

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 £6 (VE)**  
**Almonds 'Roasting on an Open Fire' £6 (VE)**  
**Freshly Baked Sourdough Loaf**  
Sage 'n' Onion Butter, Puffed 'Crackling',  
Whipped Salted Butter **£7 (VE Option)**  
**Pig in Blankets 'Corn Dogs' (2 pieces)**  
Port & Cranberry Relish **£8**  
**Truffled Mushroom Éclair (2 pieces)**  
Caramelised Onion Jam, Old Winchester **£8**

## STARTERS

**Yorkshire Pudding**  
Cranberry & Root Vegetable Gravy, Fresh Horseradish **£10**

**Free Range Duck & Orange Parfait**  
Poultry Granola, Spiced Cranberry, Brioche Toast **£11**  
*Suggested Drink: Ca'marcanda Promis, 2021, Gaja, Tuscany, Italy*  
**£14.30/125ml**

**'XO' Roast Cauliflower**  
Pickled Rainbow 'Slaw, Enoki Mushrooms, Puffed Rice,  
Salted Peanuts **£11 (VE Option)**  
*Suggested Drink: Vermentino, Giunco, Cantina Mesa, Sardinia, Italy*  
**£7.20/125ml**

**Pan Fried King Scallops**  
Fire Roasted Peppers, Tandoori Sand Carrot, Goat's Curd,  
Root Vegetable Crisps **£17**  
*Suggested Drink: IDDA Bianco, 2023, Gaja, Sicily, Italy*  
**£15.20/125ml**

**Crispy Camembert**  
Spiced Carrot & Apricot Chutney, Mulled Wine Onions,  
Pannettone Croutons **£12**  
*Suggested Drink: Pinot Grigio, Santa Margherita, Valdadige, Italy*  
**£6.50/125ml**

**French Onion Soup**  
Roasted Onions, Braised Beef & Bone Marrow Fritter, I.P.A  
Onion Rings, Tunworth 'Garlic Bread' **£11**  
*Suggested Drink: Pinot Noir, Spy Valley, Marlborough, New Zealand*  
**£9/125ml**

**Oak Smoked Organic Salmon**  
Potato Rösti, Dill Sour Cream, Shallots, Caper Berries,  
'Keta Caviar' **£13**  
*Suggested Drink: Chapel Down Rosé Reserve, Kent, England, 2021*  
**£15/125ml**

## MAINS

**Eight Hours Braised Ox Cheek**  
Winter Vegetable & Truffle Pearl Barley Risotto,  
Malt Glazed Onions **£28**  
*Suggested Drink: Malbec, Cabernet, Bonarda, Vistalba, Corte C, Mendoza, Argentina*  
**£10/125ml**

**North Indian Spiced Muscade Pumpkin**  
Pumpkin 'Dahl', Toasted Seeds, Spiced Pear Chutney,  
Estate Dairy Yoghurt **£22 (VE Option)**  
*Suggested Drink: Gewurztraminer, Jean Bicher, Alsace, France*  
**£6.50/125ml**

**Yorkshire Wold's 'Hunters Chicken'**  
BBQ Marinated Chicken Breast, Pancetta Crisp, Old Winchester  
Potato Purée, Roscoff Onion, Smoked Juices **£26**  
*Suggested Drink: Viognier, Domaine de la Janasse, Principaute D'orange, France*  
**£8.60/125ml**

**Roast Yorkshire Moors Pheasant Breast**  
Bubble 'n' Squeak Bon Bon, Maple Parsnip, Pickled Blackberries,  
Gingerbread **£27**  
*Suggested Drink: Tempranillo, Finca La Estacada, Varietales Reserva, Ucles, Spain*  
**£6.30/125ml**

**Pan Fried Glenarm Salmon**  
Warm Leek, Potato & Crab Salad, English Sparkling &  
Caviar Velouté **£31**  
*Suggested Drink: Ca'marcanda Vistamare, 2023, Gaja, Tuscany, Italy*  
**£15.20/125ml**

**Wild Mushroom 'Bourguignon' Pie**  
Garlic & Herb Mash, Mulled Red Cabbage,  
Port Wine Gravy **£22 (VE Option)**  
*Suggested Drink: Brouilly, Château de Corcelles, Beaujolais, France*  
**£9/125ml**

**Hodgson's of Hartlepool Smoked Haddock & Leek Mac 'n' Cheese**  
Wensleydale & Soft Herb Crumble, Tenderstem Broccoli,  
Marsh Samphire **£24**  
*Suggested Drink: Chardonnay, Catena, Mendoza, Argentina*  
**£7.70/125ml**

