



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 £12
Yorkshire Mugs £22
Yorkshire Tea Towels £14

'Market Menu'

Cured Whitby Day Boat Mackerel with
Pockley Tomato, Pepper and Anchovy Dressing,
Ice Vine Tomato Tea

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

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Summer Berry Pudding with
Fresh Clotted Cream and Raspberry Sorbet V

2 Courses £28/3 Courses £33

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

Light Bites

Lindisfarne Oysters with a choice of garnish...
on Ice with Shallot Relish £4.60 each
or Deep-fried with The Star Inn's own Kimchi £4.60
or with Petrossian Oscietra Caviar £10

Brace of Salted Breadsticks with
Fresh Young Cheese and
Woodland Mushroom Essence £6.50

Bar-B-Q Texel Lamb Rib with Embers Slaw,
Mint Preserve £7

Yorkshire Reared Chicken 'Shawarma',
Nasturtium Flatbread, Roasted Sesame and
Allium £7

Sashimi Yellow Fin Tuna 'Pizza', Tomato Bois Boudran,
Roasted Pepper and Fennel £7

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

Salted Skinny Chips V £8

'Fat' Chips, Home-brewed Vinegar V £8

Summer Herb Salad V £7

A little More Substantial...

Bakery...

with our compliments with More Substantial choices!

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

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 £19

'Black Pudding and Foie Gras'

Grilled Black Pudding and Pan-fried Foie Gras with

Pickering Watercress, Apple and Vanilla Chutney,

Scrumpy Reduction £24

Pressing of Guinea Fowl, Foie Gras and

Gold Rush Apple, Braised and Iced with

2025 Preserved, Spiced Victoria Plum Chutney and

Cobnut Brioche £18

'Ploughman's Lunch'...

House-cured British Salami and Meats with

Homemade Pickles, Celery, Apple and

Seasonal Cheese £18 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 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

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

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

Soufflé... Baked Apricot and St Germain Soufflé with Elderflower Caramel and Orange Blossom Ice Cream V £14.50
(Cooked to order - please allow 15 minutes)

Melba... Roasted Nibbed Almond Brandy Snap with Poached Mouneyrac Peach, Madagascan Vanilla Triple Cream, Iced Raspberry and Tea V £14.50

Strawberries and Cream... Makin's of Yorkshire Strawberry and White Chocolate Parfait with Roasted Hazelnut, Wild Strawberry Sorbet 'Aero' and Heather Honey Syrup V £14.50

Selection of Ice Creams and Sorbet... £10
Tahitian Vanilla '99'
Raspberry Sorbet with Hundreds and Thousands
Orange Blossom Ice Cream with Candied Orange

Savoury Pudding

'Cheese 'n' Bacon' Frangipane...
Baked Almond and Fig Frangipane with Roasted Salted Almond Brittle, Fino Sherry-braised Chewy Figs and House-cured Crisp Pancetta, Stichelton Ice Cream £14.50