

STAR INN

Starters & Sharers

Soup of the Day (v) £3.95

Served with crusty bread

Half Pint of Prawns £4.95

Succulent cold water prawns coated in Marie Rose dressing, served with mixed leaves and bread

Houmous and Pitta Bread (v) £3.50

Served with carrot and celery

BBQ Pork Ribs £4.25

Served with mixed leaves

Pate de Campagne £3.95

Served with multigrain toast and tomato & pepper chutney

Burgers

All our 6oz burgers are made from British beef, aged for 21 days & are presented in a toasted sour dough bun with BBQ mayonnaise, served with celeriac coleslaw, tomato, onion & chips

Beef Burger £7.75

Where it all starts

Cheese Burger £8.25

Topped with melted mature Cheddar cheese

Cheese & Bacon Burger £8.95

Topped with crisp bacon & melted mature Cheddar cheese

Falafel & Spinach Burger (v) £7.50

Topped with tomato & pepper chutney

Pub Favourites

Sausage & Mash £8.25

Pork & Spitfire ale sausages made exclusively for us, served with peas and gravy

Beer Battered Cod & Chips £8.50

A large fillet of fish, hand battered in our own Spitfire ale batter, served with chips & mushy or garden peas

Steak & Ale Pie £9.95

Served with mashed potato, green beans and a jug of gravy

Mains

Roast Garlic, Tomato, Pasta & Mascarpone Bake (v) £7.50

Served with mixed leaf salad

Chicken & Bacon salad £8.50

Warm chicken and bacon served on a bed of mixed leaves, onion, tomato and cucumber, served with a blue cheese dressing

Tuna salad £8.50

Flaked tuna, free range boiled egg and green beans on a bed of mixed leaves, onion, tomato and cucumber, served with a lemon dressing

Half Rack of BBQ Pork Ribs £9.95

Ribs smothered in BBQ sauce, served with chips and an apple & celeriac coleslaw

9oz Flat Iron Steak £10.95

Juicy, tender & flavoursome cut from the rump & served best rare to medium rare, chargrilled to your liking and served with grilled tomato, grilled mushroom, peas and chips

Lunchtime Bites

available Monday – Saturday

Ploughman's (v) £7.25

Warm crusty baguette, apple, mixed leaves, carrot, tomato & pepper chutney, celery and pickled onion. With your choice of Cheddar, Stilton, Honey Roast ham or Pate

Bowl of Scampi £5.75

Wholetail scampi, served with chips, tartare sauce & a lime wedge

Bowl of Chilli £5.75

Spicy beef chilli con carne cooked with kidney beans, red & green peppers & served with basmati rice

Bun Free Burger Salad £5.75

Mixed leaves, cucumber, tomato and carrot

Ham, Egg & Chips £6.50

Hand carved honey roast ham, served with two fried eggs, chips and a tomato and pepper chutney

Freshly Cut Sandwiches

Served on thick sliced white or granary farmhouse loaf or baguette

Prawn & Marie Rose £4.95

Honey Roast Ham & Chutney £4.95

Tuna, Cucumber & Citrus Mayonnaise £4.25

Bacon, Lettuce & Tomato £4.50

Mature Cheddar & Tomato £3.95

Chicken & Crispy Bacon £5.25

Speciality Sandwiches

Flat Iron Steak £6.95

Thick slices of steak with fried onions & mushrooms, served in a crusty baguette

Spitfire Ale Sausages £4.95

With fried onions and mustard mayonnaise, served in a crusty baguette

Fish Fingers £4.95

Fish fingers served with citrus mayonnaise & mixed leaves in a crusty baguette

Falafel & Houmous Pitta (v) £4.95

Spinach falafel served in warm Pitta bread with houmous & mixed leaves

Sides

Bowl of Chips £2.25

Bowl of Chips with Melted Cheese £3.25

Beer Battered Onion Rings £2.55

Side Salad £2.55

Bread & Butter £1.75

Please see our special's board for today's choice of desserts

Please advise our waiting staff if you have any food related allergies or special dietary needs
We cannot guarantee that our products do not contain traces of nuts &/or seeds.
All weights are approximate uncooked

WINE LIST

*A selection of our wines are available by the glass,
either 250ml, 175ml or 125ml
Please ask your server for further information*

SPARKLING

Castillo Perelada Brut Reserva NV

With aromas of citrus and wild flowers this lovely Spanish Cava is creamy soft and elegant

£17.50

THE WHITES

Boonaburra Chardonnay 2010

This full flavoured yet soft and elegant Australian white is pale straw in colour with the aroma of peaches and apricots

£13.75

Mezzora Pinot Grigio Garganega 2010

Produced from grapes grown in the beautiful hills north of Verona, flavours of pears and summer peaches, gives a dry, fresh and stylish wine

£14.25

Matumi Chenin Blanc 2010/11

From just outside of Cape Town, this wine has the aromas and flavours of peach and pear

£14.50

Añuela Sauvignon Blanc 2010 'Casablanca Valley'

Just a few miles from the Pacific Ocean the Casablanca Valley produces some of the very best Chilean Sauvignon. The intense aromas of fresh herb and apple, together with the flavour of exotic fruits and ripe pineapple make this smooth, lively and distinctive zesty wine.

£15.00

ROSÉ

Steenbok Pinotage Rosé 2010/11

From South Africa, liquid strawberries and ripe cherries abound in this delicious elegant rosé

£14.25

THE REDS

Boonaburra Shiraz Cabernet 2009

Aromas of vanilla, cherry and ripe plums, this classic Australian red has the flavours of summer berries and just a hint of oak

£13.75

Mezzora Montepulciano d'Abruzzo 2009

Produced from the native Montepulciano grape grown in the central region of the Abruzzi. Deep in colour and robust in style, it has the flavours of dark plums and chocolate

£14.25

Matumi Shiraz Cabernet Sauvignon 2009

From just outside of Cape Town, this wine is aged in French oak which with refined soft tannins results in a wine with an abundance of blackcurrant fruit and just a hint of violet

£14.50

Añuela Merlot 2010 'Colchagua Valley'

From vineyards situated between the Andes and the Pacific this handpicked Merlot has the aromas of plum and fresh mulberries, it is soft and elegant with the flavours of ripe berry fruits and just a hint of vanilla from its time in barrel.

£15.00