THE STAR
INN

Autumn Menu

Starters

Cod and Crab Croquettes £7.95
Crispy Cornish Cod and Brixham Crab Croquettes with Lemon and Dill Sauce and Pea Shoots

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

Halloumi Fries (GFO V) £6.95
Golden Halloumi Fries drizzled with Hot Honey Sauce

Creamy Garlic Mushrooms (GFO) £6.95
Pan Fried Garlic and Herb Mushrooms with Cotteswold Cream, Crumbled Stilton and Crispy Bacon with Granary Toast

Chicken Liver and Brandy Pate (GFO) £6.95
Smooth Liver Pate with Brioche Toasts and Red Onion Chutney

Aromatic Chicken and Vegetable Gyozas £7.95
Crispy Japanese Style Dumplings with Aromatic Chicken garnished with Hoi Sin Sauce, Gem Lettuce, Cucumber Ribbons and Sesame Seeds

Sharing Starters

Honey and Thyme Melting Brie Pot (GFO V) £9.95
Honey and Thyme Baked Creamy Somerset Brie 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

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
Cod, Salmon, Smoked Haddock and Prawns in a Creamy Leek and Dill Sauce topped with Cheesy Mash & Tempura Prawns, served with Seasonal Veg or Side Salad

From the Char-Grill

Chargrilled Aberdeen Angus Steaks (GF)
Upgrade your Steak
Garlic Chilli &Thyme 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

10oz Rump 19.95
8oz Sirloin 24.95

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

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 (VEO) 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

Chipotle Chicken and Bacon Burger 14.95
Panko Coated Chicken Fillet with Smoked Bacon, Chipotle Mayo and Crispy Onions in a Toasted Brioche Bun with Salad served with Chipotle Dip, Skin on Fries and Coleslaw
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

Delicious Mains

Grafton Pork Sausages and Mash £16.95
Local Pork from our Family Farm with Wholegrain Mustard Buttery Mashed Potato and Seasonal Vegetables with Rich Onion Gravy

Pan Roasted Lamb Rump (GF) £23.95
Local Lamb from the Family Farm at Grafton with Butternut Squash Puree, Creamy Dauphinois Potatoes, Seasonal Vegetables and a Shallot and Rosemary Red Wine Sauce

Slow Roasted Belly Pork (GFO) £21.95
Local Pork from the Family Farm at Grafton with Crispy Crackling with Black Pudding, Sage and Onion Stuffing, Mini Roast Potatoes and an Apple and Cider Sauce and Seasonal Vegetables

Scrumpy Chicken (GF) £20.95
Pan Roasted Free Range Corn Fed Chicken Breast with Creamy Dauphinois Potatoes, Seasonal Vegetables and a Bacon, Leek and Scrumpy Cider Sauce

Angus Beef 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

Smoked Pancetta Carbonara £18.95
Taglitetelle Pasta with Crispy Smoked Pancetta, Garlic, Pecorino and Parmesan in a Creamy Sauce with Garlic Ciabatta and Side Salad

Angus Beef Stifado (GF) £17.95
Chuck Steak Braised with Pearl Onions in an Aromatic Spiced Tomato Sauce served with Seasonal Vegetables and a Choice of Either Buttery Mash Or Mini Roast Potatoes

Tandoori Salmon Fillet (GF) £18.95
Scottish Salmon Fillet marinated in Garlic, Cumin and Coriander and Oven Baked with a Mini Vegetable and Lentil Curry and Naan Bread

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

Cornflake Coated Crispy Chicken Breast £17.95
Cornflake Crusted Juicy Chicken Breast with a Shallot and Garlic Creamy Mushroom Sauce served with Skin on French Fries and Rocket Salad

Sweet Potato and Red Onion Tart (Ve GF) £17.95
Herb Pastry with a Delicious Roasted Sweet Potato, Red Onion and Cashew Filling served with Mini Roast Potatoes and Seasonal Vegetables

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

Syrup Sponge Pudding (GF) £7.95
Classic Steamed Sponge Pudding served with either Lashings of Hot Custard or Vanilla Ice Cream

Biscoff Cheesecake £7.95
Creamy Biscoff Cheesecake served with Cotteswold Pouring Cream

Cinnamon Swirl Cheesecake £7.95
With a White Chocolate Swirl with Coulis and Cotteswold Pouring Cream

Warm Belgian Chocolate Brownie £7.95
Gooey and Delicious Double Chocolate Brownie served with Salted Caramel Ice Cream

Hot Steamed Ginger Sponge £7.95
Classic Steamed Sponge Pudding served with either Lashings of Hot Custard or Vanilla Ice Cream

Baileys Affogato (GFO) £8.95
Vanilla Ice Cream with Baileys Cream Liquor to Pour Over and Shortbread Biscuits

Crumble of the Day £6.95
Homemade Crumble with either Lashings of Hot Custard or Vanilla Ice Cream

Oreo Sundae £7.95
Vanila Pod and Chocolate Ice Creams Layered with Oreo Cookie Crumb and Chocolate Sauce topped with Whipped Cream, Chocolate Sauce and Oreo Cookie

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 (GFO) £9.95
Mature Cheddar, Long Clawson Stilton, Somerset Brie with Grapes, Chutney and Crackers