



### POLITE NOTICE

When seated on the terrace, we choose the best available table for you at the time of your arrival.

Unfortunately we do not allow tables to move once seated.

## THE STAR INN THE CITY DRINKS LIST

### SPARKLING WINES & CHAMPAGNES

	125ml glass	Bottle
<b>Argeo Prosecco Brut, Ruggeri</b>	<b>£9</b>	<b>£38</b>
DOC Veneto, Italy		
<i>Delicate, zesty, exuding green apples &amp; citrus.</i>		
<b>Espumoso Albarino,</b>		
<b>Martin Codax, Rias Baixas, Spain</b>	<b>£10</b>	<b>£55</b>
<i>Prominent creaminess from lees with a very well integrated bubble; freshness and persistence.</i>		
<b>Ferrari Maximum Brut,</b>		
<b>Trentino-Alto Adige, Italy</b>	<b>£10</b>	<b>£55</b>
<i>Harmonious and well-balanced, with flavours of ripe apple and wild flowers underpinned by attractive hints of crusty bread.</i>		
<b>Palmer &amp; Co,</b>		
<b>Champagne, France</b>	<b>£13.50</b>	<b>£80</b>
<i>An aromatic palate of white fruits, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche.</i>		
<b>Nyetimber Classic Cuvée,</b>		
<b>Sussex, England</b>	<b>N/A</b>	<b>£80</b>
<i>Finely-textured with complex notes of honey, toasted almond, pastry and baked apples.</i>		
<b>Taittinger Brut NV Cuvée,</b>		
<b>Reims, Champagne, France</b>	<b>N/A</b>	<b>£95</b>
<i>Light, delicate and elegant; dry, fresh and balanced with a green fruit and citrus character.</i>		

	125ml glass	Bottle
<b>Billecart-Salmon,</b>	<b>N/A</b>	<b>£135</b>
<b>Blanc de Blanc, Gran Cru Ay, Champagne, France</b>		
<i>Aromas of citrus followed by white flowers, a touch of almond and toast; lively and complex.</i>		
<b>Taittinger Comtes,</b>	<b>N/A</b>	<b>£350</b>
<b>Blanc de Blanc, 2011 Reims, Champagne, France</b>		
<i>Finely aromatic, rich and creamy; delicate but intense with ripe lemon, vanilla tart, toasted almond and lime blossom.</i>		
<b>Billecart-Salmon,</b>	<b>Magnum</b>	<b>£350</b>
<b>Brut Vintage 2008, Grand Cru Ay, Champagne, France</b>		
<i>Aromas of baked russet apples, waxy lemons; peach and white cherry on the palate.</i>		

### SPARKLING ROSÉS

	125ml glass	Bottle
<b>Argeo Prosecco Rosé, Ruggeri</b>	<b>£10</b>	<b>£40</b>
Veneto, Italy		
<i>Fresh, fizzing with cranberries &amp; red fruit, a light, yeasty aroma of biscuit.</i>		
<b>Nyetimber Rosé,</b>	<b>N/A</b>	<b>£85</b>
Sussex, England		
<i>Round texture and refreshing redcurrant, raspberry and cherry flavours.</i>		
<b>Billecart-Salmon Brut Rosé,</b>	<b>N/A</b>	<b>£145</b>
<b>Ay, Champagne France</b>	<b>Magnum</b>	<b>£300</b>
<i>Fresh, intense aromas of raspberry and citrus zest, red summer fruits on the palate and a lingering raspberry finish.</i>		

### WHITE WINES

	175ml glass	Bottle
<b>Chardonnay,</b>	<b>£7</b>	<b>£28</b>
Santa Rita Gran Hacienda, Central Valley, Chile		
<i>A fresh citrus character with tropical fruit notes and a lush mouthfeel.</i>		
<b>Sauvignon Blanc,</b>	<b>£7.30</b>	<b>£29</b>
Rueda, Spain		
<i>Rich aromas of green figs, grass and ripe tropical fruit.</i>		
<b>Verdicchio,</b>	<b>N/A</b>	<b>£30</b>
Dei Castelli di Jesi Classico Superiore, Luzano, Italy		
<i>Aromas of acacia, wildflowers, chamomile and almonds. Dry and savoury, with a pleasant crisp finish.</i>		

