

Evening Menu

Starters

Prawn Cocktail

Traditional Prawn Cocktail served with brown bread and butter

Brie Wedges

Deep fried rosemary and garlic crusted Brie served with cranberry sauce

Battered Duck Egg

Served with asparagus wrapped in Parma ham. Accompanied with Hollandaise sauce

Creamy Garlic Mushrooms

Served on sourdough topped with rocket and balsamic glaze

XXX

Mains

Ribeye Steak

A Prime 12oz Ribeye steak served with sautéed onions, tomatoes and mushrooms, beer battered onion rings, a salad garnish and hand cut chips

Add a Sauce - Peppercorn, Diane, or Blue Cheese

Gammon Steak

Served with hand cut chips, sautéed onions, tomatoes and mushrooms, with a salad garnish and the choice of eggs or pineapple

Oven Baked Chicken

Pan fried Chicken Breast, topped with cranberry sauce, bacon, applewood cheese and served with hand cut chips and a salad garnish

Steak and Ale Pie

Served with hand cut chips, fresh seasonal vegetables and gravy

Homemade Lasagne

Our homemade lasagne with tomatoes, onion and basil served with hand cut chips and a salad garnish

Asparagus and Mushroom Tart

Served with hand cut chips and a salad garnish

Fish Pie

Smoked Haddock, Cod and Salmon with a cream and paprika sauce, topped with mashed potato and cheese, served with fresh seasonal vegetables

Old Star Burger

Homemade Beef Burger topped with bacon and cheese, served with beer battered onion rings, hand cut chips, and a salad garnish

Try something different and replace cheddar with stilton

Cajun Chicken Burger

Pan fried butterflied Chicken Breast seasoned in Cajun spice, topped with cheese and served with beer battered onion rings, hand cut chips, and a salad garnish

Sirloin Steak

A Prime 12oz Sirloin steak served with sautéed onions, tomatoes and mushrooms, beer battered onion rings, a salad garnish and hand cut chips

Add a Sauce - Peppercorn, Diane, or Blue Cheese

Belly Pork

Rolled belly pork, stuffed with apple, cranberry and ginger accompanied with a port, cranberry and rosemary sauce, Mash potato and fresh seasonal vegetables

Blackened Cajun Salmon

Oven baked Salmon, pan fried samphire with a side of new potatoes