

STARTERS

3 PLATES £21.00 | 5 PLATES £35.00 / Gambas Pil Pil is a £1.50 surcharge.

Soup of the Day (VG) | £9.00 | Chef's freshly prepared seasonal soup, served alongside sourdough. **(Gluten free on request) (not included in small plates deal)**

The Star Classic Prawn Cocktail | £9.50 | Prawns in marie rose sauce, cucumber, tomato, shredded lettuce and bread. **(Gluten free on request) (not included in small plates deal)**

Korean Fried Chilli Chicken Wings | £9.00 | Crispy breaded chicken wings tossed in a sticky, sweet, and fiery gochujang, honey, and soy sauce.

Gambas Pil Pil | £9.00 | Plump prawns sizzling in olive oil, garlic, white wine, and chilli, toasted ciabatta. **(Gluten free on request)**

Pinchos Morunos | £8.00 | Spanish pork skewers, tender pork in a spanish spice.

Calamari Fritto | £8.50 | Lightly fried calamari served with a zesty lime aioli. **(Gluten free on request)**

Albondigas | £8.50 | Tender pork and beef meatballs slow-cooked in a spiced tomato sauce.

Chorizo al Vino Tinto | £7.50 | Chorizo slowly braised in rich red wine.

Jamón Croquettes | £8.00 | Crisp Spanish ham croquettes served with a fresh tomato salsa.

Pan a la Catalan (VG) | £6.00 | Toasted bread rubbed with garlic and tomato, finished with a drizzle of olive oil and sea salt. **(Gluten free on request) (Add Serrano ham £1.50 or Manchego cheese £1.50).**

Patatas Bravas | £7.00 | Crispy potatoes served in a rich and spicy tomato sauce. **(Gluten free)**

(Vegan alternative available on request)

Spanish Omelette | £7.00 | A classic, comforting potato and onion omelette. **(Gluten free)**

Padrón Peppers (VG) | £7.00 | Blistered padrón peppers served with a sweet and spicy honey, soy, and chilli dipping sauce. **(Gluten free on request)**

Garlic Mushrooms | £7.00 | Sautéed in a rich blend of olive oil, butter, and white wine. **(Gluten free)**

TO SHARE

Bacon Lardon and Maple Baked Camembert | £17.00 | Served with red onion chutney, cornichons and toasted crostini. **(Gluten free on request)**

The Spring Ploughman's Board | £24.00 | Thin-cut honey roast ham, Barber's vintage cheddar, homemade sausage roll, Scotch egg, house salad, crisp apple, and ciabatta.

MAINS

Chicken Milanese | £20.00 Rosemary, thyme, and garlic panko-breaded chicken escalope, topped with sun-blushed tomatoes, black olives, crisp mixed leaves, and shavings of aged parmesan, finished with a drizzle of garlic butter and served with seasoned fries.

The Star's Fish & Chips | £18.00 Premium Peterhead cod fillet in a crisp turmeric and dill batter, served with homemade tartare sauce, garden peas, and seasoned chunky chips.

The Star Burger | £18.00 Our signature chargrilled rib-eye patty with dill pickles, crisp little gem lettuce, fresh tomato, house burger sauce, ale-caramelised onions, and sweet bacon jam, topped with melted American cheese in a toasted brioche bun. Served with seasoned fries and house coleslaw. **(Gluten free on request)**

The Star Hot Honey Crispy Chicken Burger | £20.00 Crispy breaded chicken breast glazed in hot honey and gochujang in a brioche bun with babygem lettuce and red onion served with crunchy rainbow slaw and seasoned fries.

Seafood Linguine | £25.00 A premium medley of prawns, squid, octopus, and mussels tossed with linguine in a rich, creamy white wine and garlic sauce.