	175ml glass	Bottle
<b>Chenin Blanc,</b>	<b>£8</b>	<b>£32</b>
Stellenrust, Stellenbosch, South Africa		
<i>Elements of soft vanilla oak notes on the nose, alongside tropical fruits with an mineral palate.</i>		
<b>'Riff' Pinot Grigio,</b>	<b>£8.30</b>	<b>£33</b>
Alois Lageder, Alto Adige, Italy		
<i>Soft, fruity with green apple and citrus fruit with just a touch of honey.</i>		
<b>Côte de Rhône Blanc,</b>	<b>N/A</b>	<b>£31</b>
Secret de Famille, P Jaboulet, Aine, France		
<i>A blend of Grenache Blanc, Marsanne and Viognier; elegant with aromas and flavours of citrus and peach.</i>		



WHITE WINES

CONTINUED

	175ml glass	Bottle		175ml glass	Bottle
Grüner Veltliner,	£7.50	£38/L	Catena Alta Chardonnay,	N/A	£53
Pratsch, Niederosterreich, Austria			Historic Rows, Mendoza, Argentina		
<i>Zingy, zippy clean and refreshing wine with flavours of lemon, lime, stone fruits, white pepper.</i>			<i>Richness from ageing in French oak; hints of ripe pear, peach and apricot.</i>		
Vermentino,	N/A	£33	Sancere Blanc de la Chezatte,	N/A	£60
Guad Mare, Marmora, Sardinia, Italy			Domaine Thomas, Loire, France		
<i>Hints of bitter almond, wet stone and citrus fruits, the finish is long and refreshing.</i>			<i>Aromas and flavours of lemon, lime and apple, with a subtle mineral note and a mouth-watering finish.</i>		
Godello 'Mara Martin',	£9	£36	Chablis Premier Cru,	N/A	£75
Terras do Cigarron Monterrei, Spain			Les Fourneaux, Paul Nicolle, Burgundy, France		
<i>Dense, evolving with a structure where a fresh sensation stands out with a long aftertaste.</i>			<i>Fresh yet rich, with citrus blossom and green apple flavours, a minerality and clean finish.</i>		
Picpoul de Pinet,	£9	£36	Meursault,	N/A	£125
Petit Roubié, Languedoc-Roussillon, France			1er Cru Domaine Vincent Latour, Burgundy,		
<i>Hints of peach and exotic fruits, aromatic and dry, brilliant with seafood.</i>			France 2017		
Gewurztraminer,	£9	£36	<i>Ripe orchard fruit, nut oil and floral nuances precede fleshy and complex flavours leading to a long finish.</i>		
Jean Bicher, Alsace, France			Puligny-Montrachet,	N/A	£120
<i>Full-bodied with rich texture and a hint of sweetness; exotic fruit flavours of lychee and pineapple.</i>			Vielles Vignes, Domaine Alain Chevy Cotes de Beaune,		
Chardonnay,	N/A	£38	Burgundy, France 2018		
Catena, Mendoza, Argentina			<i>Complex and elegant, with flavours of ripe apples and lemons, and a long aftertaste.</i>		
<i>Aromas of pear, apricot and lemon with subtle hints of white flowers and warm, smoky notes on the finish.</i>					
Riesling QBA,	N/A	£39			
Markus Molitor, Mosel, Germany					
<i>Fresh and Herbal aromas with racy acidity on the palate: perfectly balanced with mineral notes.</i>					
Sauvignon Blanc,	£10.50	£42			
Awatere, Marlborough, New Zealand					
<i>Bright, refreshing, has aromas and flavours of apples, pears and gooseberries.</i>					
Viognier,	£10.50	£42			
Domaine de la Janasse Principaute D'orange, France					
<i>Ripe peach on the nose meets dried apricot in the mouth: a double dash of fruit-driven perfume, blended with honey.</i>					
Rioja Blanco,	N/A	£42			
Monte Ilano Heredad de Tejada, Rioja, Spain					
<i>A mouthful of dates, bananas and nuts, which is fresh yet complex.</i>					
Albillo & Moravia Ulterior Naranja,	£11	£44			
Verum, Tomelloso, Spain					
<i>This orange wine displays complex aromas of grapefruit and apple with hints of dried flowers and herbs.</i>					
Albarino Lias,	N/A	£48			
Martin Codax, Rias Baixas, Spain					
<i>High aromatic intensity, upfront volume, long finish with fresh fruit warm brioche notes.</i>					
Chablis,	N/A	£46			
Domaine Costal, Burgundy, France					
<i>Wonderfully balanced with remarkable freshness and minerality; hints of ripe and exotic fruit.</i>					

