



Cocktails...£16

Watermelon Mint Margerita

Inspired by Mr Styles' 'Watermelon Sugar High', this Margerita is a melodic blend of Watermelon Syrup with a dash of Sugar Syrup, plus Tequila, freshly-squeezed Lime and Mint. We think it's a hit...

Star Inn White Negroni

One for the Francophiles, this Negroni replaces vermouth and Campari with Lillet Blanc, Suze and York Old Tom gin, all garnished with a lemon twist. Vive la Negroni!

Irish Maid

A 'loosener' cocktail of Jameson's Whiskey with fresh lemon juice, elderflower liqueur and cucumber. Good for the craic!

Orchard Caipiroska

Based on a Brazilian recipe, our version combines vodka, apple juice, lime and sugar; a stylish and smooth cocktail...

Elderflower Spritz

Edwards' English Elderflower liqueur made from elderflowers sourced from the Cotswolds is topped with English sparkling wine; an English garden in a glass!

Rhubarb and Raspberry Sour

Based on a traditional 'Sour', but using Harrogate-produced Sommer apéritif for a pink seasonal spin with a local touch.

Gin... and Tonic

Our 'Own' Award-winner ...

York Gin Old Tom

'The Star Inn Gin' infused with a syrup made

from roses, herbs, fennel and star anise

£7/25ml

Suggested pairing: FT Tonic and rosemary

£2.90

Listed Gins £7/25ml measure, unless otherwise stated

All Fever-Tree mixers and garnish:

£2.90

Our Yorkshire Gins...(and their travel distance to The Star Inn)

Rare Bird London Dry (14 miles)

Juniper, green pepper

Ellers Farm Orange Gin (21 miles)

Fresh orange and citrus bursts

York Gin (24 miles)

Classic Dry with 9 botanicals

York Gin Ampleforth Apple (24 miles)

Bright apple, balanced juniper

York Gin Rhubarb (24 miles)

Rhubarb and earthy juniper

Other Gins... from farther afield

Hendrick's Gin

Juniper, cucumber and rose

Tanqueray No. 10

Juniper, grapefruit and lime

Monkey 47

£7/25ml

Mint, elderberry



Bar Drinks

Please refer to our Bar Tariff for our full list, including guest ales

	Half Pint	Pint
Estrella Damm	£3.10	£6.20
Guinness	£3.10	£6.20
White Rat Nitro	£3.15	£6.30
Theakston's Old Peculier	£3.15	£6.30
Guest Ale	£3.15	£6.30
Estrella 0.0%	£3.10	£6.20
Inch's Cider	£3.00	£6.00

Bottled Beers and Ciders

	Btl
Estrella Damm	£5
Old Mout Berries and Cherries	£6.60
La Trappe Blonde	£6.60

Gluten-free

Theakston's Lightfoot (Draught)	£3.05 Half	£6.10 Pint
Estrella Daura Gluten Free		£5 Btl

Soft Drinks

	Btl
FeverTree Elderflower Tonic, Mediterranean Tonic, Tonic, Light Tonic, Ginger Ale, Ginger Beer, Lemonade	All £2.90
J2O Apple & Raspberry, Apple & Mango, Orange & Passion Fruit	All £3
Britvic Cranberry, Pineapple	All £3.20
Big Tom Tomato Juice	£3.60
Britvic '55' Orange	£3.60

Alcohol-free (but Grown-up!)

Bruno Andreu Wines Ve	Glass	Bottle
0% Sparkling Chardonnay	£6/125ml	£36

Floral aromas and hints of tropical and citrus fruits: clean finish

0% Chardonnay	£5/125ml/£7/175ml	£30
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Aromas of pear and peach followed by clean, concentrated fruit

0% Merlot	£5/125ml/£7/175ml	£30
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Notes of blackberry, raspberry, mocha and vanilla

Mocktails

Rhubarb and Elderflower Fizz	£6.50
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Yorkshire rhubarb syrup, elderflower tonic

Mexican-no Mule

Lewis Hamilton's 'Almave' Spirit, fresh lime, ginger beer	£6.50
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Yorkshire Tea Fizz

Yorkshire Tea, pomegranate,

Bruno Andreu 0% Sparkling Chardonnay	£10
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Alcohol-free Spirits All £7 including Tonic & Garnish

Pentire Coastal Spritz

Blood orange, sea rosemary and oakwood

Pentire Seaward

Pink grapefruit, sea rosemary, buckthorn and wild seaweed

Pentire Adrift

Rock samphire, headland sage, citrus, sea purslane

Alcohol-free/Low Alcohol Beers

Estrella 0.0% (Draught)	£3.05/Half or £6.10/Pint
Nowt Peculiar 0.0% (Bottle)	£6
Guinness 0.0% (538ml can)	£6

Tequilas 25ml

Patron Silver £6

100% blue weber agave. Small batch, triple distilled with an earthy nose; dark sugar and nutmeg on the palate

Clase Azul Blanco £15

9 year aged agave, double distilled. Full-bodied and herbaceous with a hint of pepper.

