



Autumn Sunday Menu

To Start

Soup... of Local Grown Celeriac and Madeira, Blackened Celeriac and Pickled Silverskin, Ewes' Curd and Brassicas with a little Smoked Eel and Watercress Steamed Bun £14

Wine suggestion: Matifoc, NV, Rancio Sec, Abbé Rous, Vin de Pays, France £7.60/100ml

Raviolo... of Whitby Day Boat Lobster and Douglas Fir-cured Salmon with

Star Inn Orchard Pear spiked with Kings Ginger Wine, Crown Prince Pumpkin Velouté £24

Wine suggestion: Chardonnay, 2023, Novum, New Zealand £18.70/125ml, £26.20/175ml or £37.40/250ml

Mussels... Ampleforth Cider-steamed Mussels with a Potage of Poached Salt Cod,

Chorizo and Violet Potatoes, Charred Hispi Cabbage, Moss Parsley £20

Wine suggestion: Xiropotamos Blanc de Noirs, 2021, Tatsis, Greece £15/125ml, £21/175ml or £30/250ml

Terrine... North Yorkshire Moors Game Terrine with Sloe Gin and Damson 'Ketchup',

Walnut Brioche, Autumn Seedlings £17

Wine suggestion: Chianti Classico, 2022, Bibbiano, Tuscany £11.40/125ml, £16/175ml or £22.80/250ml

'BPGF'... Grilled Black Pudding and Pan-fried Foie Gras with

Pickering Watercress, Apple and Vanilla Chutney, Scrumpy Reduction £20

Wine suggestion: Moulin Touchais 1985, Coteaux Du Layon £20.60/100ml

Mains

Rievaulx Shot Mallard... roasted on its Crown and Maple-glazed, Chewy Beetroots,

House Preserved Quince, Molasses, Confit Leg, Almond and Fig Tartlet £32

Wine suggestion: Pinot Noir, 2022, Payten & Jones, Yarra Valley £12/125ml, £16.80/175ml or £24/250ml

Autumn Spice-rubbed North Sea Monkfish, Piedmont Hazelnut Pease Pudding, Swiss Chard and

Thyme-poached Turnips with a little 'Bottarga' and Crisp Cheek 'Mock Carbonara' £40

Wine suggestion: Savatiano, 2023, Aoton Winery, Greece £12/125ml, £16.80/175ml or £24/250ml

Lamb... Roasted Rump of David Ward of 'Great Hepton' Lamb with Allotment Herb Crust,

Braised Turnips and Mint Jellies, Charcuterie Sauce £26

Wine suggestion: Xinomavro, 2022, Skyphos, Naossa, Greece £10/125ml, £14/175ml or £20/250ml

Sunday Roasts *all served with Complementary Duck Fat Roast Potatoes and Seasonal Vegetables*

Beef... Roast Sirloin of Marwood's Village Reared Beef (m/r) with Yorkshire Pudding, Garden Savoy

Cabbage, Forcemeat and Blackened Carrot, Fresh Horseradish with Black Sheep Ale Gravy £30

Ale/Wine suggestion: Theakston's Lightfoot £3/Half or 'Rioja Crianza', 2021, £8.40/125ml, £11.80/175ml

Pork... Rare Breed Warrick Bailey Pork Belly with Orchard Apple and Cinnamon,

Black Pudding Scotch Egg, Scratching, Sage 'n' Onion Juices £26

Wine suggestion: Fleurie, 2023, Manoir du Carra, Beaujolais £9.50/125ml, £13.30/175ml or £19/250ml

'Upgrade' your Roast...

Yorkshire Pudding Royale with Pan-fried Foie Gras, Early Autumn Black Truffle,

Sweet Onion and Roasting Juices £18

Puddings & Cheese

Tartlet... Star Inn Orchard Apple and Cinnamon Tartlet with

Roasted Pecan and Oat Crumble, Peat Whisky Caramel, Apple Sorbet V £12

Wine suggestion: **Late Harvest Viognier**, 2021, Château Saint-Giraud, Ardeche, France £7/75ml

After Eight...Baked Valhrona Chocolate and Mint Soufflé with 'Old Skool' Mint Custard and

Tahitian Vanilla Ice Cream V £15 Cooked to order - please allow 15 minutes)

Wine suggestion: **Maury**, 2023, Domaine Pouderoux, France £9.90/75ml

Brambly Snap... Hedgerow Bramble and Homemade Cassis Brandy Snap with

its own 'Consommé, Triple Cream and Pontefract Cake Ice Cream V £12

Wine suggestion: **Muscateddu**, NV, Domaine Fiumicicoli, Corsica, France £9.60/75ml

'Baba'... Armagnac-soaked Baba with Milk Oolong -steeped Prunes,

Nutmeg Chantilly and Delord Bas Armagnac l'Authentique V £13.50

Wine suggestion: **Hanepoot Old Vine**, 2020, 'Gevonden', Daschbosch, South Africa £10/75ml

Selection of Ice Creams and Sorbets £8.50/3 scoops, choose from:

Pontefract Cake Ice Cream, Hundreds and Thousands

Orchard Apple Sorbet, Pecan Nut and Toasted Oats

Tahitian Vanilla Ice Cream '99'

