

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 £6.50 (VE)

Fire Roast Smoked Almonds £6.50 (VE)

Freshly Baked Sourdough Loaf

Cheese 'n' Onion Butter, Crispy Onions,

Whipped Salted Butter **£7 (VE Option)**

Slow Cooked Lamb 'Serumpets'

Wild Garlic Mayonnaise, Yorkshire Salad **£8**

'K.F.C'

Buttermilk Fried Cauliflower, Yoredale Wensleydale &

Ale Sauce, Spiced Puffed Corn **£8**

STARTERS

Homemade Traditional Yorkshire Pudding

Our Own I.P.A. & Root Vegetable Gravy,

Fresh Horseradish **£10**

Ploughman's Terrine

Pressing of Ham Knuckle, Yoredale Wensleydale & Pickle,
Apple & Sultana Brioche, A little 'Waldorf Salad' **£12**

Suggested Drink: Pinot Gris, Dicey, Bannockburn, Central Otago, New Zealand £10/125ml

Old Winchester Cheese 'Custard'

Confit Jerusalem Artichokes, Pickled Walnuts,

Fruit 'n' Nut Crumble **£12 (VE Option)**

Suggested Drink: Vermentino, Giunco, Cantina Mesa, Sardinia, Italy £7.20/125ml

King Scallops 'in the Shell'

Celeriac, Green Curry, Lobster & Coconut Sauce,

Salt 'n' Pepper Hispi Cabbage, Puffed Wild Rice,

Coriander Seedlings **£17**

Suggested Drink: Chardonnay, Catena, Mendoza, Argentina £7.70/125ml

Baked Crapaudine Beetroot

Its Own Rosemary Hummus, 'Mozzafiore Pearls',

Sweet Pickled Rhubarb, Candied Walnuts & Pesto,

Kale Crisps **£11 (VE Option)**

Suggested Drink: Pinot Noir, Spy Valley, Marlborough, New Zealand £9/125ml

Garden Pea & Mint Soup

Lishman's of Ilkley Chorizo, Soft Poached Hen's Egg, Old
Winchester Crisps, Pea Shoots **£11 (V/VE Option)**

Suggested Drink: Viognier, Domaine de la Janasse, Principaute D'orange, France £8.60/125ml

BBQ Red Mullet

Garlic & Parsley Flatbread, Pickled Cucumber & Fennel
Salad, Tomato & Sherry Dressing **£13**

Suggested Drink: Ca'marcanda Vistamare, 2023, Gaja, Tuscany, Italy £15.20/125ml

MAINS

24 Hour Braised Ox Cheek

Kale & Hazelnut 'Orzotto', Yorkshire Blue, Sprouting Broccoli,
Fennel Seed Pangrattato **£28**

Suggested Drink: Ca'marcanda Promis, 2021, Gaja, Tuscany, Italy £14.30/125ml

Confit Baby Potatoes

Charred Leek, Beer Braised Onions, Beer Vinegar Jellies,

Roast Onion 'Broth' **£19 (VE Option)**

Suggested Drink: Gamay, Brouilly, Vieilles Vignes, Chateau de Corcelles, Beaujolais, France £9/125ml

Breast of Yorkshire Wolds Chicken

Fondant Potato, Charred English Gem Lettuce, French Style Peas,

Salted Chicken 'Crackling' **£26**

Suggested Drink: IDDA Bianco, 2023, Gaja, Sicily, Italy £15.20/125ml

New Season Lamb Shank

Pulled Shoulder & Butterbean Cassoulet, Potato Gnocchi,

Red Wine Pickled Onions, Cavolo Nero, Soft Herb Salsa Verde **£30**

Suggested Drink: Tempranillo, Finca La Estacada, Varietales Reserva, Ucles, Spain £6.30/125ml

Pan Roast Halibut Fillet

Seafood 'Black Pudding', Jerusalem Artichoke Purée,

King Oyster Mushroom, Red Wine Sauce **£36**

Suggested Drink: Ca'marcanda Vistamare, 2023, Gaja, Tuscany, Italy £15.20/125ml

Salt Baked Celeriac 'Satay'

