

Main Menu

STAR & GARTER

Starters

Soup of the Day (GFOA)

£7.00

Freshly prepared seasonal soup served with warm crusty bread and butter.

Pork Belly Bonbons

£7.95

Slow-braised pork belly in crispy Panko breadcrumbs, tossed in spiced apple glaze.

Alpenhain Bavarian Camembert (GFOA)

£9.50

Mild, buttery Bavarian Camembert served hot with toasted ciabatta and onion chutney.

Artisan Bread & Olives (GFOA)

£6.95

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

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

Beetroot Falafel with Hummus

£6.50

Crispy beetroot falafel served with creamy hummus, red onion chutney and toasted ciabatta strips.

Grilled Black Pudding & Poached Egg

£7.95

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

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

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

Layers of slow-cooked beef bolognese and bechamel with melted cheese. Served with salad and garlic ciabatta.

Chilli Con Carne (VGA, GFOA)

£16.95

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

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

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 Wholetail Scampi

£15.50

Premium wholetail 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

Chicken breast topped with BBQ sauce, melted cheddar and crispy bacon. Served with chips and slaw.

Gammon, Egg & Chips (GF)

£15.95

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

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

Classic creamy vanilla cheesecake on a biscuit base. Served with cream or ice cream.

Gluten Free Sticky Toffee Pudding (GF)

£7.95

Rich date sponge with warm toffee sauce. Served with custard or vanilla ice cream.

Raspberry & Gin Creme Brulee (GF)

£7.95

Homemade creamy vanilla custard infused with fresh raspberries and gin, topped with a crisp caramelised sugar crust.

Warm Chocolate Brownie

£7.50

Indulgent, gooey chocolate brownie served with rich chocolate sauce and a scoop of velvety vanilla ice cream.

British Cheese Board

£10.95

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

Sides

Chips or Fries

£3.95

Cheesy Chips

£4.25

Garlic Bread

£3.50

Garlic Bread with Cheese

£4.20

Coleslaw

£2.95

Dietary Labels: VGA= 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.