



All £16

Cocktails

Rhubarb Fizz

Early season force-grown rhubarb from the famous Yorkshire Triangle is also known as 'Champagne rhubarb'. Inspired by this, we add English sparkling to get you in the pink!

Yorkshire 'Cosmo'

Our shorter, but perfectly formed, alternative celebration of Yorkshire rhubarb is the Harome Cosmopolitan comprising Mediterranean vodka along with Cointreau, Lime and Cranberry.

Yorkshire Negroni

Cocktailian legend has it that this drink was invented in Florence for the eponymous Count. At The Star Inn, it's made with Campari and Sweet Vermouth with Yorkshire Gin to give this classic Italian mix some local grounding.

Apple Orchard Pisco Sour

The 'classic' of Pisco with lemon juice, sugar syrup and foaming bitters freshened up with Yorkshire apple juice

English Elderflower Spritz

Edwards Elderflower Liqueur is mixed with lemon juice and sugar syrup topped with Chaple Down in a very refreshing, seasonal spritz with flavours from the hedgerows.

Other Classic Cocktails: Available on request.

Gin... and Tonic

Our 'Own' Award-winner ...

York Gin Old Tom

'The Star Inn Gin' infused with a syrup made

from roses, herbs, fennel and star anise

Suggested pairing: FT Tonic and rosemary



£7/25ml

£2.90

Listed Gins £6.50/25ml measure, unless otherwise stated

All Fever-Tree mixers and garnish:

£2.90

Ellers Farm Orange Gin

Fresh orange and citrus bursts

Hendrick's Gin

Juniper, cucumber and rose

Rare Bird London Dry

Juniper, green pepper

Tanqueray No. 10

Juniper, grapefruit and lime

York Gin

Classic Dry with 9 botanicals

York Gin Rhubarb

Rhubarb and earthy juniper

Monkey 47

Mint, elderberry

£7/25ml

Bar Drinks

Please refer to our Bar Tariff for our full list,
including guest ales

	Half Pint	Pint
Estrella Damm	£3.05	£6.10
Guinness	£3.05	£6.10
Serge Citra IPA	£3.05	£6.10
Theakston's Old Peculier	£3.00	£6.00
Timmy Taylor's Landlord	£3.15	£6.30
Free Damm 0.0%	£3.05	£6.10
Stowford Press Cider	£2.80	£5.60

Bottled Beers and Ciders

	Btl
Estrella Damm	£5.00
Hofmeister Helles/Hoffmeister Weisbier	£5.00
Old Mout Berries and Cherries	£6.60

Gluten-free

Theakston's Lightfoot (Draught)	£3.00 Half	£6.00 Pint
Estrella Daura Gluten Free		£5.00 Btl

Soft Drinks

	Btl
FeverTree Elderflower Tonic, Mediterranean Tonic, Tonic, Light Tonic, Ginger Ale, Ginger Beer, Lemonade	All £2.90
J2O Apple & Raspberry, Apple & Mango, Orange & Passion Fruit	All £3.00
Big Tom Tomato Juice	£3.60
Coca Cola/ Coca Cola Diet	£3.60

Alcohol-free (but Grown-up!)

Bruno Andreu Wines Ve	Glass	Bottle
0% Sparkling Chardonnay	£6/125ml	£36
<i>Floral aromas and hints of tropical and citrus fruits: clean finish</i>		

0% Chardonnay	£5/125ml/£7/175ml	£30
<i>Aromas of pear and peach followed by clean, concentrated fruit</i>		

0% Merlot	£5/125ml/£7/175ml	£30
<i>Notes of blackberry, raspberry, mocha and vanilla</i>		

Mocktails

Shirley Temple	<i>Ginger Ale, lime, Grenadine</i>	£6.50
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Mexican-no Mule	<i>Lewis Hamilton's 'Almave' Spirit, fresh lime, ginger beer</i>	£6.50
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BB's Watermelon Cooler

<i>Watermelon, lime and sugar syrup topped with soda</i>	£6.50
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Alcohol-free Spirits All £7 including Tonic & Garnish

Pentire Coastal Spritz

Blood orange, sea rosemary and oakwood

Pentire Seaward

Pink grapefruit, sea rosemary, buckthorn and wild seaweed

Pentire Adrift

Rock samphire, headland sage, citrus, sea purslane

Alcohol-free/Low Alcohol Beer

Free Damm 0.0% (Draught)	£3/Half or £6/Pint
Nowt Peculiar 0.0% (Bottle)	£6
Guinness 0.0% (538ml can)	£6
Hofmeister Bearly Any 0.5% (300ml Bottle)	£6

Tequilas 25ml

Patron Silver £6

100% blue weber agave. Small batch, triple distilled with an earthy nose; dark sugar and nutmeg on the palate

Clase Azul Blanco £15

9 year aged agave, double distilled. Full-bodied and herbaceous with a hint of pepper.

