



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'

~~~

Asian Spice-rubbed Locally Reared Duck Leg with  
Peanut, Scallion and Coriander Salad

~~~

White Chocolate and Cep 'Magnum' with
Harome Thyme-scorched Honey,
Pickled Pear, 'Aero', Medjool Date and
Toasted Hazelnut, Roast Crèmeux V

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 Texel Lamb Rib with Embers Slaw,
Mint Preserve £6.50

Yorkshire Reared Chicken 'Shawarma',
Nasturtium Flatbread, Roasted Sesame and
Allium £6.50

Sashimi Yellow Fin Tuna 'Pizza', Tomato Bois Boudran,
Roasted Pepper and Fennel £6.50

Oglesfield Cheese and White Bean Pastie,
Scallions and Chive Emulsion £6.50

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

Bakery...

Potato and Caraway Loaf with Daily-churned
House Butter with Smoked Fennel and Coriander Salt
Roast Chicken Butter
Salted Breadsticks with Fresh Young Cheese and
Woodland Mushroom Essence
Served with more substantial dishes...
with our compliments!

A little more substantial...

Cream of White Onion and Ampleforth Cider Soup with
Griddled Grelots, Bergamot Jellies and Pickled Radish,
Chicken 'Shawarma' £15

Hodgsons of Hartlepool Natural Smoked Haddock and
Amalfi Lemon Raviolo with Indian Spice Whip,
Puffed Wild Rice and Shaved Hen's Yolk,
Parsley Essence £18

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

Pressing of Guinea Fowl, Foie Gras and
Gold Rush Apple, Braised and Iced with
2025 Preserved, Spiced Victoria Plum Chutney and
Cobnut Brioche £17.50

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

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 £28

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

Dale End Cheddar and Garden Lovage Souffé 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

Pan-roasted Fillet of Halibut with
Roast Hazelnut Pease Pudding,
Homemade Blood Sausage and Garden Legumes,
Smoked Bone Cream £38

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

Summer Herb Salad V £7

Peppercorn Sauce £7

Add Summer 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