Confit Duck Leg & Toulouse Cassoulet | £22.00 Slow-cooked, tender confit duck leg served over a rich and hearty traditional Toulouse sausage and bean cassoulet. **(Gluten free)**

Pan-Roasted Lamb Rump | £27.00 Tender, pan-roasted lamb rump served alongside crushed buttered Jersey Royal potatoes, fresh asparagus, and a rich redcurrant jus. **(Gluten free)**

12oz Aberdeen Angus Rib-Eye Steak | £38.00 Prime 12oz Aberdeen Angus rib-eye steak cooked to your liking, served with balsamic-roasted vine tomatoes, sweet shallots, and golden chunky chips. *Add a signature sauce (£3.00): Peppercorn, Diane, Blue Cheese, or Pancetta, Red Wine & Mushroom* **(Gluten free)**

Grilled Tempeh, Pineapple & Vegetable Kebab | £18.00 (V) (VG) Skewered and grilled tempeh, sweet pineapple, and Mediterranean vegetables, served over a bed of fluffy savoury rice. **(Gluten free)**

Grilled Sardines | £16.00 A beautiful, light summer dish of grilled coastal sardines, served on toasted ciabatta with a vibrant salsa verde and a creamy, tangy remoulade. **(Gluten free on request)**

SALADS

Caesar Salad | £14.00 Crisp baby gem lettuce tossed in our classic creamy Caesar dressing with a hard-boiled egg, crunchy herb and garlic croutons, and anchovies. **Add Chicken £4 (Gluten free on request)**

Roasted Vegetable & Feta Tabbouleh | £17.00 (V) A vibrant, refreshing bulgur wheat salad tossed with roasted summer vegetables and crumbled feta cheese. **(Vegan alternative available on request)**

Grilled Halloumi & Balsamic Salad | £16.00 (V) Thick slices of grilled halloumi cheese served over crisp salad leaves, finished with sweet caramelised red onions and a rich balsamic glaze. **(Gluten free on request)**

Grilled Tempeh & Giant Couscous Salad | £17.00 (V) (VG) Nutty giant couscous and roasted Mediterranean vegetables tossed in a warm, aromatic ras el hanout spiced dressing, topped with grilled tempeh.

FRESH PIZZA

Classic Margherita | £14.00 (V) The timeless Italian favorite featuring our rich, house tomato sauce, melted mozzarella, and fragrant fresh basil leaves. **(Vegan alternative available)**

The Star Hawaiian | £16.00 Our classic tomato and mozzarella base topped with slices of premium Wiltshire ham and sweet, juicy pineapple.

Chilli Chorizo | £15.00 Fiery, smoky sliced chorizo sausage laid out over mozzarella, finished with a drizzle of spicy red chilli oil.

Shitake Mushroom & Spinach | £17.00 (V) Earthy shitake mushrooms, sweet red onion, crisp bell peppers, and fresh spinach, finished with a delicate drizzle of sweet balsamic glaze.

Carbonara | £18.00 A creme fraiche sauce base topped with crispy pancetta, mozzarella, parmesan, black pepper and egg yolk.

Hot Honey Chicken & Nduja | £18.00 Spicy chicken pieces and fiery, spreadable Nduja sausage on a tomato and mozzarella base, perfectly balanced with a generous drizzle of sweet hot honey.

SANDWICHES (AVAILABLE UNTIL 17:00)

MON-FRI 12:00 - 17:00 *(Served with seasoned fries & house coleslaw)*

Philly Cheesesteak Ciabatta | £15.00 Tender, flash-fried steak pieces with sautéed onions and peppers, topped with gooey melted cheese in a warm, crusty ciabatta.

Fish Goujon Brioche Bun | £12.00 Crispy, golden fish goujons with tangy tartare sauce and crunchy baby gem lettuce, served in a soft, toasted brioche bun.

Tuna & Cheese Melt Ciabatta | £11.00 Flaked tuna, red onion, and rich mayonnaise topped with mozzarella cheese, melted until golden in a warm ciabatta.

Garlic Mushroom & Roasted Pepper Ciabatta (V) | £10.00 Earthy chestnut mushrooms sautéed in garlic, paired with sweet roasted bell peppers and onions, served in a warm ciabatta.

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 |

An optional 10% service charge will be added to your bill. 100% of this goes directly to the staff. Please inform our team of any food allergies or intolerances before ordering. While we take every precaution, we cannot guarantee our dishes are completely allergen-free.