

The Star Inn



Summer Menu

Sharing Starters

Whole Baked Camembert (V GFO) 13.95

Honey and Thyme Baked Camembert with Crusty Ciabatta for Dipping and Red Onion Chutney

Seafood Platter 17.95

Royal Greenland Prawns, Freshwater Crayfish and Severn and Wye Smoked Salmon with Tempura Prawns,
Cod Goujons and Whitby Scampi with Brown Bread and Butter, Homemade Tartare and Marie Rose Sauce

Garlic Flatbread with Mozzarella 6.95

Grilled Garlic and Herb Flatbread with Creamy Mozzarella Cheese

Starters

Prawns Pil Pil (GFO) 8.95

A Classic Spanish Tapas Dish, featuring Shell off King Prawns cooked in sizzling Olive Oil, Garlic, Chilli and Smoked Paprika served with Crusty Ciabatta

Our Homemade Soup of the Day (V GFO) 6.95
Served with Fresh Bread and Butter

Halloumi Fries (V) 6.95

Golden Halloumi Fries drizzled with Hot Honey Sauce

Bruschetta (V) 6.95

Grilled Ciabatta topped with Roasted Tomato Sauce, Fresh Burrata Mozzarella and Kalamata Olives with Balsamic Dressing

Evesham Asparagus Gratin (V) 7.95

Local Asparagus Spears Baked with Leek and Cheese Sauce and Golden Breadcrumbs with or without Smoked Bacon

Chicken Liver and Brandy Pate 6.95

Smooth Liver Pate with Brioche Toasts and Red Onion Chutney

Shredded Duck Gyoza 7.95

Crispy Japanese Style Dumplings with Aromatic Duck garnished with Hoi Sin Sauce, Gem Lettuce, Cucumber Ribbons and Sesame Seeds

Potato Skins 6.95

Crispy potato skins topped with Sour Cream, Crispy Smoked Bacon & Mozzarella & Cheddar cheese

Our Famous Pies

Homemade Short crust Pastry Pies Served with buttery mash or chips with peas & gravy,
Upgrade your Peas to Mixed Veg for £1

Steak & Ale Pie 14.95

Chicken, Leek & Bacon Pie 14.95

Minted Lamb Pie 14.95

Luxury Fish Pie 17.95

Topped with Cheesy Mash & Tempura Prawns, Served with Vegetables

From the Char-Grill

Hunters Chicken (GF) 17.95

Chargrilled Chicken Breast slathered with BBQ Sauce, Crispy Bacon & Cheese, served with Chips,
Salad & Slaw

10oz Thick cut Gammon Steak (GF) 16.95

Gammon Steak with a choice of Fried Eggs or Grilled Pineapple. Accompanied with Skin on Fries,
Grilled Tomato, Roasted Onion and Garden Peas

Chargrilled Aberdeen Angus Steaks (GF)

28-Day Aged Aberdeen Angus Steak Char-Grilled to your liking with Skin on Fries, Roasted Onion,
Grilled Tomato and Garden Peas

10oz Rump 19.95

8oz Sirloin 24.95

Signature Burgers

Star Classic Burger 16.95

6oz Aberdeen Angus Beef Burger in a Brioche Bun with Salad, Gherkins and Star Sauce, topped with
Smoked Bacon and Monterey Jack Cheese, served with Skin on Fries, Coleslaw and Aioli Dip.

Double up for £3.50

Mushroom and Halloumi Stack V 13.95

Two Marinated Portabella Mushrooms with Garlic, Mild Chilli and Thyme Roasted and topped with
Halloumi Cheese with Fresh Salad and Sweet Chilli Sauce in a Toasted Brioche Bun served with
Coleslaw, Skin on Fries and Garlic Aioli

Katsu Curry Chicken Burger 14.95

Panko Coated Crispy Chicken Breast on a bed of Coleslaw, topped with Katsu Mayo. Served with
Skin on Fries, Salad Garnish and Katsu dip

Double up for £3.50

Delicious Mains

Grafton Farms Lamb Kofte 18.95

Three Grilled Seasoned Koftes served with Flat Bread, Tzatziki and Fresh Greek Salad of Kalamata Olives, Feta, Red Onion, Peppers, Tomato, Cucumber and Balsamic Dressing

