



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 £10
Yorkshire Mugs £20
Yorkshire Tea Towels £12

Festive 'Market Menu'

North Sea Shellfish Bisque with
Manzanilla Sherried Cream, Clementine,
Garlic Croûtons and Spruce

Sage Butter-roasted Yorkshire Reared Bronze Turkey
with Homemade Pigs in Blankets,
Garden Thyme-braised Potato,
Festive Juices

Boozy Plum Pudding Cigar with
Armagnac 'Custard' and Roasted Chestnut Ash

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

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

Honey and Mustard-glazed Pigs in Blankets with
Roast Chestnut Whip £5

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

Winter 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

Yorkshire Pudding 'Royale'... with
Pan-fried Foie Gras, Winter Black Truffle Shavings,
Sweet Madeira Juices £20

North Yorkshire Moors Game Haslet with
Sloe Gin and Damson 'Ketchup', Walnut Brioche,
Winter 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 Soufflé with Mulled Red Wine Shallot Relish, Festive Spiced Poached Mouneyrac Pear, Roast Chestnut and Hedgerow Shoots £16.50/£22

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

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

Winter 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' with Isle of Mull Cheddar and Chive £8

Mixed Seasonal Vegetables V £7

Winter Herb Salad V £7

Peppercorn Sauce £7

Add Winter 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 Festive Ice Creams and Sorbets

£8.50/3 scoops, choose from:

Mince Pie Ice Cream with Toasted Marzipan

Clementine and Bay Leaf Sorbet

Gingerbread 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