**Chargrilled 10oz Sirloin Steak**  
A Little Mulled Wine Pickled Onion & Yorkshire Blue Salad,  
Skin on Skinny Fries **£37**  
**Add Sauce:** Peppercorn, Madeira & Wild Mushroom or Blue Cheese  
**£5 each**  
*Suggested Drink: IDDA Rosso, 2020, Gaja, Sicily, Italy*  
**£14.50/125ml**

## SIDES

**Skin on Skinny Fries, Sage 'n' Onion Mayo £6 (VE)**  
**Proper Chips, Cranberry & Rosemary Ketchup £6 (VE)**  
**Truffle Fries, 'Parmesan' & Cracked Black Pepper £6 (VE Option)**  
**Honey Roasted Root Vegetables, York Bee Honey, Soft Herb Crumb £7**  
**S.I.T.C Salad, Baby Leaf, Yorkshire Blue, Mulled Wine Onions, House Dressing £6 (VE Option)**  
**Stock Pot Braised Potato Fondant, Sage & Onion Stuffing, Cranberry Gravy £6**



## SNACKS OF SUBSTANCE

Available 12-3pm

**North Yorkshire Moors Venison Sausage Spiral**  
Caramelised Onion Mash, Juniper Buttered Cabbage,  
IPA Onion Rings **£21**

**Rosemary & Garlic Camembert**  
Caramelised Onion Jam, Balsamic Onion & Cornichons,  
Toasted Sourdough **£14**  
Add English Cured Meats **£8**

**Fish Sandwich**  
Shallow Fried Fish Goujons, Spiced Avocado, Pickled 'Slaw,  
English Gem Lettuce, Toasted Linseed Bun,  
Skin on Skinny Fries **£17**

## PUDDINGS & CHEESE

**Toffee Popcorn Choux Bun**  
Miso Caramel Sauce, Madagascan Vanilla Chantilly,  
Fudge Pieces, Honeycomb Ice Cream **£12**  
*Suggested Drink: Primitivo di Manduria, 'Signor P', Puglia, Italy  
£11/75ml*

**Orchard Apple 'Tart Tatin'**  
Brandy-Soaked Sultanas, Wensleydale Cheese Ice Cream  
**£12 (VE Option)**  
*Suggested Drink: Petit Guiraud Sauternes, Bordeaux, France £10/75ml*

**Mince Pie Cheesecake**  
Boozy Forgotten Fruits, Shortbread,  
Salted Caramel Ice Cream **£11**  
*Suggested Drink: Moscato d'Asti, Moncucco DOCG, Fontanafreda,  
Piemonte, Italy £8/75ml*

**Panettone Bread & Butter Pudding**  
Pedro Ximenez Anglaise, Amaretto Ice Cream **£10**  
*Suggested Drink: Zibibbo, Tenute Orestadi, Sicily, Italy £9.50/75ml*

**Black Forest Delice**  
Dark Chocolate, Kirsch Cherry, Vanilla Chantilly **£12**  
*Suggested Drink: Lafage Maury Grenat, Languedoc-Roussillon, France  
£8.50/75ml*

**A Selection of Four Cheeses From Near & Far**  
Homemade Chutney, Artisan Biscuits, Celery, Grapes **£18**  
*Suggested Drink: 10YO Tawny Port, Porto, Portugal £9.50/75ml*

*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 £5**  
**Double Scoop £8**  
**(VE Option)**

## BEVERAGES... HOT 'N' COLD HOT DRINKS

### 'CLO' COFFEES

**Cappuccino, the frothy one £4.40**  
**Latte, the milky one £4.40**  
**Flat White, the normal one £4.40**  
**Macchiato, the small one with a little froth  
£3.80 single/£4 double**  
**Americano, the straight black one with  
hot or cold milk £4**

*Add a 'Shot of Syrup': Caramel, Vanilla,  
Gingerbread or Toffee +£1*

## THE USUAL SUSPECTS

**Double Espresso, the small, strong black one £3.80**  
**Hot Chocolate £4.40, with marshmallows £5**  
**with squirty cream £5**  
**with squirty cream & marshmallows £5.60**

## PROPER YORKSHIRE TEAS

**Pot of Yorkshire Tea £4**

## TAYLORS OF HARROGATE TEAS

**Traditional Teas, all £4.40:**

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

**Fruit Teas & Infusions, all £4.40:**

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



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### Food Service Hours

**Monday to Thursday**

*12-3pm, 5-9pm*

**Friday to Saturday**

*9:30-10:45am, 12-3pm, 5-9pm*

**Sunday**

*9:30-10:45am, 12-4pm, 5-8pm*

*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.*