



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*

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## 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**

## 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 Orestiadi, 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*

## 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



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

### 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*

*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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