

The Star Inn The City,
Lendal Engine House, Museum Street,
York YO1 7DR



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The Star Inn.
THE CITY
* YORK *

The Star Inn The City aims to bring a little taste of the countryside to the city with smart Yorkshire cooking matched with a well-chosen drinks list and friendly service.

Drink suggestions indicated below are also available by the Bottle or 175ml Glass.

NIBBLES

Lightly Spiced Gordal Olives £5 (VE) GF

Smoked Almonds £5 (VE) GF

Freshly Baked Sourdough Loaf, Roast Chicken Butter, Skin 'Crackling', Salted Whipped Butter £6

(VE option) GF option

Brew York Beer Battered 'Minster Mushrooms', Black Garlic Ketchup, Crispy Onions £7 (VE) GF option

Whitby Crab Cakes, Pink Grapefruit, Rose Harissa, Coriander Seedlings £8 GF

STARTERS

Whipped Chicken Liver Parfait, Golden Beetroot Piccalilli, Black Pudding 'Crumble', Salted Cracked Hazelnuts, Warm Tin Loaf £12 GF option

Suggested drink: Albillo & Moravia Ulterior Naranja, Verum, Tomelloso, Spain £8/125ml

Heritage Beetroot Cured North Sea Salmon, Blood Orange, Gin & Tonic Sorbet, House Pickled Cucumber £14 GF

Suggested drink: Godello 'Mara Martin', Terras do Cigarron Monterrei, Spain £8/125ml

Yorkshire Pudding, IPA & Root Vegetable Gravy, Fresh Horseradish £9

Pistachio Crumbed Yellison Goats' Cheese,

Roast Cauliflower Velouté, Sherried Sultanas, Endive £11 (VE option) GF option

Suggested drink: Amontillado Sherry, Bella Luna, Andalusia, Spain £8/75ml

Pan Roast King Scallops, House Black Pudding, Forced Yorkshire Rhubarb, Celeriac & Vanilla Purée £17 GF option

Suggested drink: Gewurztraminer, Jean Bicher, Alsace, France £7/125ml

Pressed Spring Lamb Fritter, Garden Mint 'Salsa Verde', Shallot, Short Stack Farm Herb Salad £13

Suggested drink: Pinot Noir, Rob Dolan, Yarra Valley, Australia £8/125ml

Charred New Season Leeks, Smoked Wensleydale 'Whip', Sweet Onion Chutney, Henderson's Relish, Savoury 'Granola' £10 (VE option) GF option

Suggested drink: Grüner Veltliner, Pratsch, Niederösterreich, Austria £5.70/125ml

Please notify your server prior to ordering of any food allergies or request further information. Many of our dishes can be modified to suit dietary requirements although it is currently not possible for us to guarantee that any product is 100% free from any allergens.

MAINS

Eight Hours Braised Ox Cheek, Smoked Maris Piper 'Pomme Purée', Sprouting Broccoli, Beer Battered Pickled Onion Ring, Fresh Spring Truffle £28 GF

Suggested drink: Zensa Nero d'Avola IGP, Terre Siciliane, Italy £7/125ml

Brew York Beer Battered Fish Fritter, Crushed Garden Peas, Chip Shop Curry Velouté, Salt 'n' Vinegar Potato 'Scraps' £24 GF option

Suggested drink: Espumoso Albarino, Martin Codax, Rias Baixas, Spain £10/125ml

Cauliflower 'Kyiv', Wild Garlic Butter, Sweet 'n' Sour Raisins, Crispy Capers, Pink Peppercorn & Hazelnut Dressing £22 (VE option) GF option

Suggested drink: Sauvignon Blanc, Awatere, Marlborough, New Zealand £7/125ml

Yorkshire Lamb Rump, 'a Little' Rosemary Meatball, Old Winchester Polenta, Puffed Barley, Green Beans 'Almondine', Garden Mint Juices £26 GF option

Suggested drink: Tempranillo, Coleccion 125 Reserva, Chivite Navarra, Spain 2017 £13/125ml

Chargrilled Pork Ribeye, Garden Pea & Mint Raviolis, Spring Vegetable & Roast Tomato Ragu £26

Suggested drink: Chianti Rufina Reserva, Nipozzano, Trentino-Alto Adige, Italy £9.80/125ml

Roast Yorkshire Wolds Chicken Breast, Charred English Gem, Poultry Croutons, Asparagus, Anchovy & Aged Parmesan Velouté £26 GF option

Suggested drink: Chenin Blanc, Stellenrust, Stellenbosch, South Africa £6/125ml

Pan Fried North Sea Ling, Brown Butter Potato 'Chip', Courgettes, 'Caviar' & Wild Garlic Velouté £24 GF

Suggested drink: Picpoul de Pinet, Petit Roubié, Languedoc-Roussillon, France £7/125ml

Chargrilled 10oz Sirloin Steak, a Little Red Wine Pickled Onion & Yorkshire Blue Salad, Skin on Skinny Fries £36 GF

