

HOMEMADE BREADS & NIBBLES

- Sourdough bread, homemade butter **£5 (V) (VG)**
 Blue cheese and walnut 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)**
 White mushroom arancini, 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 **£10 (V)(VG)**
 Star Inn smoked salmon, crispy poached egg, pink grapefruit, hollandaise sauce **£10**

FROM THE CHARGRILL

All served with French fries, 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)**
 Gloucestershire Old Spot pork chop (300g), apple and raisin chutney, onion gravy **£22**
 Corn-fed chicken breast, homemade black pudding and curry sauce **£20**

30-day AGED MEAT

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

Perfect for you

- Rump Steak (picanha cut) – 275g - **£28**
 Rib-Eye Steak – 230g - **£34**
 Sirloin – 230g - **£31**

Perfect to share

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

SAUCES **£2.50 each**

Blue cheese, green peppercorn, 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 **£23**

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

Sea Bream Fillet, 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)**

SIDES

Honey glazed roasted parsnips **£3 (v)** Green beans, bacon and Hazelnut Dressing **£4**

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

DESSERTS

Vanilla crème brulee, honeycomb ice cream, passion fruit dressing **£9**

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

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

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

Selection of artisanal cheeses, homemade chutney, pickled grapes, biscuits **£14**