Clase Azul Reposado £25

After ageing for 10 years, the agave is aged for a further 8 months in oak; golden in colour, it has a palate of orange peel, banana and hazelnut.

Clase Azul Gold £50

Inspired by the Mexican sunset, this Joven Tequila combines Clase Azul Plata, French Oak-matured Reposado and Pedro Ximénez finished Anejo into one spectacular expression of what Tequila has to offer

Vodkas 25ml

Grey Goose £6.50

Almond, white flower, lemon zest

Belvedere £6.50

Vanilla, white pepper, citrus

Dutch Barn Orchard Vodka (N Yorks) £6.50

Apple vodka blended with a hint of potato spirit

Dutch Barn Mediterranean Citrus (N Yorks)

£6.50

Orchard Vodka with zesty lemons, limes, orange & pomelo

After Dinner Drinks & Digestifs

Cognac Selection	25ml
Hermitage Grande Champagne 20YO, Cognac <i>Toffee, roast nut, pineapple</i>	£12
Hermitage Grande Champagne 30YO, Cognac <i>Nutty, spice, coffee</i>	£19
Tesseron Lot No. 90 XO, Cognac <i>Fresh pear, quince and dried fruits</i>	£15
Tesseron Lot No. 76 XO, Cognac <i>Slightly oaked; hints of honey and leather</i>	£19.50

Calvados	25ml
Père Maglore XO Pays d'Auge	£11

Armagnac	
Delord Bas Armagnac l'Authentique <i>Leather, cooked fruit, apricot</i>	£11

Rum	25ml
Planteray 3 Stars , Barbados/Trinidad/Jamaica	£5
<i>Toffee and cream soda aromas</i>	
Planteray 5YO , Barbados	£6
<i>Soft leather and caramel; hints of dried coconut</i>	
Don Papa , Negros, The Philippines	£6
<i>Rich and smooth with just a hint of vanilla</i>	
R.L. Seals 10YO , Barbados	£7.50
<i>Juicy fruit, nutty spice and floral elements</i>	
World Whiskey/Bourbon	25ml
Harp of Darkness (Ireland)	£6.50
<i>Complements Guinness; roasted malt, toffee, chocolate</i>	
Whistle Pig 10YO , USA	£6.50
<i>Warm butterscotch, vanilla spice and candied orange notes</i>	
Green Spot Bordeaux Cask (County Cork)	£7
<i>Floral, ripe berries, vanilla</i>	
Penderyn Port Wood (Wales)	£7
<i>Chocolate, cranberry, honey</i>	
Willets Pot Still (Kentucky)	£9
<i>Lemon, pepper, buttery corn</i>	
Filey Bay Sherry Cask Reserve (Yorkshire)	£9.50
<i>Notes of black treacle, cocoa and cola sweets</i>	
Yamazaki Single Malt , 12YO, Japan	£18
<i>Winter spice, citrus, tropical fruit, rum</i>	

Scotch Whisky	25ml
Speyside	
Balvenie Caribbean Cask 14YO	£7.50
<i>Toffee, fruit, vanilla</i>	
Mortlach , 16YO	£12
<i>Spice, dried fruit, ginger</i>	
Balvenie 21 YO, Port Wood Finish	£31.50
<i>Ripe raisin, walnut, ginger</i>	
Lowland	
Auchentoshan 3 Wood	£7.50
<i>Cherry, cooked fruit, sherry</i>	
Highlands	
Clynelish 14YO	£6.50
<i>Orange zest, mandarin, light smoke</i>	
Tomatin Port Cask , 14YO	£8
<i>Rich red berries, honey and toffee; fruit salad finish</i>	
Islands	
Scapa 16YO , Orkney	£13.50
<i>Mango, vanilla cream, pineapple</i>	
Ledaig 18YO , Isle of Mull	£13.50
<i>Smoky Sherry, seaweed, seaspray, chilli</i>	
Islay	
Caol Ila , Distiller's Edition, Islay	£7.50
<i>Pepper, spice, heavy smoke</i>	
Campbeltown	
Glen Scotia 15YO	£8
<i>Stone fruits, vanilla, ginger</i>	
Springbank 13YO	£60
<i>A rare age expression. Cooked apples, pear, nutmeg</i>	