

Breads & Nibbles.

(VG,GF) **Torched Gordal Olives** 5.25
with smoked curry leaf oil and lime

(V) **Warm Cheddar
Cheese Focaccia** 4.75
with whipped caramelised
onion & garlic butter

Italian Pizzetta
(VG) with garlic & herb glaze 6.25
(V) add mozzarella & Italian cheese 1.50

(V) **Truffle Camembert Pizzetta** 10.95
with honey and truffle cream

Croquettes.

Smoked Haddock Kedgeree 4.25
with curry emulsion

**Marmalade Ham
& Guinness Rarebit** 4.25
with sweet mustard ketchup

(V) **Treacle Roasted Squash
& Goats' Cheese** 4.25
with beetroot & balsamic ketchup

Starters.

Sizzling Hoisin Duck 13.45
with cucumber spring onions,
pickled red cabbage and
pancakes

(V) **Seasonal
Soup Of The Day** 7.45
with warm six-day
sourdough and Croxton
Manor salted butter

Crayfish Cocktail 9.95
with red pesto Marie
Rose, heritage tomatoes,
guacamole and granary
bloomer

**Pigs & Blankets
Scotch Eggs** 7.95
with pickled walnut
brown sauce

(GF) **Vodka Tempura
Battered Cod** 8.45
with nori, pea purée,
and lime aioli

(GF) **Buttermilk
Fried Chicken** 9.75
with hot honey ranch,
garlic & herb dip

(VG) **Shallot Tart Tatin** 7.95
with sherry vinegar &
thyme caramel, vegan
feta and chicory

(V) **Garlic Mushroom
Stroganoff** 8.75
with six-day sourdough,
and whipped brown sugar
& balsamic butter

MAIN MENU

Sharer For Two.

12.45 per person

**Coronation Chicken
Bao Bun**
with saffron poached apricots

**Pigs & Blankets
Sausage Roll**
with pickled walnut brown sauce

Panko Cod Scampi
with tartare sauce

**Heritage Tomato 'Bruschetta'
on Cheddar Focaccia**
with tonnato sauce

Popcorn Crayfish
with red pesto Marie Rose

Salads.

Caesar 12.25
soft boiled hens' egg, salted
anchovies, crispy smoked bacon,
baby gem, Italian cheese, focaccia
croutons and Caesar dressing

(VG,GF) **Nourish** 12.25
sushi rice, pickled red cabbage,
sushi ginger, Asian slaw, chargrilled
pineapple, smashed avocado,
edamame and sesame miso
dressing

ADD A TOPPING TO YOUR SALAD

(GF) Chargrilled Chicken Breast 4.95

(GF) Garlic Glazed Sea Bass Fillet 4.95

(V,GF) Herby Hot Honey
Chargrilled Halloumi 4.95

(GF) Crispy Shredded Beef 6.95
with bang bang sauce

(V,GF) **Smashed Potato Ranch** 12.25
garlic glazed roasted new potatoes,
pickled celery, rocket, little gem
lettuce, toasted pumpkin seeds
and beetroot ranch dressing

(VG) **Tabbouleh** 12.25
giant cous cous, toasted almonds,
baby gem, rocket, slow roasted cherry
tomatoes, chunky tomato & pepper
hummus, smashed avocado and
rose petal harissa dressing

Stone Baked Pizza.

Finished with oregano and extra virgin olive oil.
Detroit-style deep pan with garlic glazed crust.

(V) **Oven Roasted Mushroom** 15.25
with spinach and garlic
truffle cream

(V) **Classic Margherita** 13.25
with cherry tomatoes, mozzarella
and fresh basil

(V) **Goats' Cheese &
Caramelised Onion** 15.25
with toasted walnuts
and rocket

Pepperoni 15.25
with red onions, jalapeños
and green peppers

DIPS 2.45

(V,GF) **Hot Honey Green Ranch**

(VG,GF) **Truffle Cream**

(V,GF) **Sweet Chipotle Mayo**

(V,GF) **Garlic & Herb**

Chargrilled Steaks.