Clase Azul Reposado £25

After ageing for 10 years, the agave is aged for a further 8 months in oak; golden in colour, it has a palate of orange peel, banana and hazelnut.

Clase Azul Gold £50

Inspired by the Mexican sunset, this Joven Tequila combines Clase Azul Plata, French Oak-matured Reposado and Pedro Ximénez finished Anejo into one spectacular expression of what Tequila has to offer

Vodka 25ml

Edwards Rhubarb (Lincolnshire) £5.50

Edwards Vodka flavoured with Yorkshire rhubarb

Grey Goose (France) £6.50

Made from soft winter wheat; very peppery flavour

Dutch Barn Orchard Vodka (N Yorks) £6.50

Apple vodka blended with a hint of potato spirit

Dutch Barn Mediterranean Citrus (N Yorks) £6.50

Orchard Vodka with zesty lemons, limes, orange & pomelo

After Dinner Drinks & Digestifs

Cognac Selection	25ml
Hermitage Grande Champagne 20YO, Cognac <i>Toffee, roast nut, pineapple</i>	£12.00
Hermitage Grande Champagne 30YO, Cognac <i>Nutty, spice, coffee</i>	£19.00
Camus Extra Dark and Intense, Cognac <i>Rich spices, milk chocolate, pecan</i>	£43.00
Tesseron Lot No. 90 XO, Cognac <i>Fresh pear, quince and dried fruits</i>	£15.00
Tesseron Lot No. 76 XO, Cognac <i>Slightly oaked; hints of honey and leather</i>	£19.50
Tesseron Lot No. 53 XO, Cognac <i>Sweet and opulent; dried fruits and tobacco</i>	£38.00
Tesseron Lot No. 29 XO, Cognac <i>Oak, mocha, dried fruit, floral aromatics</i>	£60.00
Calvados	25ml
Père Maglore XO Pays d'Auge	£11.00
Armagnac	
Delord Bas Armagnac l'Authentique <i>Leather, cooked fruit, apricot</i>	£11.00

Rum	25ml
Planteray 3 Stars , Barbados/Trinidad/Jamaica <i>Toffee and cream soda aromas</i>	£5.00
Planteray 5YO , Barbados <i>Soft leather and caramel; hints of dried coconut</i>	£6.00
Don Papa , Negros, The Philippines <i>Rich and smooth with just a hint of vanilla</i>	£6.00
R.L. Seals 10YO , Barbados <i>Juicy fruit, nutty spice and floral elements</i>	£7.50
Ron Zacapa XO Centenario , Guatemala <i>Molasses; hints of cedar and tobacco</i>	£13.50
World Whiskey/Bourbon	25ml
James E Pepper Rye Whiskey (Kentucky) <i>Complex with notes of cedar, menthol and chocolate</i>	£6.50
Green Spot Bordeaux Cask (County Cork) <i>Floral, ripe berries, vanilla</i>	£7.00
Penderyn Port Wood (Wales) <i>Chocolate, cranberry, honey</i>	£7.00
Willets Pot Still (Kentucky) <i>Lemon, pepper, buttery corn</i>	£9.00
Filey Bay Yorkshire Day 2024 (Yorkshire) <i>'Star Inn Exclusive'. Honeycomb, gingerbread, citrus</i>	£9.50
Yamazaki Single Malt, 12YO , Japan <i>Winter spice, citrus, tropical fruit, rum</i>	£18.00

Scotch Whisky	25ml
Auchentoshan 3 Wood , Lowland <i>Cherry, cooked fruit, sherry</i>	£7.50
Balvenie Caribbean Cask 14YO, Speyside <i>Toffee, fruit, vanilla</i>	£7.50
Caol Ila , Distiller's Edition, Islay <i>Pepper, spice, heavy smoke</i>	£7.50
Glen Scotia 15YO, Campbeltown <i>Stone fruits, vanilla, ginger</i>	£8.00
Tomatin Port Cask , 14YO, Highlands <i>Rich red berries, honey and toffee; fruit salad finish</i>	£8.00
Mortlach , 16YO, Speyside <i>Spice, dried fruit, ginger</i>	£12.00
Bunnahabain 18YO, Islay <i>Salted caramel, chestnut, wood spice</i>	£16.00
Balvenie 21 YO, Port Wood Finish, Speyside <i>Ripe raisin, walnut, ginger</i>	£31.50
Springbank 13YO <i>A rare age expression made using barley sourced locally to the distillery itself. Cooked apples, pear, nutmeg</i>	£60.00