ROSÉ WINE

	175ml glass	Bottle
Cinsault Rosé,	£7.50	£30
Kleine Zalze, South Africa		
<i>Fresh light-bodied wine with delicate notes of red fruits and floral notes.</i>		
Balfour Nanette's Rosé,	N/A	£42
Kent, England		
<i>A silky smooth rosé with flavours of strawberry and red berries; fresh acidity and a lovely herby finish.</i>		
Château S. Roux Friponne Rosé,	£11.50	£45
Provence, France		
<i>Lots of primary fruit notes including peach, strawberry and a light refreshing bitterness.</i>		
Ultimate Provence AOP,	N/A	£55
Provence, France		
<i>Layers of raspberry and strawberry in the nose lead to a fruity, yet spicy palate.</i>		

SOMETHING SPECIAL (LIMITED)

Chateau Larrivet Haut Brion	£125
Pessac-Leognan, Bordeaux, France 2014	
Chateau Haut-Bages Liberal	£140
Paulliac, Bordeaux, France 2014	
Brunello di Montalcino	£130
Castelgiocondo, DOCG, Italy 2015	
Riesling, Grand Cru Brand	£115
Trimbach, Alsace, France 2018	
Ornellaia, Bolgheri	£615
Tuscany, Italy 2008	



## RED WINES

	175ml glass	Bottle		175ml glass	Bottle
<b>Pinot Noir,</b>	<b>£7.30</b>	<b>£29</b>	<b>FRESCO?</b>	<b>£10.50</b>	<b>£42</b>
Santa Rita Gran Hacienda Central Valley, Chile			Hollwards Folly, Alentejano, Portugal		
<i>Fresh cherry and raspberry flavours, with soft spicy notes of cinnamon, mocha and earth.</i>			<i>Wild berry fruit, blueberry, blackberry, redecurrant. long fresh &amp; juicy with soft tannins.</i>		
<b>Primitivo,</b>	<b>£8</b>	<b>£32</b>	<b>Malbec,</b>	<b>£12</b>	<b>£48</b>
Masseria Borgo dei Trulli Salento, Puglia, Italy			Catena Zapata, Vista Flores, Mendoza, Argentina		
<i>Intense ruby in colour with aromas of black cherries, prunes, spice and white pepper.</i>			<i>Dark red fruit aromas with delicate floral notes of lavender, violet and mocha; hints of leather and spices.</i>		
<b>Cabernet Merlot, Malbec,</b>	<b>£8</b>	<b>£32</b>	<b>Chianti Rufina Reserva,</b>	<b>£12</b>	<b>£48</b>
Intimo, Humberto Canale, Patagonia, Argentina			Nipozzano, Trentino-Alta Adige, Italy		
<i>Elegant yet full-bodied, with flavours of red berry and a beguiling fragrance of vanilla, tobacco and spice.</i>			<i>Spicy notes of black pepper and balsamic notes. The tannic texture is clearly present and is extremely elegant.</i>		
<b>Merlot,</b>	<b>£8</b>	<b>£32</b>	<b>Pinot Noir,</b>	<b>£12.50</b>	<b>£50</b>
Moulin de Gassac, Languedoc, France			Leah, Seresin Estate, Marlborough, New Zealand		
<i>The palate is well balanced, round and fruity with a big mix of red, blue and black fruits. With a touch of roasted coffee.</i>			<i>Red cherries in the mouth and a welcome touch of salinity on the finish.</i>		
<b>Tempranillo,</b>	<b>£8</b>	<b>£32</b>	<b>St Emilion,</b>	<b>N/A</b>	<b>£51</b>
Finca La Estacada, Varietales Reserva, Ucles, Spain			Chateau La Moulin de la Chapelle, St Emilion/Pomerol, France		
<i>Flavours and aromas of ripe black fruit and blackberry jam with chocolate, coffee, cedar wood and tobacco.</i>			<i>Plum and damsons on the nose; ripe plum, mulberry fruit and liquorice on the palate.</i>		
<b>Zensa Nero d'Avola IGP,</b>	<b>£8.50</b>	<b>£34</b>	<b>Zinfandel,</b>	<b>N/A</b>	<b>£54</b>
