

Starters

Satay Chicken Skewer £7.95

Chicken Breast Skewer coated in Satay Sauce topped with Crushed Peanuts & Spring Onion

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

Creamy Garlic Chestnut Mushrooms £7.95

Garlic Mushrooms Served in Creamy Garlic sauce with Toast to Dip

French Onion Crostini £6.95

Sticky Caramelized Onions topped with Mozzarella & Cheddar, on 3 Crostini & toasted until Golden

Bourbon and Honey Glazed Pork Belly Bites £8.95

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

Seafood Plate £9.95

Smoked Mackerel Pate, Toast, Classic Prawn Cocktail, Ribbons of Smoked Salmon, Capers, Horseradish Crème fraiche

Chicken & Wild Mushroom Pate £7.95

Pork, Chicken Liver & Wild Mushroom 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 Game Pie £15.95

Pheasant, Venison & Smoked Bacon
with thick gravy & 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

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

Moving Mountains No Chicken Burger (VE) £14.95

NOT Chicken 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

Wild Mushroom Risotto (GFO) £14.95

Creamy Risotto with Wild Mushrooms, Garlic & Thyme topped with Parmesan, served with Garlic Bread and Side 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 tartare sauce. A smaller fish and chips is available for £10.95

Salmon Fillet (GF) £19.95

Pan Roasted Salmon Fillet with New Potatoes, Seasonal Vegetables and a White Wine, Tarragon & Dill Cream Sauce

Grafton Belly Pork (GFO) £18.95

Slow Roasted Grafton Belly Pork with a Black Pudding Bonbon, Creamy Colcannon Mash, Seasonal Vegetables and a Cider & Apple Sauce

Braised Beef in Red Wine (GF) £18.95

Slow Braised Beef in Red Wine with Pearl Onions, Mushrooms, Tomatoes, Bacon & Garlic served with Creamy Mashed Potatoes & Green Vegetables

Beef Lasagne £14.95

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

Moroccan Style Cauliflower Roulade (GF VE) £14.95

A gluten free light pinwheel style cauliflower & turmeric pastry roulade filled with chickpea & pepper chutney, baked until it has a slight crunch, served with roasted new potatoes & seasonal veg.

Hunters Chicken (GF) £16.95

Chicken Breast baked in a BBQ Sauce, topped with Crispy Bacon & Melted Cheese, served with Chips & Salad

Grafton Farm Sausage & Faggot Combo £14.95

Grafton Sausages and a Handmade Faggot served with Buttery Mashed Potato, Thick Gravy & Seasonal Vegetables

Crab, Prawn & Smoked Salmon Linguine £15.95

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

Beetroot & Goats Cheese Salad £14.95

Tangy Balsamic Vinegar, Sweet Beetroot and Creamy Goat's Cheese on a Green Salad & scattered with Walnuts

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

Sticky Toffee 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

Banoffee Cheesecake (GF) £7.95

Banana Cheesecake laced with toffee sauce topped with cream and sprinkles served with pouring 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

Minty Aero Sundae (GF) £6.95

Chocolate Ice Cream and Mint Choc Chip Ice Cream with Chocolate Sauce, Whipped Cream & Aero bits

Affogato – A Classic Italian way to enjoy Ice Cream – 2 to choose from - £7.95

Boozy Affogato

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

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