Our steaks are dry aged for a minimum of 28 days.
Basted in beef juices served with roasted cherry vine
tomatoes and garlic glazed field mushroom.
Served with either skin on fries or thick-cut chips.

(GF) **200g Flat Iron Steak** 23.95

(GF) **200g Rump Steak 'Fillet'** 25.95

(GF) **230g Ribeye** 28.95

(GF) **230g Fillet** 37.95

SAUCES 3.45

(V,GF) Smoked Garlic & Parsley Butter

(GF) Red Wine & Sherry Vinegar

(GF) Whisky Peppercorn

(V,GF) Stilton Blue

Grill Sharer.

(GF) **675g Dry Aged Boston Rib** 79.95
basted in beef juices served with creamed spinach, garlic & rosemary
thick-cut chips and whisky peppercorn sauce

Mains.

(GF) **Haddock Fillet
in Beer Batter** 17.95
with pea purée and
thick-cut chips

Panko Chicken Escalope 19.95
with sautéed potatoes, chestnut
mushrooms, spinach & dry cured
bacon, caramelised onion purée
and truffle & rosemary cream
sauce

(GF) **Chargrilled Thai
Chicken Skewer** 20.95
with pak choi, baby corn,
red onion, sticky coconut
rice and yellow curry sauce

**Chicken, Gammon
& Leek Pie** 18.95
shortcrust pastry, thick-cut chips,
roasted carrots, tenderstem
broccoli and rosemary cream sauce

Classic Burger 17.25
brisket patty with cave aged
Cheddar, beef tomato, burger
sauce, baby gem and served
in a seeded brioche bun with
skin on fries
+ Chargrilled smoked back bacon 2.45
+ Fried hens' egg 1.45
+ Black & blue topper 3.45

(V) **Burrata &
Supergreen Gnocchi** 17.95
with sunblush tomatoes,
chestnut mushrooms, balsamic
and supergreen pesto cream

**Beef Cheek & Guinness
Suet Pudding** 20.45
with buttery mashed potato,
marrowfat peas and Guinness jus

**Crispy Fried
Chicken Burger** 18.25
with mango habanero sauce,
spicy mayo, cave-aged Cheddar,
jalapeño, tomato, and kimchi in
a soft seeded brioche bun
with skin on fries.

**Marmalade & Honey
Glazed Bacon Chop** 18.45
with a fried duck egg, caramelised
pineapple ketchup, grilled black
pudding and thick-cut chips

(GF) **Pan Roasted
Sea Bass Fillets** 19.95
with mussel & dill butter,
baby gem, garlic glazed new
potatoes, green beans and
lobster bisque

(GF) **Slow Cooked
Lamb Shoulder** 24.45
with hot pot potato terrine,
rainbow chard, sherry pickled
onions, caramelised cauliflower
purée and red wine sauce

(VG) **Keema & Potato Pie** 17.95
with Bombay potato terrine,
tikka glazed green beans,
wilted spinach, mango chutney
purée and curry coconut cream

Sides.

(VG,GF) **Thick-Cut Chips** 4.95

(V,GF) **Roasted Carrots** 4.95
with whipped brown sugar
& balsamic butter

(V,GF) **Creamed Spinach** 5.95
with smoked Applewood cheese

(VG,GF) **Bombay Potato Terrine** 5.95
with mango chutney purée

(VG,GF) **Garlic & Rosemary
Skin On Fries** 4.95

(V,GF) **Two Fried Hen's Eggs** 3.25

(VG,GF) **Chop Salad** 4.95
with tomato & sherry vinegar dressing

(V,GF) **Onion Rings** 5.45
with confit garlic mayo





We believe life's best moments are shared over great food and drinks. Using high-quality ingredients, our menu blends English pub classics with creative international dishes, each prepared with care and passion for an unforgettable dining experience.

Our contemporary yet cosy setting invites you to relax, recharge, and indulge, whether it's a casual lunch, a celebratory dinner, or a quiet drink with friends.

Whatever the occasion, you will find a warm welcome from the moment you arrive to the moment you leave.

Cheers!
The Seven Stars
Team