



The Star 'Pub Menu'

Possibly the first ever and certainly a very rare example of a bar installation by the much-acclaimed Mousey Thompson from nearby Kilburn, The Star Pub was described by Charlotte Ivers of The Times as, "Possibly the perfect pub, actually" and a "boozier that may as well have come from Richard Curtis's imagination"!

Certainly, it has several centuries of hospitality infused into its very fabric and aims to offer a warm Yorkshire welcome.

Our Pub tables normally operate on a first-come-first-served basis with a range of menus available, including the range of Snacks and fixed Market Menu, which you will find over the next few pages.

Andrew Pern
Chef/Patron



@thestaratharome

Stephen Smith
Chef/Director



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Bar Drinks

This small selection is taken from our extensive Wine and Drinks Lists. Please ask, if you would like to choose from our full selection.

Draught

Estrella Damm Lager £3.05 Half/£6.10 Pint

Guinness £3.05 Half/£6.10 Pint

Spirits Add Mixer and Garnish £2.90

Gordon's Gin £6/25ml

Smirnoff Red Vodka £4.50/25ml

Bacardi Rum £4.50/25ml

Famous Grouse Whisky £4.50/25ml

Jameson's £4.50/25ml

Jack Daniels £4/25ml

Soft Drinks

Lemonade £2.50/Half

Fever Tree Tonics £2.90

J20 £3

Apple Juice or Orange Juice £3.20

Coke/Diet Coke £3.60

Wines & House Champagne

House White or Red Wine £6.50/125ml or £39/bottle

Dão Rosé £6.50/125ml or £39/bottle

Crémant de Bourgogne £10/125ml or £56/bottle

Taittinger Champagne £19/125ml or £95/bottle

'Market Menu'

Terrine of Rievaulx Shot Partridge with
Damson Chutney, Waldorf and Toasted Brioche

North Yorkshire Moors Game Ragoût with
Embers Tagliolini,
Yorkshire Blue and Pickled Ox-tongue,
Garden Lovage

Baked Hot Chocolate Fondant with
Sloe Gin and Damson,
Salted Caramel Ice Cream

2 Courses £25/3 Courses £30

**Please note, no allergens or alterations can be
accommodated with our Market Menu**

Pub Menu

Lindisfarne Oysters with a choice of garnish
with Red Wine Shallot Relish £4.50 ea
or Deep-fried with The Star Inn's own Kimchi £4.50

Marinated Olives and Hand-rolled Breadsticks with
Fresh Young Cheese Whip £8

Duck Fat Lardy Cake with Orchard Apple and
Shaved Heart 'Jerky' £4.50

Seaweed Baked Jersey Royals with Chilli 'Corn Carne',
Cultured Crème Fraîche £4.50

'Ploughman's Lunch'... House-cured British Salami and
Meats with Homemade Pickles, Celery, Apple and
Seasonal Cheese £15 or £28 for two to share

Radford's of Sleights Traditional Pork Pie with
Caramelised Onion and Black Sheep Beer Chutney £10

Terrine of Capestone Farm Guinea Fowl and Foie Gras with
Mouneyrac Apricot Purée, Sauternes 1er Cru Jelly,
Roast Cobnut and Harome Honey Brioche £17

Bone Broth 'Beef Tea' with Deep-fried Lindisfarne Oyster,
Blackened Grelot Onions, Ox-tongue and Garden Gem,
Pickled Roots £12

Aromatic-rubbed Carpaccio of Octopus with Roasted Peppers,
Saffron-braised Fennel and Breaded Salted Anchovies,
Frozen 'Fortune's' Kipper Cream £17

'Black Pudding and Foie Gras'

Grilled Black Pudding and Pan-fried Foie Gras with
Pickering Watercress, Apple and Vanilla Chutney,
Scrumpy Reduction £20

Twice-baked Dale End Cheddar Soufflé with
House Pickle, Hedgerow Shoots, Celery Juices
£16.50/£22

Breaded Plaice Fillet with Toasted Fennel Seeds,
Homemade Tartare £18

Bar-B-Q 5oz Rib Eye Steak with Dripping-cooked Chips,
'Chophouse' Salad, Sauce au Poivre £36

Pan-fried North Sea Halibut with
Smoked Chorizo Purée, Sea Buckthorn, Mussel and
Garden Lovage Chowder £38

Sides

Salted Skinny Chips V £8

'Fat' Chips, Seaweed, Home-brewed Vinegar V £8

Garden Minted Jersey Royals £8

Mixed Seasonal Vegetables V £7

Autumn Herb Salad V £7

Deep-fried Onion Rings, Devilled Salt and Chive £8

Peppercorn Sauce £7

Add Truffle to any dish £10 per gram

Please ask for any traditional condiments

Cheese Course

A Choice of Three Cheeses £16

A Choice of Four Cheeses £18

A Choice of Five Cheeses £20

A Choice of Six Cheeses £22

All our Cheese Trolley selections are served with
Grape 'n' Raisin Chutney, Bitter Herb Salad,
Warm Digestives

Ports

(Please ask for our full selection)

Graham's Tawny, 10 year old £12.50/75ml

Puddings

Black Forest Gâteau...

Pavé of Majari Valhrona Chocolate with Vanilla Chantilly and Oakchurch Cherries, Kirsch-soaked Sponge and Roasted Cremeux, Black Velvet Ice Cream £14.50

Soufflé...Baked Raspberry Soufflé with English Raspberry 'Consommé', Candied Pistachio, Parma Violet Ice Cream £14.50

(Cooked to order - please allow 15 minutes)

Brandy Snap... Local Gooseberry and Apple Brandy Snap, Elderflower and St Germain Liqueur, Triple Cream, Killeen Goats' Cheese Ice Cream £12

Strawberries... Set Buttermilk Cream with Makin's Yorkshire Strawberries, Toasted Macadamia Nut, Meringue and Honey, Garden Lavender Ice Cream £13.50

Selection of Ice Creams and Sorbet

£8.50/3 scoops, choose from:

Black Velvet Ice Cream '99'

Parma Violet Ice Cream, 'Hundreds and Thousands'

Wild Strawberry Sorbet with Candied Rose

Savoury Pudding

'Magnum'... Jerusalem Artichoke 'Magnum' with Harome Bees' Truffle Honey, Medjool Date and Salted Cracked Hazelnut, 35% Cacao Waima Cremeux £12.50