



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



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 £12
Yorkshire Mugs £22
Yorkshire Tea Towels £14

'Market Menu'

Cured Organic Scottish Salmon with
Smoked and Pickled Cucumber,
Candied Fennel, Lemon Preserve and
Pimento 'Quavers'

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Braised Shoulder of Ryedale Reared Lamb Fritter  
with New Season Peas, Broad Beans and  
Wild Garlic Cream, Pickled Grelots

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Baked Almond and Gariguette Strawberry
Frangipane, Toasted Marzipan,
Lemon Curd Ice Cream and
Garden Lemon Balm Custard

2 Courses £25/3 Courses £30

Available in the Pub only, excludes Sundays

Not bookable in advance.

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

Pub Menu

Bar Snacks

Lindisfarne Oysters with a choice of garnish...
on Ice with Shallot Relish £4.50 each
or Deep-fried with The Star Inn's own Kimchi £4.50
or with Petrossian Oscietra Caviar £10

Bar-B-Q Char Siu Yorkshire Reared Saddleback
Pork Rib, Yorkshire Rhubarb, Chilli and Ginger £5

North Sea Brill 'Fish Buttie',
Tartare Sauce and Caviar £6.50

House Spiced Lamb Kebab,
2025 Preserved Garden Cabbage,
Mint Yoghurt £6.50

Sinodun Hill Goat's Cheese 'Shredded Wheat' with
Onion Ash, Warm Oat Milk £5

Marinated Olives and Hand-rolled Breadsticks with
Baked Winslade, Roasted Almonds £8
Add House Charcuterie £7supplement

Bakery...

Potato and Caraway Loaf with Daily-churned
House Butter with Smoked Fennel and Coriander Salt
Wild Garlic Butter
Salted Breadsticks with Whipped House-smoked
Cod's Roe with Langoustine Essence
Served with more substantial dishes...
with our compliments!

A little more substantial...

Broth of Texel Spring Lamb... Grilled Calçots,
Hedgerow Jack-by-the-Hedge, Pickled Turnips with a
Spiced Lamb Kebab, 2025 Preserved Garden Cabbage,
Mint Yoghurt £14

Raviolo of 'Coronation' Norfolk Black Chicken...
Indian-spiced Confit Chicken with Plumped Jumbo
Raisins and Mango Preserve, Fennel and Toasted
Almond, Roasted Chicken Whip £18

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

'Vignarola' of New Season Asparagus, Peas,
Broad Beans and Radish with Truffle Artichoke Cream,
Bergamot and Woodland Mushroom Tea £17

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

More Substantial...

'Yorkshire Whopper' Local Reared Rare Breed Pork
Burger with Home-cured Pancetta,
Mrs Bell's Blue Cheese, Deep-fried Onion Rings and
Bone Marrow Mayonnaise, House 'Slaw £20

Iberico Pork Chop 'cooked over charcoal' with
Pedro Ximénezo-soaked Pineapple,
Fried Village Hen's Egg £34

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

Dale End Cheddar and Garden Lovage Soufflé with
House Pickle, Poached Crab Apple and
Garden Brassicas £22

Deep-fried Breaded Plaice Fillet with
Toasted Fennel Seeds, Homemade Tartare Sauce,
Coastal Vegetables and Smoked Cod's Roe £20

Allium-rubbed Monkfish with Pertuis White Asparagus,
Nutmeg-buttered Spinach, Lovage Emulsion, Queen
Scallop, Mussel, Clam and Caviar Ragoût £40

Sides

Salted Skinny Chips V £8

'Fat' Chips, Home-brewed Vinegar V £8

'Aligot' with Isle of Mull Cheddar and Chive £8

Mixed Seasonal Vegetables V £7

Spring Herb Salad V £7

Peppercorn Sauce £7

Add Spring 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

Star Inn Walnut Whip...Valhrona Bitter Chocolate Delice with Madagascar Vanilla Marshmallow, Walnut Brittle, Blue Mountain Coffee and Salted Walnut Ice Cream V £14.50

Rhubarb and Custard... Baked Duck Egg Custard with Tomlinson's Force Grown Rhubarb, Blood Orange, Sorbet and Candied V £13.50

Soufflé,,, Baked Banana Soufflé with Date Cake Ice Cream and Libations Salted Caramel Rum Syrup V £14 (Cooked to order - please allow 15 minutes)

Selection of Ice Creams and Sorbet £8.50

Choose from:

Tahitian Vanilla Ice Cream '99'

Blood Orange Sorbet with its own Tuile

Date Cake Ice Cream with Salted Caramel,

Nut Brittle

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