Peanut Sauce, Charred Scallions, Celeriac 'Fries', Pickled Chilli &
Shallot Salad, Ssamjang Dressing **£22 (VE Option)**

Suggested Drink: Gewurztraminer, Jean Bicher, Alsace, France £6.50/125ml

Parmesan & Soft Herb Crumbed Coley

Celeriac Remoulade, Fine Beans, Gordal Olives, Puttanesca Sauce,

Caper & Anchovy Butter **£24**

Suggested Drink: Bacchus, Chapel Down, Tenterden Kent, England £7.50/125ml

Chargrilled 10oz Sirloin Steak

A Little Pickled Onion & Yorkshire Blue Salad,

Skin on Skinny Fries **£37**

Add Sauce: Peppercorn, Madeira & Wild Mushroom or Blue Cheese
£6 each

Suggested Drink: IDDA Rosso, 2020, Gaja, Sicily, Italy £14.50/125ml

SIDES

Skin on Skinny Fries, Nduja & Hot Honey Mayonnaise £6.50 (VE Option)

Proper Chips, Guinness & Roast Tomato Ketchup £6.50 (VE)

Truffle Fries, 'Parmesan' & Cracked Black Pepper £6.50 (VE Option)

Buttered Fine Beans, Mustard & Crème Fraîche Dressing,

Salted Cracked Hazelnuts £6.50 (VE Option)

S.I.T.C Salad, Baby Leaf, Yorkshire Blue,

Red Wine Pickled Onions, House Dressing £6 (VE Option)

Spring Leek & Potato Gratin, Black Truffle, Old Winchester £7

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.

SNACKS OF SUBSTANCE

Available 12-3pm

6oz Yorkshire Reared Lamb & Mint Burger

Kebab Spiced Pulled Shoulder, Tzatziki 'Slaw, Beetroot & Pomegranate Dressing, Barrel Aged Feta, Gem Lettuce, Toasted Linseed Bun, Skin on Skinny Fries **£22**

Rosemary & Garlic Camembert

Caramelised Onion Jam, Balsamic Onions, Cornichons, Toasted Sourdough **£14**

Add English Cured Meats **£8**

North Sea Fish 'Dog'

Brioche Roll, Tartare Sauce, Pickled Cucumber & Fennel Salad, Old Winchester, Skin on Skinny Fries **£17**

PUDDINGS & CHEESE

'Tiramichoux'

CLO Coffee, Mascarpone Mousse, Dark Chocolate & Yorkshire Sea Salt Sauce, Salted Caramel Ice Cream **£12**

Suggested Drink: Primitivo di Manduria, 'Signor P', Puglia, Italy £11/75ml

Sticky Toffee Poached Pear Cake

Burnt Honey & Perry Sauce, Candied Pecans, Madagascan Vanilla Ice Cream **£11**

Suggested Drink: Zibibbo, Tenute Orestadi, Sicily, Italy £9.50/75ml

Rhubarb & Custard 'Cream'

Iced Custard Parfait, Yorkshire Rhubarb, Butter Biscuit, Rhubarb & Elderflower Ice Cream **£12**

Suggested Drink: Moscato d'Asti, Moncucco DOCG, Fontanafreda, Piemonte, Italy £8/75ml

Anise Roast Pineapple 'Tarte Tatin'

Spiced Rum Caramel, Coconut Ice Cream **£10 (VE)**

Suggested Drink: Petit Guiraud Sauternes, Bordeaux, France £10/75ml

Roast White Chocolate Cheesecake

Malted Milk Ice Cream, Honeycomb, Blood Orange **£11**

Suggested Drink: Semillion Doux, Saint Felicien, Catena, Mendoza, Argentina £10/75ml

A Selection of Cheese From Near & Far

Homemade Chutney, Artisan Biscuits, Celery, Grapes

Two Cheeses £10 Four Cheeses £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

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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 (Breakfast Menu), 12-3pm, 5-9pm

Sunday

9:30-10:45am (Breakfast Menu), 12-4pm (Sunday Lunch Menu), 5-8pm