



Bar Snacks

- ❖ **Homemade Hummus** & Toasted Sourdough - **£5.00**
- ❖ **Potato Skins** with Red Onion & Cheddar - **£4.50**
- ❖ **"Stars" Scotch Egg** with Coleslaw **£7.00**
- ❖ **Mixed Breads** with Oil & Balsamic **£5.00**
- ❖ **Marinated Pitted Olives** **£4.50**

Starters/Light Bites

- ❖ **Grandmaman's French Onion Soup** with Mature Cheddar Croutons **£7.00**
- ❖ **Grilled English Asparagus Spears**, Wrapped in Parma Ham in a Hollandaise Sauce with a Crispy Dinton Farm Hens Egg **£8.50**
- ❖ **Marinated Suffolk Farm Chicken Breast Skewers**, with a Homemade Chili Pepper and Garlic Satay Dip **£8.50**
- ❖ **Salt & Pepper Crispy Fried Cornish Squid**, with Wild Garlic Mayonnaise and a Candied Chili Pepper and Lime Salad. **£8.50**
- ❖ **Whole baked camembert** with Garlic & Rosemary, Homemade Red Onion Chutney & Toast (To share) **£14.50**

Sides

- ❖ **Garlic Ciabatta** **£4.50**
- ❖ **Seasonal Veg** **£4.50**
- ❖ **Thick Cut Triple Cooked Chips** **£5.00**
- ❖ **Skinny French Fries** **£4.00**

If you have any dietary requirements, please advise one of our waiting staff.
A discretionary service charge of 10% will be added to the bill.



Main Courses

- ❖ **Corn Fed Suffolk Farm Chicken Supreme** in a Chasseur Sauce with Creamy Goats Cheese Potato Gratin, Buttered French Beans and Confit Vine Tomatoes **£19.00**
- ❖ **Fillet of Thame Farmed Pork**, Marinated in Garlic and Thyme with Sage Creamed Potato, Wilted Kale in a Courvoisier Diane Sauce and Apple Puree **£20.00**
- ❖ **Berkshire Farmed Lamb Tagine**, with Moroccan Spiced Couscous and Charred Pitta Bread, topped with Micro Coriander **£22.00**
- ❖ **Baked Atlantic Cod Fillet**, with a Lemon, Herb and Parmesan Crust, Roasted New Potatoes, Buttered Tender Stem Broccoli in a Dill Beurre Blanc **£22.00**
- ❖ **Spring Risotto of Asparagus and Broad Beans** with Garden Peas, Spinach and Crispy Leek, Dressed with Parmesan and Fresh Chive Oil (V/VG) **£14.00**
- ❖ **Whiskey Oak Smoked Fishermans Pie**, Topped with Mash and Mature Cheddar with Seasonal Greens **£20.00**
- ❖ **Grilled Halloumi Burger** with Roasted Red Peppers, Homemade Coleslaw & French fries (V) **£14.00**
- ❖ **8oz Herefordshire Sirloin Steak**, Hand Cut Triple Cooked Chips, Roasted Tomato & Portobello Mushroom **£28.00**
- ❖ *Homemade Peppercorn, Diane or Bearnaise Sauce - £2.00*
- ❖ **"Stars" Beef Burger** with House Burger Sauce, Homemade Coleslaw & French Fries **£16.00**
- ❖ *Bacon, Blue Cheese, Cheddar, Mushroom £1.00 each*
- ❖ **Beer Battered Fish** & Hand Cut Triple Cooked Chips, Tartar Sauce & Mushy Peas **£16.00**
- ❖ **Homemade Lasagne**, Perfectly Layered with **Sweet Potato, Spinach and Goats Cheese**, with Smoked Garlic and Parsley Ciabatta and a Mixed Leaf Salad (V) **16.00**

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Children's Menu



Mains

Beer Battered Fish & French Fries with Tartar Sauce
& Garden or Mushy Peas **£7.50**

"Stars" **Mini Beef Burger** with Coleslaw & French fries **£8.00**
Bacon, Blue Cheese, Cheddar, Mushroom £1.00 each

Chicken Goujons with French Fries, Garden Peas **£6.50**

Chipolata Sausages with French Fries, Garden Peas **£6.50**

"Stars" **Pasta** with Homemade Tomato Sauce & Cheddar **£5.50**

Mini Roasted Herefordshire Beef (*Sunday Only*) **£12.00**

Mini Roasted Cornfed Suffolk Farm Chicken (*Sunday Only*) **£9.00**

Mini Roasted Thame Farmed Shredded Shoulder of Pork (*Sunday Only*) **£9.00**
(*All of our roasts are served with roast potatoes, roast root vegetables, Yorkshire pudding & Homemade gravy.*)

Desserts

Mini Salted Caramel and Chocolate Brownie with Vanilla Ice Cream **£4.00**

Mini Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream **£4.00**

2 Scoops Selection of Ice Cream **£3.50**

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