

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 £13.95

Cooked in a creamy sauce

Grafton Lamb Pie £14.95

Grafton Lamb with a thick minted gravy & root vegetables

This week's Vegetarian Pie V £12.95

Delicious vegetarian pie, please ask staff

Luxury Fish Pie £15.95

Topped with Cheesy mash & Tempura Prawns, served with vegetables

Steaks from the char-grill

10oz Thick cut Gammon Steak (GF) £14.95

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 Our Greek Salad for a lighter option.

10oz Rump £19.95

8oz Sirloin £23.95

Double Lamb Chop

With minted gravy £14.95

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 £13.95

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

A big venison & wild Boar burger with paprika mayonnaise, salad and onions, served with chips, coleslaw and Aioli Dip.

Moving Mountains Burger (VE) £13.95

Plant based burger in a toasted seeded bun topped with sticky onion marmalade and Vegan Cheese. Served with chips and Tomato Salsa and Salad Garnish

BBQ Chicken Burger £13.95

Crispy chicken breast in a toasted seeded bun with fresh salad topped with Bacon Cheese & BBQ sauce. Served with chips, coleslaw and Aioli Dip.

Delicious Mains

Summer Vegetable Risotto (GFO) £14.95

Creamy Risotto with roasted courgette, peas & broad beans topped with Parmesan & pesto, served with Garlic Bread and Side Salad

Chicken Skewers (GFO) £13.95

Chicken breast marinated and cooked on skewers topped with your choice of sauce, either BBQ sauce (GF), Thai honey chilli sauce or siracha 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 tartare sauce. A smaller fish and chips is available for £10.95

Sea Bass Fillets (GF) £19.95

Pan Roasted Cornish Sea Bass Fillets with New Potatoes, Seasonal Vegetables and a White Wine Cream Sauce

Duo of Grafton Pork (GF) £17.95

Char-Grilled Loin Steak with Slow Roasted Belly, Dauphinoise Potato, Seasonal Vegetables and a Cider, Smoked Bacon and Leek Sauce

Moroccan Spiced Lamb Shoulder (GF) £16.95

Marinated braised shoulder of Grafton lamb served atop fruity spiced cous cous with yoghurt

Beef Lasagne £14.95

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

Brie & Beetroot Tart (V) £13.95

Cheesy & gooey brie tart with beetroot centre, served with roasted new potatoes & seasonal veg.

Chicken Cacciatore £15.95

Chicken breast in an Italian roasted pepper, tomato, onion & olive sauce served with roasted new potatoes.

Char- Grilled Grafton Farms' Lamb Kofte £13.95

Two Lamb Koftes served with Greek Salad, Tzatziki and Toasted Flatbread

Crab, Prawn & Smoked Salmon Linguine £14.95

Linguine pasta with fresh crab, prawns & Smoked salmon, chilli, butter, olive oil, cherry tomatoes, crème fraiche & parmesan. Served with garlic bread

Our Greek Salad £11.95

Marinated Olives, Tomatoes, Cucumber, Red Onion, Peppers, Feta Cheese, Oregano, Olive Oil and Balsamic Glaze served with Toasted Flat Bread and Tzatziki Dip

Sides/accompaniments

Baked garlic bread ciabatta £3.50 add cheese £3.95 Mini Caesar Salad £5.95

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

Sticky Toffee Sponge Pudding (GF) £6.95

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

Apple Strudel £6.95

Delicious Spiced Apple Strudel in sweet Filo pastry, served with Pouring Cream or Hot Custard

Chocolate Brownie £6.95

Delicious double chocolate brownie served warm with salted caramel ice cream

Lemon & Mascarpone Cheesecake £7.95

Fresh & zingy lemon cheesecake served with pouring cream.

Nutella Cheesecake £7.95

A layer of Hazelnut cream cheesecake covered in Nutella, topped with Hazelnuts on a crunchy chocolate biscuit base with Cotswold Dairy Pouring Cream

Gin & Lemon Sorbet (GFO) (VE) £6.95

Scoops of Sharp Lemon Sorbet made with Bathtub Gin.

Snickerbocker Glory (GF) £6.95

Vanilla Ice Cream and Salted Caramel Ice Cream with peanuts, Chocolate Sauce, Whipped Cream & Snicker bits

Strawberry Shortcake Sundae £6.95

Strawberry & Vanilla Ice Cream, Fruit Coulis, Whipped Cream & Shortbread Sundae

Affogato – A Classic Italian way to enjoy Ice Cream – 3 to choose from - £7.95

Boozy Affogato

Scoops of intense Espresso Ice-cream served with Shortbread biscuits and Baileys liqueur to pour over

Sunshine Affogato

Coconut ice cream with a serving of pineapple rum to ensure you are feeling the sunshine vibe.

Classic Affogato

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