Wine suggestions: **Pedro Ximénez**, NV, El Candado, Valdespino, Spain £10.40/75ml

Savoury Pudding

'Magnum'... White Chocolate and Cep 'Magnum' with Harome Thyme-scorched Honey,

Pickled Pear 'Aero', Medjool Date and Toasted Hazelnut, Roast Crèmeux V £13

Wine suggestion: **Late Harvest Tokaji**, 2018, Mad, Hungary £10.20/75ml

Cheese Course

All our Cheese Trolley selections are served with

Grape 'n' Raisin Chutney, Bitter Herb Salad, Warm Digestives

~ A Choice of Three Cheeses £16

~ A Choice of Four Cheeses £18

~ A Choice of Five Cheeses £20

~ A Choice of Six Cheeses £22

We recommend a glass of port to accompany our Cheese Course:

Churchill's LBV, 2019 £8.20/75ml

Smooth and complex with juicy flavours of wild berries and black chocolate

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

Complex nutty aromas combined with hints of honey and figs

Churchill's, 30 year old £31/75ml

Aromas of dried fruits and honey. Explosive taste with hints of orange jam and a persistent finish

Churchill's Vintage, 1997 £34/75ml

Well-balanced, fresh 'Vintage' with aromas of herbs and pine essence

Churchill's, 40 year old £46/75ml

Intense nutty aromas with hints of aniseed and citrus; rich with a fresh finish

Autumn Vegetarian Sunday Menu



To Start

Soup...

Local Grown Celeriac and Madeira Soup... Blackened Celeriac and Pickled Silverskin, Ewes' Curd and Brassicas with a Soft Herb Taco

Wine suggestion: **Matifoc**, NV, Rancio Sec, Abbé Rous, Vin de Pays, France £7.60/100ml

Pumpkin...

Poached Crown Prince Pumpkin, spiked with King's Ginger, Frozen Douglas Fir, Toasted Seeds and Autumn-spiced Pumpkin Velouté £17

Wine suggestion: **Chardonnay**, 2023, Novum, Marlborough, New Zealand
£18.70/125ml, £26.20/175ml or £37.40/250ml

Cauliflower...

'Newfield Organics' Cauliflower, Butter-poached with Autumn Truffle and Moorland Tomme Whip, Sweet Onion Kitchen Tobacco £17

Wine suggestion: **Chenin Blanc**, 2023, Off The Record, Elgin, South Africa
£12.30/125ml, £17.30/175ml or £24.60/250ml

Mains

Yorkshire Roast...

Chestnut Mushroom and Beetroot 'Roast' served with Rapeseed and Garden Herb Roast Potatoes, Mixed Seasonal Vegetables and Root Vegetable Gravy £25

Ale/Wine suggestion: **Theakston's Lightfoot** £3/Half or 'Rioja Crianza', 2020, £8.40/125ml, £11.80/175ml

Cheese Soufflé...

Twice-baked Stinking Bishop Soufflé with Red Wine Shallot Relish, Spiced Poached Mouneyrac Pear, Roast Chestnut and Hedgerow Shoots £22

Wine suggestion: **Xinomavro**, 2022, Skyphos, Naossa, Greece £10/125ml, £14/175ml or £20/250ml

Artichoke...

Risotto of Jerusalem Artichoke with Dale End Cheddar, Salted Cracked Hazelnuts and Garden Brassicas £22

Wine suggestion: **Chenin Blanc**, 2023, Off The Record, Elgin, South Africa
£12.30/125ml, £17.30/175ml or £24.60/250ml

Additional Sides

Salted Skinny Chips V £8

Autumn Herb Salad V £7

Add Autumn Truffle V to any dish £10 per gram

Please ask for any traditional condiments

'Fat' Chips, Home-brewed Vinegar V £8

Mixed Seasonal Vegetables V £7

Puddings & Cheese

Tartlet... Star Inn Orchard Apple and Cinnamon Tartlet with

Roasted Pecan and Oat Crumble, Peat Whisky Caramel, Apple Sorbet V £12

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Sunday Lunch Table d'Hôte

Served 12-6pm. For the whole table only.

Please note no allergens can be accommodated or alterations made to this menu

Bread...with our compliments

Sourdough and Salted Breadsticks with
Whipped House Butter, Smoked Cod's Roe

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Soup...

Garden Swede Soup with Peppered Pastrami,  
Charred Silverskins and Ewes' Curd

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Halibut...

Dill and Pink Peppercorn-cured Halibut with
Village Hen's Egg Mayonnaise, Toasted Pikelet and
Coastal Vegetables

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Beef...

Roast Sirloin of Marwood's Village Reared Beef (m/r) with  
Yorkshire Pudding, Garden Savoy Cabbage, Force meat and  
Blackened Carrot, Fresh Horseradish, Black Sheep Ale Gravy

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Forced Rhubarb...

Forced Rhubarb and Triple Cream Cheesecake with
Ginger Parkin Crumb and Pontefract Cake Ice Cream

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Filter Coffee or Speciality Tea...

served with Petits Fours

£55 per person