Terre Siciliane, Italy			Bogle Vineyards, California, USA		
<i>Aromas of blackberries and blueberries; spicy flavours of black pepper, dark chocolate, wild berries and vanilla.</i>			<i>Juniper, black pepper and nutmeg aromas; flavours of cranberries and raspberries with notes of baking spices.</i>		
<b>Tourija Nacional,</b>	<b>N/A</b>	<b>£38</b>	<b>Malbec, Cabernet, Bonarda,</b>	<b>£13.50</b>	<b>£55</b>
duoROSA Douro, Portugal			Vistalba, Corte C, Mendoza, Argentina 2019		
<i>Fresh and Elegant red fruit ending in soft young tannins.</i>			<i>Aromas of red fruit, prunes, and ripe cherries; silky tannins and notes of cherries, dry fruits and almond on the palate.</i>		
<b>Merlot,</b>	<b>N/A</b>	<b>£39</b>	<b>Carignan Garnacha,</b>	<b>N/A</b>	<b>£57</b>
Gran Reserva,Valdivieso, Rapel Valley, Chile			Acoustic Cellars Ritme, Priorat, Spain 2018		
<i>Sweet, rich plummy fruit with a hint of spice, cocoa and vanilla flavours.</i>			<i>Wild berries and fruits with tobacco on the nose; palate of blackcurrant, mulberry and elderberry and mineral finish.</i>		
<b>Rioja Crianza,</b>	<b>£10</b>	<b>£40</b>	<b>Tempranillo, Coleccion 125 Reserva,</b>	<b>£15</b>	<b>£59</b>
Dinastia Vivanco, Rioja Alta, Spain			Chivite Navarra, Spain 2017		
<i>Aromas and flavours of violets and red fruits, with a hint of vanilla spice; the toasty finish is long and elegant.</i>			<i>Intense, complex red, packed with blackberry, cassis and chocolate, with charming aromas of cedar and juniper on the nose.</i>		
<b>Shiraz Viognier,</b>	<b>N/A</b>	<b>£40</b>	<b>Château Peyrabon,</b> 2011	<b>N/A</b>	<b>£60</b>
Yering Station,Yarra Valley, Victoria, Australia			Haute-Medoc, France 2016	<b>Magnum</b>	<b>£110</b>
<i>Black plum, liquorice and exotic spices with a subtle, yet intriguing, lift of rose petal.</i>			<i>Smoky notes, ivy leaves and oriental spices on the nose; fresh, complex palate of red and black fruit flavours and a long finish.</i>		
<b>Pinot Noir,</b>	<b>£10</b>	<b>£40</b>	<b>Châteauneuf du Pape,</b>	<b>N/A</b>	<b>£75</b>
Rob Dolan, Yarra Valley, Australia			G Veneur 'La Miocene', Rhône Valley, France 2020		
<i>Aromas of fresh cherry, strawberry and a touch of nutmeg. The tannins are silky and supported by the fresh raspberry, cranberry and vanilla flavours.</i>			<i>Aromas and flavours of blackberry, liquorice and forest floor; lasting finish of red and black fruit.</i>		
<b>Sangiovese,</b>	<b>N/A</b>	<b>£40</b>	<b>Cabernet Sauvignon,</b>	<b>N/A</b>	<b>£100</b>
Romagna Superiore Prugnetto Poderi dal Nespoli, Italy			Robert Mondavi Winery, Napa Valley, USA 2018		
<i>Fruity, smooth and intense; full-bodied with aromas and flavours of cherries, plums and warm spices.</i>			<i>Concentrated dark fruit flavours of blackberry and blueberry, baking spices and toasty oak, fine-grained tannins.</i>		
<b>Valpolicella,</b>	<b>N/A</b>	<b>£41</b>	<b>Tignanello,</b>	<b>N/A</b>	<b>£350</b>
Bertani, DOC Veneto, Italy			Tuscany, Italy 2016		
<i>Ripe cherries, jam and sweet spices on the nose; smooth notes of dried plums on the palate.</i>			<i>Full-bodied Super Tuscan with fragrant aromas of berry fruit, spice, oak and summer flowers.</i>		



