

MAIN MENU

PREPARED FRESH AND COOKED TO ORDER



(V) Vegetarian | (VG) Vegan | 🌟 Star Favourites

STARTERS

Festive Soup of the Day (VG) | £8.50 | A warming festive soup, made fresh daily, served with toasted sourdough bread. (Gluten free on request)

Handcrafted Focaccia (VG) | £7.50 | Freshly baked rosemary and garlic focaccia, served with aged balsamic vinegar and olive oil.

Wild Mushroom Arancini (V) | £9.00 | Crispy wild mushroom arancini, served with a delicate truffle and chive mayonnaise.

🌟 **Crispy Gochujang Chicken** | £9.00 | Crispy chicken pieces tossed in a vibrant stir-fry vegetable salad with a rich honey, soy, and sesame sauce.

Coconut Tempura Prawns | £12.00 | Perfectly crispy coconut tempura prawns, served with spiced squash fritters, fresh pineapple salsa, and a piña colada sauce.

Smoked Salmon Blinis | £10.00 | Delicate blinis topped with smoked salmon, horseradish crème fraîche, fresh lemon, and dill. (Gluten Free on Request)

TO SHARE

The Festive Board | £18.00 | A hearty festive platter featuring roast potatoes, pigs in blankets, stuffing balls, panko-breaded turkey bacon and cheese croquettes, a warm brie and pancetta dip, and rich gravy.

Baked Camembert (V) | £14 | Baked Camembert studded with rosemary and garlic, served with onion jam, pickles, and toasted bread. (GF option available)

MAINS

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

🌟 **Pork Tomahawk** | £20.00 | An impressive bone-in pork tomahawk, served with smooth creamed potatoes and a rich mushroom and onion Chasseur gravy, finished with fresh tomato concasse.

Handcrafted Turkey, Gammon & Sage Pie | £18.00 | A generous individual pie filled with turkey, gammon, and sage & onion stuffing, served in a creamy white wine sauce with creamed potatoes and a winter vegetable medley. (baked to order, so please allow a little extra time)

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

Honey & Mustard Glazed Gammon | £17.00 | 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** | £18.00 | 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)

The Star Burger | £17.00 | Our signature chargrilled rib-eye patty, with dill pickles, crisp little gem lettuce, tomato, burger sauce, ale-caramelised onions, and bacon jam, topped with American cheese in a brioche bun. Served with seasoned fries and coleslaw. (GF on request)

Roasted Squash & Halloumi burger (V) | £17.00 | Served in a brioche bun with sriracha mayo, baby gem lettuce, tomato and gherkin served with seasoned fries.

Pan Seared Seabass | £22.00 | Pan seared, served with creamy leeks & new potatoes. (GF on request)

SANDWICHES | AVAILABLE 12:00 - 15:00

SERVED WITH SEASONED SKIN ON FRIES AND HOMEMADE COLESLAW

Sausage, red onion marmalade and smoked cheese ciabatta | £10 | Sausages from our local butcher, homemade red onion marmalade and smoked cheese in a warmed ciabatta.

Turkey, Cranberry & Brie ciabatta | £12 | Hand carved turkey with cranberry sauce and brie in a warmed ciabatta.

Grilled Halloumi, red onion, basil pesto & rocket ciabatta | £10 | Grilled halloumi with a fresh basil pesto, red onion and rocket in a warmed ciabatta.

Fish Finger & Tartare Sauce ciabatta, and baby gem lettuce | £12 | Beer Battered Fish fingers with a homemade tartare sauce and gem lettuce in a hand crafted focaccia.

FRESH PIZZA

Garlic and Caramelised Onion flatbread (V) | £8.50 | With rich garlic butter, caramelised onions, fresh rocket, and a generous sprinkle of Parmesan cheese. **A great side addition or quick snack.**

☀️ **The Festive Pizza** | £16.50 | The ultimate festive pizza topped with succulent turkey, crispy bacon, creamy brie, spicy sausage, and finished with a sweet cranberry drizzle.

Classic Margherita (V) | £12 | The timeless favourite with fresh tomato sauce, mozzarella cheese, and fragrant basil leaves.

Mediterranean Vegetable (V) | £13 | Roasted Mediterranean vegetables, mozzarella cheese and fresh rocket, drizzled with rosemary-infused olive oil.

Funghi (V) | £14.50 | Sauteed oyster mushrooms and Chestnut mushroom, White sauce and truffle oil.

Chilli Chorizo | £15 | Fiery sliced Chorizo sausage with red chilli oil.

Chicken Pesto Panuozzo | £15.50 | Garlic butter bread filled with mozzarella, grilled chicken, basil pesto, fresh rocket and balsamic glaze. (Folded Pizza)

Prosciutto and Burrata | £16 | Italian Sliced prosciutto and burrata cheese, Rocket and Parmesan cheese.

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)

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

Gingerbread Spiced Tiramisu (V) | £8.50 | A festive twist on a classic, with gingerbread-spiced tiramisu topped with a gingerbread cookie crumb.

Traditional Christmas Pudding (V) | £7.00 | A classic Christmas pudding, served warm with a rich brandy custard. (baked to order, so please allow a little extra time)

Chocolate Fondant (V) | £8.50 | A decadent chocolate fondant with a molten centre, served with a creamy Baileys sauce. (baked to order, so please allow a little extra time)

☀️ **Mince Pie Knickerbocker Glory (V)** | £9.00 | A festive, spiced orange, and almond praline knickerbocker glory, layered with cinnamon cream and topped with a mince pie crumb.

Dark Chocolate & Cranberry Brioche Bread & Butter Pudding (V) | £8.00 | A rich brioche bread and butter pudding with dark chocolate and cranberries, served with warm custard.

British Isle Cheese Board (V) | £12.00 | A selection of fine British cheeses, served with quince jelly, pickled onions, and apple onion jam. (Why not add a port for the perfect finish?)

Cinnamon apple crumble | £7.50 | A classic winter crumble, served warm with custard.

Ice Cream and Sorbet (V) | £8.00 | Three scoops of your choice: vanilla ice cream, strawberry ice cream, chocolate ice cream, raspberry sorbet, mango sorbet, or lemon sorbet. **(GF option available)**

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.