

Main Menu

STAR & GARTER

Starters

Soup of the Day (GFOA)	£7.00
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Freshly prepared seasonal soup served with warm crusty bread and butter.

Pork Belly Bonbons	£7.95
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Slow-braised pork belly in crispy Panko breadcrumbs, tossed in spiced apple glaze.

Alpenhain Bavarian Camembert (GFOA)	£9.50
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Mild, buttery Bavarian Camembert served hot with toasted ciabatta and onion chutney.

Artisan Bread & Olives (GFOA)	£6.95
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Warm, crusty artisan bread paired with a medley of marinated Mediterranean olives. Served with a side of rich balsamic and cold-pressed olive oil for dipping.

Breaded Prawns	£6.95
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Crispy breaded king prawns served with a sweet chilli dipping sauce and a fresh side salad.

Beetroot Falafel with Hummus	£6.50
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Crispy beetroot falafel served with creamy hummus, red onion chutney and toasted ciabatta strips.

Grilled Black Pudding & Poached Egg	£7.95
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Grilled black pudding topped with a perfectly poached egg and crispy streaky bacon, finished with a drizzle of rich hollandaise sauce.

Pub Classics

Gourmet Burger (VGA, GFOA)	£15.95
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Two premium 4oz beef patties OR Moving Mountains plant-based burger on a gourmet brioche bun with crisp lettuce, fresh tomato, burger sauce and gherkins. Served with seasoned fries.

Pie - Beef, Chicken or Vegetable	£18.95
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Choice of: Rich Beef & Ale, Classic Chicken & Ham, or Vegan Spicy Butterbean. Each served with creamy mashed potato, seasonal vegetables, and our signature rich gravy.

Traditional Beef Lasagna	£17.50
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Layers of slow-cooked beef bolognese and bechamel with melted cheese. Served with salad and garlic ciabatta.

Chilli Con Carne (VGA, GFOA)	£16.95
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Beef chilli OR vegan three bean chilli in rich tomato sauce. Served with rice, sour cream, guacamole and tortilla chips.

House Curry with Rice (GFOA)	£15.95
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Tender chicken breast OR seasonal vegetables in a rich, medium-spiced aromatic curry sauce. Served with fluffy basmati rice, warm naan bread, crispy poppadom, and mango chutney.

Classic Fish & Chips	£16.95
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An extra-large, sustainably sourced cod fillet in our signature crispy beer batter. Served with hand-cut chunky chips, minted mushy peas, and a wedge of fresh lemon.

Golden Whletail Scampi	£15.50
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Premium whletail scampi, breaded and fried until golden and crisp. Served with hand-cut chips, garden peas, and our house-made tartare sauce.

Hunters Chicken (GF)	£15.50
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Chicken breast topped with BBQ sauce, melted cheddar and crispy bacon. Served with chips and slaw.

Gammon, Egg & Chips (GF)	£15.95
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A thick-cut grilled gammon steak served with two fried eggs, chunky chips, and garden peas.

Monthly Specials

Pan-seared Seabass (GF) £18.95

Pan-seared seabass with crispy skin. Served with crushed new potatoes and roasted Mediterranean vegetables.

Pork Belly & Cider Jus (GF) £18.95

Tender, slow-cooked pork belly with crisp crackling, paired with creamy, classic Dauphinoise potatoes. Served with seasonal greens and a sweet-tangy Cider Jus reduction.

Wild Mushroom Risotto (GF) £16.50

Creamy Arborio rice with wild mushrooms, fresh parsley and aged Parmesan.

8oz Herb-Roasted Local Venison (GF) £19.95

Tender 8oz venison roasted medium-rare with herbs. Served with potato mousseline, seasonal vegetables and red wine rosemary jus.

Cumberland Sausage & Mash £16.95

Three succulent Cumberland pork sausages OR Quorn vegan sausages served on creamy mashed potato with rich onion gravy and seasonal vegetables.

Desserts

Apple Crumble	£7.95
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Bramley apples lightly spiced with cinnamon and topped with a generous, buttery oat crumble. Served oven-hot with Custard or Ice cream

New York Vanilla Cheesecake	£7.95
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Classic creamy vanilla cheesecake on a biscuit base. Served with cream or ice cream.

Gluten Free Sticky Toffee Pudding (GF)	£7.95
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Rich date sponge with warm toffee sauce. Served with custard or vanilla ice cream.

Raspberry & Gin Creme Brulee (GF)	£7.95
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Homemade creamy vanilla custard infused with fresh raspberries and gin, topped with a crisp caramelised sugar crust.

Warm Chocolate Brownie	£7.50
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Indulgent, gooey chocolate brownie served with rich chocolate sauce and a scoop of velvety vanilla ice cream.

British Cheese Board	£10.95
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A selection of fine British cheeses served with savory biscuits, grapes, celery, and house-made chutney.

Sides

Chips or Fries	£3.95
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Cheesy Chips	£4.25
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Garlic Bread	£3.50
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Garlic Bread with Cheese	£4.20
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Coleslaw	£2.95
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Dietary Labels: VEGA= Vegan | VEG= Vegetarian | GF = Gluten Free | GFOA = Gluten Free Option Available | DF = Dairy Free | HAL= Halal

Allergen Information: Please inform your server of any allergies or dietary requirements. All our dishes are prepared in kitchens where allergens are present.