

HOMEMADE BREADS & NIBBLES

- Sourdough bread, Homemade butter **£5 (V) (VG)**
 Stout soda bread, feta mousse, crispy onions **£6 (V)**
 Garden rosemary focaccia bread, olive and aged Modena balsamic **£5 (V) (VG)**
 Kalamata olives marinated with a lemon and basil dressing, in house nuts **£6 (V) (VG)**
 36-month aged parmesan and bacon arancinis, apple sauce **£5**

STARTERS

- Truffle leek and potato soup, cheese and onion rarebit, creme fraiche **£8 (V) (VG)**
 Ham hock pressed, sourdough croutons, gem lettuce, Caesar dressing **£10**
 Smoked haddock cake, confit red peppers, pickled shallots and fennel **£8**
 Roasted beetroots and butternut squash, Kidderton Ash goats cheese mousse, orange and watercress salad **£9 (V) (VG)**
 Star Inn smoked salmon, crispy poached egg, pink grapefruit, hollandaise sauce **£10**
 Duck leg confit terrine, plum chutney, celeriac slaw, toasted bread **£9**

FROM THE CHAR GRILL

All served with triple cooked chips, watercress and pickled shallot salad

- Star Inn pulled BBQ pork burger, honey and turnip relish, lettuce, soft brioche bun **£18**
 Spiced lentil and mushroom patty, honey and turnip relish, lettuce, soft brioche bun **£17 (V) (VG)**
 Gloucestershire Old Spot pork chop (300g), apple and raisin chutney, onion gravy **£24**
 Corn-fed chicken breast, homemade black pudding and curry sauce **£21**

30-day AGED MEAT

All steaks served with French fries, roasted plum tomato, rocket and parmesan salad.

Perfect for you

- Bavette Steak – 275g - **£25**
 Rump Steak (picanha cut) – 275g - **£28**
 Rib-Eye Steak – 230g - **£34**

Perfect to share – 20oz

- T-Bone Steak – 750g - **£75**
 Côte de Boeuf – 700g - **£80**
 Chateaubriand – 550g - **£90**

SAUCES **£2.5 each**

Blue cheese, green peppercorn, chimichurri, roasted garlic and parsley butter, red wine, curry

*(V)(VG) Please note that these dishes can be tailored to suit vegetarians.
 Please be aware that game dishes may contain lead shot.
 Let us know if you have any dietary requirements, allergies or intolerances.
 A discretionary service charge of 10% will be added to your final bill.*

MAINS

Braised lamb shanks, flageolet and fennel cassoulet, triple cooked parsnips, mint gremolata **£28**

Slow cooked beef cheek, smoked cheese crumb, horseradish mash, red onion marmalade, broccoli **£21**

Venison pave, game scotch egg, bacon cabbage, and homemade brown sauce **£22**

Beer battered cod fillet, triple cooked chips, minted peas, tartar sauce **£20**

Monkfish tail, potted shrimp dressing, tarragon poached potato gnocchi, green beans, shellfish bisque **£28**

Broccoli and blue cheese quiche tartlet, garden pesto, pickled walnuts and grapes, celery **£19 (V) (VG)**

Butternut squash cannelloni, onion, sage bechamel sauce, cheese crumbs, mixed leaves **£20 (V) (VG)**

SIDES

Honey glazed roasted parsnips **£3 (v)** Creamed leeks, bacon and onion crumb **£4**

Parmesan French Fries **£4 (v)** Broccoli sweet chilli dressing **£3 (v)** Triple cooked chips **£5 (v)**

DESSERTS

Vanilla crème brulee, banana biscuits and ice cream, passion fruit dressing **£9**

'Black forest cheesecake' - chocolate cheesecake, hobnob biscuit, cherry compote **£9**

Coconut panna cotta, poached vanilla pineapple, lime and malibu syrup **£9**

Sticky toffee malt loaf, rum and raisin ice cream, brandy snap, vanilla ice cream **£9**

'Bakewell' - almond cake, roasted thyme apricots, lemon sorbet **£8**

Dark chocolate brownie, marmalade ice cream **£10**

Selection of artisanal cheeses, homemade chutney, pickled grapes, biscuits **£12**

*(V)(VG) Please note that these dishes can be tailored to suit vegetarians.
Please be aware that game dishes may contain lead shot.
Let us know if you have any dietary requirements, allergies or intolerances.
A discretionary service charge of 10% will be added to your final bill.*