

Welcome to The Star at Ashton Under Hill



Thank you so much for choosing to dine with us. The pub is owned by Vicky and Ed Spires and has been a family run pub for the last 8 years. We have a family farm in Grafton, where Ed's Sister, Jenny (who also works behind the bar) rears pigs, sheep and cows with Ed. We supply the pub with as much family reared meat as we can and our Head Chef, Joel, works very hard to source all other ingredients, especially vegetables from as close to the pub as we can.

We really hope you enjoy your experience with us here and please feel free to ask about any of the dishes on the menu, we can cater for all dietary requirements so please ask staff if you need help with anything.

Above all else we want your time here to be enjoyable and we are here to provide help in any way we can, ask Vicky for her wine recommendations, Ed for which local beer is best this week, Joel for his top choice of dishes and any of the waiting staff about which Sundae is their favourite.

We also cater for events, parties and weddings, talk to the staff if you are interested in booking.

Finally, look out for our special monthly food nights which are great value and totally worth waiting a month for.

While you decide.....

Nibbles – Bread Sticks & Dips, Olives and Nuts

£1.50 per person

To Start

Mushroom and Tarragon Soup **£4.50**

Drizzled with Truffle Oil and served with Bread and Butter

Pork and Chicken Liver Pate **£4.50**

Grafton Pork and Chicken Liver Pate with Crunchy Croutes, Ale Chutney and Leaves

Hot Baked Brie **£7.95**

Baked Local Brie with Garlic, Walnuts, Thyme & Olive Oil served with Red Onion Marmalade & Crunchy Croutes

Smoked Haddock Fish Cake **£4.95**

Crispy Homemade Smoked Haddock & Spring Onion Fish Cake with Dressed Leaves, Lemon and Homemade Tartare Sauce

Star Inn Luxury Seafood Cocktail **£6.95**

Atlantic Prawns and Freshwater Crayfish alongside Severn and Wye Smoked Salmon with Marie Rose Sauce, Dressed Leaves, Lemon and Brown Bread and Butter

Sharing Platters and Salads

Italian Sharing Platter **£14.95**

Selection of Cured Italian Meats and Salamis, Sundried Tomatoes, Herb Marinated Olives, Balsamic Onions, Buffalo Mozzarella, Olive Oil and Balsamic, Pesto & Ciabatta

Farmhouse Sharing Board **£14.95**

Scotch Egg, Pork Pie, Gloucester Old Spot Chipolatas, Pork and Chicken Liver Pate, Home cooked Ham, Applewood Smoked Cheese, Ale Chutney, English Mustard Mayo & Crusty Bread and Butter

Greek Chicken Salad **£7.95/£12.95**

Free Range Chicken Breast, Feta Cheese, Red Onion, Olives, Tomatoes, Cucumber, Peppers, Oregano and Olive Oil Dressing, Balsamic Reduction & Ciabatta

Prawn, Crayfish and Smoked Salmon **£13.95**

Main Course

Steak and Local Ale Pie **£10.95**

Homemade Steak Pie served with Chips or Mash, Peas and lashings of Thick Gravy

Grafton Pork Belly and Cornish Scallops **£15.95**

Slow Roasted Pork Belly, Seared Cornish Scallops, Old Rosie Cider Fondant Potato, Apple Puree, Crispy Bacon and Pea Shoots

Grafton Spring Lamb **£15.95**

Char-Grilled Three Bone Rack of Garden Herb Marinated Spring Lamb, Creamy Rosemary Dauphinois Potatoes, Minted French Beans and Garden Peas, Thyme Roasted Carrot, Red Wine Jus

Cornish Hake and Crab **£14.95**

Pan Fried Loin of Cornish Hake, Crisp Crab Parcel, Lemon and Dill New Potatoes, Samphire, Brown Shrimp and Parsley Butter

Cotswold Beef Lasagne **£10.95**

A Classic, Rich and tasty Homemade Beef Lasagne served with Dressed Salad and Garlic Bread

Sweet Potato, Spinach and Goats Cheese Lasagne (V) **£10.95**

Roasted Sweet Potato and Wilted Baby Leaf Spinach layered with Creamy Béchamel Sauce and Topped with Goats Cheese. Served with Dressed Salad and Garlic Bread

Hunters chicken **£13.95**

Free Range Chicken Breast topped with Smoked Bacon, Hickory BBQ Sauce and Melted Cheese. Served with Chips, Garden Peas and a BBQ Sauce Dip

Fish and Chips **£11.95**

Cornish Cod coated in our own Beer batter, served with Garden or Mushy Peas, Homemade Tartare Sauce and a Wedge of Lemon. A Star Speciality. For those with a smaller appetite you can choose a smaller option for £7.95

(V) Beetroot, Brie and Walnut Wellington **£12.95**

Somerset Brie, Toasted Walnuts, Roasted Beetroot and Puff Pastry with Creamy Rosemary Dauphinois Potatoes, Seasonal Vegetables and Balsamic Reduction

From the Grill

28 Day Matured Aberdeen Angus Beef Flame Grilled To Your Liking

8oz Aberdeen Angus Sirloin Steak	£15.95
10oz Aberdeen Angus Rump Steak	£14.95
12oz Long Horn Rib Eye Steak on the Bone	£18.95
12oz Thick Cut Gammon Steak with Free Range Eggs or Pineapple	£13.95

All Steaks are served with Grilled Flat Mushroom and Tomato, Chips and Garden Peas

Peppercorn and Brandy Sauce £1.95

Stilton Cream Sauce £1.95

Onion Rings £2.75

The Star Inn Burger £11.95

8oz Aberdeen Angus Beef Burger topped with Smoked Cotswold Back Bacon and Mature Cheddar Cheese. Served in a Brioche Bun with Lettuce, Sliced Tomatoes and Gherkins. Accompanied with Homemade Coleslaw, Chips and Tomato Relish

Venison and Wild Boar Burger £10.95

Locally Sourced 6oz Venison and Wild Boar Burger topped with Applewood Smoked Cheese in a Brioche Bun with Lettuce, Sliced Tomato and Smoked Paprika Mayonnaise. Accompanied with Homemade Coleslaw, Chips and Tomato Relish

Dessert £4.95

Chocolate Fudge Cake

Hot Chocolate Fudge Cake with Whipped Vanilla Cream, Seasonal Berries and Chocolate Sauce

“Cherry Bakewell” Steamed Sponge

Cherry and Almond Steamed Sponge Pudding with Toasted Almonds and Vanilla Ice Cream

(GF) Almond Daime Torte

Gluten Free Chocolate, Almond and Daime Torte with Whipped Vanilla Cream and a Drizzle of Chocolate Sauce

Treacle Tart

Sweet Buttery Pastry with a Treacle Filling accompanied with Salted Caramel Ice Cream, Toffee Sauce, Almonds and Wafer Crumb

Cheese Board

£5.95 for one £8.95 to share

Double Gloucester, Simon Weavers Blue Brie, Colston Basset Stilton and Farmhouse Cheddar with Crackers, Grapes, Celery and Ale Chutney

Ice Cream Sundaes £5.95

Snickerbockerglory

Vanilla and Salted Caramel Ice Cream, Snickers Pieces, Toffee Sauce, Cream, Honey Roasted Peanuts and Wafers

The Coconut Concoction

Vanilla, Chocolate and Coconut Ice Creams, Bounty Chocolate, Chocolate Sauce, Cream and Wafers

Lemon Sorbet £3.95

Two Scoops of Refreshing Lemon Sorbet with Wafers

**Why not compliment your dessert or cheese
with a glass of dessert wine or port?**