

LUNCH MENU

PREPARED FRESH AND COOKED TO ORDER



MENU'S CHANGE DAILY AND MAY DIFFER FROM WHAT YOU SEE HERE

TWO COURSES £17 | THREE COURSES £21

V = Vegetarian | VG = Vegan

TO START

Soup of the day (VG) | Freshly made soup, served with toasted sourdough bread. *(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 gotcha ketchup. Topped with sesame seeds, spring onions, and a hint of chilli.

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)*

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

COMING SOON | Dates will sell out quickly, book now to avoid disappointment.

FESTIVE DINING AT THE STAR

Enjoy our spectacular Christmas menu throughout December. Two Courses £29 | Three Courses £34

Planning a party? Ask our team about private hire and group bookings.

CHRISTMAS WITH THE STARS | £45pp

Our festive tribute nights, including a spectacular two-course Christmas meal and live entertainment.

4th Dec: Whitney Houston | 11th Dec: Rod Stewart | 18th Dec: A Soul & Motown

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.

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

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

Masala spiced Cauliflower steak and Aubergine and Chickpea Makhini (VG) | Masala-spiced Cauliflower Steak over creamy aubergine and chickpea Makhani. Served with turmeric rice, and topped with fresh pomegranate and coconut.

SANDWICHES

Steak Sandwich (£2.00 supplement) | Slices of rump steak, served medium-rare in focaccia bread with ale caramelised onions, mayo, rocket, and chimichurri. Served with a side of seasoned fries.

Cajun Chicken Wrap | Chicken breast, marinated and cooked in Cajun spices, served in a tortilla wrap with sriracha yoghurt, tomato, cucumber, coriander, and red onion. Served with seasoned fries.

Vegetable Ciabatta (V) | Roasted flat mushroom with caramelised red onions, baby spinach, blue cheese, and pesto, served in a toasted ciabatta, served with seasoned fries.

Turkey, Brie & Cranberry Ciabatta | Slices of roast turkey breast with creamy Brie and tangy cranberry sauce in a warm ciabatta, served with our seasoned fries.

Roast Pork Shoulder Focaccia | Tender, slow-roasted pork shoulder with classic apple sauce and our crunchy homemade coleslaw, served in a soft focaccia with a side of seasoned fries.

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.

SIDES

Chunky chips (VG) | £5 | Skinny fries (VG) | £5 | House side salad (VG) | £6 | Sautéed seasonal greens (Ask server for details) (V) | £6 | Garlic bread (V) | £5 | Garlic bread with cheese (V) | £6 |

PUDDING

Apple & Plum Crumble (V) | Served with a scoop of vanilla ice cream.

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) | £7.50 | Served with homemade shortbread and fresh berries. (*GF option available.*)

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