



THE STAR
INN

Autumn Menu

Starter and Sharers

Trio of Seafood	7.95
Whitby Scampi with Tartar Sauce, Tempura Prawns with Thai Honey sauce, Crispy Whitebait, served with salad	
Whole Baked Camembert (V GFO)	13.95
Honey and Thyme Baked Camembert with Crusty Ciabatta for Dipping and Red Onion Chutney	
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	
French Onion Crostini (V)	6.95
Toasted Ciabatta topped with slow cooked French onion chutney, topped with melting cheddar	
Creamy Mushrooms (GFO)	6.95
Chestnut Mushrooms in a creamy garlic sauce topped with Crispy Bacon & Crumbled Stilton with toast to dip	
Chicken Goujons	7.95
Tasty Chicken Breast Goujons with Garlic and Parmesan and Korean BBQ Dips	
Chicken Gyozas	7.95
Crispy Light Dumplings of Chicken & Vegetables with Soy Sauce and Spring Onions	
Tempura Prawns	7.95
Delicious tempura coated prawns with Thai Chili dipping sauce	
Game Terrine (GFO)	7.95
Pressed terrine of venison, beef shin, red onion relish and green peppercorns, served with red onion chutney & Brioche toasts	

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

This week's Vegetarian Pie V 14.95

Delicious vegetarian pie, please ask staff

Steak & Ale Pie 14.95

Slow cooked Steak & Wye Valley Ale

Chicken, Leek & Bacon Pie 14.95

Cooked in a creamy sauce

Luxury Fish Pie 17.95

Topped with Cheesy Mash & Tempura Prawns, served with vegetables

Steaks from the Char-Grill

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)

10oz Rump 19.95

8oz Sirloin 24.95

Upgrade your Steak

Mushrooms £2.50 / 3 Tempura Prawns £3.50 / Onion rings £3.95 / Stilton sauce £3.95 / Peppercorn sauce £3.95

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

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

Venison and Wild Boar Burger 17.95

6oz Local Game Burger with Double Smoked Bacon, Smoked Cheddar and Chilli Jam with Fresh Salad in a Brioche Bun 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

Sides/accompaniments

Baked Garlic Ciabatta Bread £3.50 add Cheese £3.95

Beer Battered Onion Rings £3.95 Dressed Side Salad £3.95 Seasonal Vegetables £3.95 Skin on Fries £3.95 with cheese £4.45

Desserts

Syrup Sponge Pudding (GF)

7.95

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

Very Lemony Chouxnut

6.95

Crisp Choux filled with Lemon Mousse, topped with a Lemon Curd Fondant Icing & decorated with yellow coloured White Chocolate Swirls & White Chocolate Curls

Caramel Apple Cobbler

6.95

A rich base of Caramel topped with stewed apple topped with crumble & more caramel served with custard, cream or ice cream

Biscoff Cheesecake

7.95

Delicious Light Cheesecake on a Biscoff Biscuit Base served with Cotteswold Dairy Pouring Cream

Toffee & Honeycomb Cheesecake

7.95

Indulgent Rich Cheesecake with Toffee and Honeycomb and White Chocolate Shavings served with Cotteswold Dairy 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

Snickerbockerglory Sundae

7.95

A mixture of delicious Chocolate Ice cream & Salted Carmel Ice cream with Toffee Sauce
Topped with Whipped Cream & Snickers

3 Scoops of Ice Cream £5.95 – Choose from

Rum & Raisin

Chocolate

Salted Caramel

Vanilla

Strawberry

Mango Sorbet (VE)

Vegan Vanilla (VE)

Cheese and Biscuits £9.95

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

Delicious Mains

- Grafton Farms' Barnsley Lamb Chop (GF)** 19.95
Char-Grilled Local Lamb Double Chop from the Family Farm with either Buttery Mash or Dauphinois Potatoes with a Shallot and Rosemary Red Wine Gravy and Seasonal Vegetables
- Venison, Rosemary and Red Wine Cumberland Ring** 19.95
Local Grafton Venison with Pork, Rosemary and Red Wine Reduction Sausage Ring atop Spring Onion and Savoy Colcannon Mash with Seasonal Vegetables and Rich Red Onion Gravy
- Crab, Chili & Cherry Tomato Tagliatelle** 19.95
Flaked Hand Picked White Cornish Crab Meat, Brown Crab, Roasted Cherry Tomatoes, Fresh Red Chilli and Flat Leaf Parsley in a Lemon and White Wine Cream with Fresh Tagliatelle Pasta, Parmesan and Garlic Ciabatta
- Duo of Grafton Pork (GF)** 21.95
Char-Grilled Pork Loin Steak and Slow Roasted Belly with Creamy Dauphinois Potatoes, Seasonal Vegetables and a Smoked Bacon, Leek and Cider Sauce
- Beef Bourguignon** 21.95
28 Day Aged Cotswold Beef Bourguignon with Shallots, Chestnut Mushrooms and Smoked Bacon with Thyme and Rich Bourdeaux Wine and Beef Stock. Served with Dauphinois Potatoes and Mixed Seasonal Vegetables
- Moroccan Vegetable Tagine (VEO)** 16.95
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
- Cornfed Chicken Forestiere (GF)** 20.95
Roasted Cornfed Chicken Breast with Mini Roasted Potatoes, Seasonal Vegetables and a Wild Mushroom, Shallot, Garlic, White Wine, Tarragon and Cream Sauce
- Grafton Red Wine and Rosemary Shoulder of Lamb (GF)** 21.95
Tender Braised Shoulder of Lamb with Shallots, Red Wine and Rosemary served with Creamy Dauphinois Potatoes and Seasonal Vegetables
- The Ultimate Prawn Plate (GFO)** 17.95
Royal Greenland Prawns, Freshwater Crayfish, King Prawns with Severn & Wye Smoked Salmon, a crisp bed of chefs salad with Marie Rose Sauce & Lemon & Herb Cream Cheese with Granary Bread & Butter
- The Star Inn Caesar** 17.95
Two Chicken Skewers with Crispy Smoked Bacon Bits, Little Gem Lettuce, Cherry Tomatoes, Brioche Croutons, Caesar Dressing and Parmesan Cheese
- Satay Sweet Potato and Butternut Squash Curry (VE GFO)** 18.95
Lemon Grass, Coconut, Baby Leaf Spinach, Baby Corn, Peppers, Fresh Lime and Coriander in a Thick and Delicious Oriental Satay Sauce with Steamed Rice and Slices of Grilled Flat Bread
- 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