

LUNCH MENU

PREPARED FRESH AND COOKED TO ORDER



TWO COURSES £19 | THREE COURSES £23 | 12:00 - 17:00

V = Vegetarian | VG = Vegan | 🌟 Star Favourites

TO START

Soup of the day (VG) | Freshly made soup, served with toasted sourdough bread. *(GF option available)*

🌟 **Crispy Sweet Potato Pakora (VG)** | Homemade sweet potato and red onion pakora, served on a bed of spiced hummus with a mint and lime yoghurt sauce, topped with spring onion, fresh chilli and pomegranate seeds. *(GF option available)*

Miso, Honey and Sesame Caramel Chicken Wings | Slow-cooked wings, fried for a crispy finish, and tossed in a savory-sweet Miso, Honey, Sesame Caramel Glaze and gochujang ketchup. Topped with sesame seeds, spring onions, and a hint of chilli.

Ham Hock Terrine | A classic ham hock served with red onion marmalade and toasted sourdough bread. (4 available)

MAINS

Fish & Chips | A fresh fillet of cod, cooked in a turmeric and dill beer batter, served with homemade tartar sauce, garden peas, and chunky chips.

🌟 **Pork Tomahawk** | An impressive bone-in pork tomahawk, served with smooth creamed potatoes and a rich mushroom and onion Chasseur gravy, finished with fresh tomato concasse.

Chicken Caesar Salad | Baby gem lettuce, salted sourdough croutons, grated aged Parmesan, and homemade Caesar dressing.

Roasted Squash, Red pepper & Halloumi burger (V) | Served in a brioche bun with sriracha mayo, baby gem lettuce, tomato and gherkin served with seasoned fries.

🌟 **Honey & Mustard Glazed Gammon** | A thick-cut slice of gammon (served cold), slow-roasted overnight and glazed with sweet honey and seed mustard. Served with two pan-fried hen's eggs and our chunky chips.

Turkey Milanese | Panko and sage-breaded turkey escalope, served with maple-roasted root vegetables, tender sprout leaves, roasted new potatoes, and onion and sage stuffing. *(GF on request)*

Braised Pig Cheeks | Cider and wholegrain mustard braised pig cheeks, bacon jam and chive mash and a brandy, mushroom and onion cream.

Festive Sausage & Mash | £17.00 | Cumberland sausages wrapped in smoked streaky bacon, served on creamy sage and onion mash with rich gravy.

FESTIVE EVENTS 🎉

QUIZ NIGHT | £3pp | Our first ever quiz night with 20% off food for players. One smartphone required per team. 3rd Dec | 19:30 (Book a bar table)

CHRISTMAS WITH THE STARS | £45pp | Our festive tribute nights, including a spectacular two-course Christmas meal and live entertainment. 4th Dec: Whitney Houston | 18th Dec: A Soul & Motown

BREAKFAST WITH SANTA | From £35 | A magical morning with a full English breakfast, a gift, and storytime with Santa himself. Sat 13th Dec | Sat 20th Dec (9am & 10:30am sittings).

A FESTIVE AFTERNOON OF CAROLS | FREE EVENT | Join us for a festive sing-along with 'The Two Bows'. Wrap up warm for this outdoor event! Sat 6th Dec | 3:00 PM. (Pop-along event)

BOOK: THESTARSIDCUP.CO.UK

SIDES

Chunky chips (VG) | £5 | Seasoned fries (VG) | £5 | Truffle & Parmesan fries | £6 |

Garlic bread (V) | £5 | Garlic bread cheese (V) | £6 |

House side salad (VG) | £6 | Sautéed seasonal greens (Ask server for details) (V) | £6 |

PUDDING

Ice Cream and Sorbet (V) | Three scoops of your choice: vanilla, strawberry, chocolate, salted caramel and honeycomb ice cream, lemon, raspberry, or mango sorbet.

Mini Chocolate Hazelnut Doughnuts (V) | Served hot with strawberries, chocolate sauce, and vanilla ice cream.

Lemon & Elderflower Posset (V) | Served with homemade shortbread and fresh berries. **(GF option available.)**

Gingerbread Spiced Tiramisu (V) | A festive twist on a classic, with gingerbread-spiced tiramisu topped with a gingerbread cookie crumb.

Dark Chocolate & Cranberry Brioche Bread & Butter Pudding (V) | A rich brioche bread and butter pudding with dark chocolate and cranberries, served with warm custard.

Traditional Christmas Pudding (V) | A classic Christmas pudding, served warm with a rich brandy custard. **(baked to order, so please allow a little extra time)**

Apple & Cinnamon Crumble | A classic, served warm with custard.

An optional 10% service charge will be added to your bill. 100% of this goes directly to the staff.

If you have a food allergy, intolerance or sensitivity, please let us know before you order so we can advise with a menu choice. We cannot guarantee our dishes are 100% free of allergen ingredients and there are occasions when our menus change.