Add Sauce: Peppercorn, Madeira & Wild Mushroom, Blue Cheese +£4 Each

Suggested drink: Malbec, Cabernet, Bonarda, Vistalba, Corte C, Mendoza, Argentina 2019 £11.50/125ml

Hay Baked Celeriac, Torched Yorkshire 'Fettle', Pickled Walnut, Granny Smith, Parkin Crumb, Buttermilk 'Ranch Sauce' £22 (VE option) GF option

Suggested drink: Viognier, Domaine de la Janasse, Principaute D'orange, France £8.50/125ml

SIDES

Skin on Skinny Fries, Roast Garlic & Chive Aioli £6 (VE) GF

Proper Chips, 'Katsu' Ketchup £6 (VE) GF

Truffle Fries, 'Parmesan' & Cracked Black Pepper £6 GF

Seasonal Mixed Greens, Hazelnut & Sultana Dressing, Old Winchester £6 (VE option) GF

S.I.T.C House Salad, Baby Leaf, Pickled Red Onions, Yorkshire Blue, Short Stack Farm Herbs (VE option) £6 GF

Salt Baked Baby Potatoes, Black Garlic, Scallions, Ginger £6 (VE) GF

SNACKS OF SUBSTANCE

Available 12-3pm

Yorkshire Moors Venison 'Chilli', Braised Wild Rice, Spiced Avocado, Coriander Cultured Cream, 'Tortilla Chip' Crumb **£17 GF option**

Suggested drink: Pinot Noir, Leah, Seresin Estate, Marlborough, New Zealand £10.50/125ml

S.I.T.C 'Fish Finger Butty', Toasted Ciabatta, Garden Pea Purée, English Gem Lettuce, Salt 'n' Vinegar Potato 'Scraps', Homemade Tartare Sauce, Skin on Skinny Fries **£16 GF option**

Suggested drink: Albillo & Moravia Ulterior Naranja, Verum, Tomelloso, Spain £8/125ml

'K.F.C' Buffalo Cauliflower Sandwich, Smoked Cheddar, Vine Tomato, Red Cabbage Slaw, Skin on Skinny Fries **£15 (VE option) GF**

Suggested drink: Pinot Noir, Santa Rita Gran Hacienda Central Valley, Chile £5/125ml

PUDDINGS & CHEESE

Blood Orange & Westcombe Ricotta 'Cheesecake', Yorkshire Parkin Crumb, Blood Orange Curd, Sorrel **£11 GF option**

Suggested drink: Pasitto di Notto, Planeta, Sicily, Italy £11/75ml

Caramelised Coconut & Vanilla Rice Pudding, Forced Yorkshire Rhubarb, 'Hobnob' Biscuits **£10 (VE option) GF option**

Suggested drink: Gewurtztraminer Vendage Tardive, Trimbach, Alsace, France £11/75ml

Tanariva 33% Milk Chocolate Custard, Almond Biscotti, Boozy Cherry Compote, Liquorice Ice Cream **£12 GF option**

Suggested drink: La Fage Maury Grenat, Languedoc-Roussillon, France £8.50/75ml

A Selection of Four Cheeses From Near & Far, Homemade Chutney, Artisan Biscuits, Celery, Grapes **£19 GF option**

Suggested drink: Quinta do Vallado 10YO Tawny Port, Portugal £8.50/75ml

'Banoffee Choux', Miso Caramel, Custard Cream, Caramelised Bananas **£12**

Suggested drink: Recioto della Valpolicella DOC, Bertani, Verona, Italy £13/75ml

Warm Brown Butter Cake, Malted 'Teaser Ice Cream', Malt Tuille, Butterscotch Sauce **£10**

Suggested drink: Late Harvest Riesling, Utlar, Wairarapa, New Zealand £8.50/75ml

A discretionary 12.5% service charge will be added to the bill, 100% of which will be distributed equitably amongst the staff.

WiFi Guest Password: GuestStar

RYEBURN OF HELMSLEY ICE CREAMS & SORBETS

Please ask for today's selection, including vegan sorbet options.

Single Scoop £3.50

Double Scoop £5

(VE options) GF

BEVERAGES... HOT 'N' COLD HOT DRINKS

'CLO' COFFEES

Cappuccino, the frothy one £4

Latte, the milky one £4

Flat White, the normal one £4

**Macchiato, the small one with a little froth
£3.30 single/£3.60 double**

**Americano, the straight black one with
hot or cold milk £3.80**

*Add a 'Shot of Syrup': Caramel, Vanilla,
Gingerbread or Toffee +80p*

THE USUAL SUSPECTS

Double Espresso, the small, strong black one £3

**Hot Chocolate £4, with marshmallows £4.50
with squirty cream £4.50**

with squirty cream & marshmallows £5.00

PROPER YORKSHIRE TEAS

Pot of Yorkshire Tea £3

TAYLORS OF HARROGATE TEAS

Traditional Teas, all £3.50:

Afternoon Darjeeling, Breakfast Tea Decaf, Earl Grey, Pure Assam Tea, Yorkshire Gold

Fruit Teas & Infusions, all £3.50:

Organic Chamomile, Green Tea, Lemon & Ginger, Organic Peppermint, Blackberry & Raspberry



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