



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 Éclaire (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 Orestiadi, 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

RYEBURN OF HELMSLEY ICE CREAMS & SORBETS

Please ask for todays 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



The Star Inn
THE CITY
* YORK *

The Star Inn The City,
Lendal Engine House, Museum Street,
York YO1 7DR
tel: 01904 619208
email: info@starinnthecity.co.uk
online booking: www.starinnthecity.co.uk

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

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

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.