Evesham Asparagus, Broad Bean, Spinach and Pea Risotto 18.95

Creamy Risotto topped with Shaved Parmesan and Served with Garlic Ciabatta and Side Salad

Greek Salad 16.95

Fresh Greek Salad of Kalamata Olives, Feta, Red Onion, Peppers, Tomato, Cucumber and Balsamic Dressing with Flat Bread, Tzatziki, Hummus and Falafel

Grafton Farms' Lamb Madras Curry (GFO) 18.95

Medium to Hot Madras Curry with Cumin, Turmeric and Ground Coriander finished with Yoghurt. Served with Steamed Basmati Rice, Naan Bread and Mango Chutney

Baked Mac & Cheese 14.95

Creamy and very cheesy Mac & Cheese topped with Crispy Bacon & Golden Melted Cheese served with Chef's Salad and Garlic Ciabatta

Duo of Grafton Pork (GF) 23.95

Char-Grilled Loin and Slow Roasted Belly with Creamy Dauphinois Potatoes, Seasonal Vegetables and a Bacon, Leek and Scumpy Cider Sauce

Satay King Prawn / Mixed Veg Curry (VEO) 19.95

Sweet Potato, Red Peppers, Spinach & more in a Thick Fragrant Peanut Satay Sauce with Steamed Rice, mixed with King Prawns

Can be served without Prawns for Vegan Alternative for 16.95

Tarragon Chicken (GF) 20.95

Roasted Cornfed Chicken Breast with Dauphinoise Potatoes, Seasonal Vegetables and a Shallot, White Wine and Tarragon Cream Sauce

Grafton Lamb Tagine (GFO) 17.95

Tender Braised Grafton Lamb with Moroccan Spices, Onions, Garlic and Apricots served with Spiced Cous Cous, Flat Bread and Coriander Yoghurt

Luxury Smoked Haddock Fishcakes 18.95

Two Crispy Smoked Haddock and Applewood Cheddar Fishcakes with Evesham Asparagus, French Beans and a Shallot and White Wine Cream Sauce

Grilled Goats Cheese, Roasted Beetroot and Butternut Squash Salad (V) 16.95

Warm Moroccan Spiced Couscous with Mixed Salad Leaves scattered with Beetroot, Roasted Butternut Squash & topped with Grilled Goats Cheese & Balsamic Dressing

Chicken Skewers (GFO) 17.95

Chicken breast marinated and cooked on skewers topped with your choice of sauce, either BBQ sauce (GF), Thai honey chilli sauce or Reggae Jerk sauce (GF), accompanied with Skin on Fries, Homemade Coleslaw and Dressed Salad

Beer Battered Fish and Chips 17.95

Fresh fillet of Haddock coated in our own Beer Batter with Skin on Fries, Garden or Mushy Peas and Homemade Tartar Sauce. A Smaller Fish and Chips is available for £11.95

Desserts

Sticky Toffee Pudding (GF) 7.95

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

Ashton Rhubarb Crumble 6.95

Homemade Crumble with Local Rhubarb with a choice of Vanilla Ice Cream or Lashings of Hot Custard

Lemon and Mascarpone Cheesecake (GF) 7.95

With a White Chocolate Swirl with Coulis and Cotteswold Pouring Cream

Warm Belgian Chocolate Brownie 7.95

Goosey and Delicious Double Chocolate Brownie served with Salted Caramel Ice Cream

Cherry Bakewell Sponge 7.95

Cherry Bakewell Sponge Pudding topped with Cherry Compote served with Custard, Ice cream or Cream

Oreo Sundae 7.95

Vanilla Pod and Chocolate Ice Creams Layered with Oreo Cookie Crumb and Chocolate Sauce topped with Whipped Cream, Chocolate Sauce and Oreo Cookie

Strawberry Shortcake Sundae 7.95

Luxury Strawberry and Vanilla Pod Ice Cream with Fresh Local Crophorne Strawberries, Coulis, Whipped Cream and Shortbread Biscuits

3 Scoops of Ice Cream £5.95 – Choose from

Rum & Raisin

Chocolate

Salted Caramel

Vanilla

Strawberry

Mango Sorbet (VE)

Lemon Sorbet

Vegan Vanilla (VE)

Cheese and Biscuits £9.95

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