



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 "boozer 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



thestarinnatharome

The Star Inn Gift Shop

Vouchers can be purchased online with a validity of 12 months allowing the Recipient to choose their own Star Inn experience. We also have a range of items to take away, subject to availability

'Loose Birds and Game' Book by Andrew Pern
*With a foreword from Michel Roux and
Introduction by Brian Turner* £18

Star Inn Aprons £22
Star Inn Shopper £14.50
Star Inn Beanie Hat £16.50
Star Inn Baseball Cap £15.50

The Star Inn-commissioned
Greetings Cards and Fine art Archival Prints
By Local Artist Susan Brunskill
Small Cards £2.50
Large Cards £4.50
Print £100

Moorland Pottery
Yorkshire Coasters £10
Yorkshire Mugs £20
Yorkshire Tea Towels £12

'Market Menu'

Home-smoked Salmon, Traditionally Garnished,
with Potted Shrimps, Toasted Pikelets

North Yorkshire Moors Game Suet Pudding with
Caramelised Cauliflower Purée,
Beer-battered Shallot Rings,
Thyme Gravy

Baked Raspberry Soufflé with
Hot Chocolate Sauce,
Parma Violet 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
on Ice with 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

Autumn Black Truffle Polenta 'Chip' with
Parsley Emulsion, Cave Aged Parmesan £5

Pheasant and Smoked Ham Macaroni 'Bite',
Black Garlic, Ox Heart Jerky £5

'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

North Yorkshire Moors Game Haslet with
Sloe Gin and Damson 'Ketchup', Walnut Brioche,
Autumn Seedlings £17

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

Ampleforth Cider-steamed Mussels with a Potage of
Poached Salt Cod, Chorizo and Violet Potatoes,
Charred Hispi Cabbage, Moss Parsley £20

'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 Stinking Bishop Cheese Soufflé with
Elderberry Wine-braised Shallot, Spiced Poached Pear
and Roasted Chestnut Shavings £16.50/£22

Deep-fried Breaded Plaice Fillet with Toasted Fennel
Seeds, Homemade Tartare Sauce £18

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

Autumn Spice-rubbed Monkfish,
Piedmont Hazelnut Pease Pudding, Swiss Chard and
Thyme-poached Turnips with a little 'Bottarga' and
Crisp Cheek 'Mock Carbonara' £40

Sides

Salted Skinny Chips V £8

'Fat' Chips, Home-brewed Vinegar V £8

'Aligot'... Mountain Cheese 'Mash' £8

Mixed Seasonal Vegetables V £7

Autumn Herb Salad V £7

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

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

Puddings

Tartlet... Star Inn Orchard Apple and Cinnamon Tartlet with Roasted Pecan and Oat Crumble, Peat Whisky Caramel, Apple Sorbet V £12

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)

Brambly Snap... Hedgerow Bramble and Homemade Cassis Brandy Snap with its own 'Consommé, Triple Cream and Pontefract Cake Ice Cream V £12

'Baba'... Armagnac-soaked Baba with Milk Oolong -steeped Prunes, Nutmeg Chantilly and Delord Bas Armagnac l'Authentique V £13.50

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'

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