

LUNCH MENU

PREPARED FRESH AND COOKED TO ORDER



TWO COURSES £20 | THREE COURSES £25 | 12:00 - 17:00 (MON-FRI)

V = Vegetarian | VG = Vegan

TO START

Soup of the Day (VG) | Chef's freshly prepared seasonal soup, served alongside sourdough. (Gluten free on request)

The Star Classic Prawn Cocktail | Prawns in marie rose sauce, cucumber, tomato, shredded lettuce and bread. (Gluten free on request)

Pork & Wholegrain Mustard Rillettes | Served with spiced apple jam and ciabatta croutes. (GF on request)

Confit Garlic & Roasted Pepper Arancini (V) | Served with heirloom tomato and basil sauce.

MAINS

The Star's Fish & Chips | Peterhead cod in a crisp turmeric & dill batter, served with homemade tartare sauce, garden peas, and seasoned chunky chips.

Gloucester Old Spot Sausage & Mash | Premium pork sausages, served with creamed potatoes and onion gravy.

Classic Margherita Pizza (V) | The timeless favourite with fresh tomato sauce, mozzarella cheese, and fragrant basil leaves. *(Vegan alternative available on request)*

Autumn Harvest Salad | Candied pecan, crisp apples, prosciutto, rocket, feta cheese, and roasted butternut squash, finished with pomegranate and pumpkin seeds. *(Vegan on request) (Add chicken £4.00)*

Chicken Marsala Orzo | Tender chicken served with orzo and shiitake mushrooms in a marsala wine sauce.

Lasagne | Authentic Italian beef and pork ragu, bechamel sauce, layered between pasta sheets, topped with cheese. Served with a fresh side salad and garlic bread slice.

SIDES

Chunky chips (VG,GF) | £5.00 | Seasoned fries (VG,GF) | £5.00 | Truffle & Parmesan fries (GF) | £6.00 |

Garlic bread (V) | £5.00 | Cheesy garlic bread (V) | £6.00 | Truffle & chive mash | £6.00 |

House side salad (VG,GF) | £6.00 | Veg of the day (VG,GF) | £6.00 |

PUDDING

Pear & Plum Crumble (V) | Tender spiced pears and sweet plums topped with a crunchy almond and oat crumble, served warm with custard. (Vegan alternative available on request)

Fruits of the Forest Pavlova (V, GF) | Crisp meringue topped with freshly whipped cream and a rich, seasonal fruits of the forest compote.

Baileys Chocolate & Mint Mousse (V) | Rich dark chocolate and fresh mint mousse infused with Baileys, finished with Chantilly cream.

Ice Cream and Sorbet (V, GF)

Three scoops of your choice: vanilla ice cream, strawberry ice cream, chocolate ice cream, raspberry sorbet, mango sorbet, or lemon sorbet. *(Vegan alternative available on request)*