**YORKSHIRE GINS 25ML**

York Gin	£5.20
York Gin Roman Fruit	£5.20
York Gin Mediterranean Lemon	£5.20
York Gin Outlaw	£5.50
Masons's, Northallerton	£5.20
Mason's Pear & Pink Peppercorn	£5.20
Mason's Grapefruit & Cucumber	£5.20
Mason's Orange & Lime Leaf	£5.20
Slingsby, Harrogate	£5.30
Slingsby Gooseberry	£5.30
Slingsby Blackberry	£5.30
Slingsby Rhubarb	£5.30

**REST OF THE WORLD GINS 25ml**

Mirabeau Rosé, France	£5
Tanqueray Sevilla, London	£5
Hendricks, Scotland	£5.10
Roku, Japan	£5.30
Monkey 47, Germany	£8
Seedlip Garden, London 0%	£5

**TONICS, 200ml**

Fever Tree, Classic, Light, Elderflower, and Mediterranean	ALL £2.70
Fever Tree Ginger Ale	£2.70
Fever Tree Ginger Beer	£2.70

**VODKA 25ml**

Finlandia	£4.30
Absolut/Vanilla	£4.50
Edwards 1902/Rhubarb	£5.50
Grey Goose	£6.20

**RUM 25ml**

Bacardi	£4.20
Koko Kanu	£4.40
Havana 7	£4.40
Havana Club Spiced	£4.50
Bumbu	£5
Diplomatico	£6.50

**BRANDY 25ml**

Martell	£4.20
Hennessey VS	£4.50
Berneroy Calvados	£5.50
Martell XO	£20
Hennessey XO	£20

**WHISKY YORKSHIRE 25ml**

Spirit of Yorkshire Filey Bay	£8
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**WHISKY 25ml**

Jamesons Irish Whiskey	£4.20
Wild Turkey Rye	£4.80
Laphroaig 10 Year	£6
Hibiki	£10
Glenfiddich 12	£5.50
Glenfiddich 15	£7
Glenfiddich 18	£12
Glenfiddich 21	£24

**BOURBON 25ml**

Wild Turkey	£4.20
Makers Mark	£4.60
Bulleit	£5
Woodford Reserve	£5.50

**DIGESTIF**

Jagermeister	£4
Bottega Sambuca	£4
Grand Marnier	£4.50
Fernet Branca	£4.50
Brancamenthe	£4.50
Saliza Amaretto	£4.80
Benedictine	£4.80
Grappa	£5
Spirit of Yorkshire Cream Liqueur	£5
Tosolini Limoncello	£5

**LAGER**

Pilsner Urquell	£6.80
Estrella	£6.90
Asahi	£6.90
Free Damm 0%	£5.50

**CRAFT BEER**

Please Ask Server	£6.50
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**CIDER**

Thatchers	£6
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**ALE**

Timothy Taylor	£6
Black Sheep	£6
Guinness	£6.50

**DRAUGHT SOFT DRINKS**

Coca Cola, Diet Coke/Coke Zero, Lemonade	£3.70
Britvic J20	£3.90
Appletizer	£3.90



**The Star Inn.**  
THE CITY  
\* YORK \*

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