

Cocktails...£16 Shots £6.50



Mince Pie

Mince pie, but better! Pedro Ximénez brings raisiny currantyness, whilst a good shot of Cognac adds fireside warmth and cream, a luxurious silkiness. Who needs pastry?

Star of Wonder

Wonderful Ruby Port with equal parts of Martini Rosso topped with Prosecco in this stellar festive fizz cocktail. Twinkle, twinkle...

Chocolate Orange

No tapping or unwrapping for our version of the Terry's Christmas stocking favourite combining Cointreau, Crème de Cacao and a dash of sugar syrup.

Peppermint White Russian

Vodka, Kahlua, Peppermint Liqueur and cream with a crushed candy cane rim; the cocktail equivalent of a jingle bells sleigh ride!

Merry Manhattan

Here, the 'Classic' gets a Christmas jumper makeover! Rye whiskey and sweet vermouth are mixed with a dash of cherry syrup for a warming, rosy, festive glow.

Maple Old Fashioned

A sophisticated and grown-up mix of Bourbon with a dash of maple syrup and Angostura bitters. Could become a new classic?

Rudolph's Nose Shot

The secret of old shiny snout's hipflask is out! Chambord and Bailey's with cinnamon sugar knocked back in between deliveries... Whatever gets you through the night, my deer!

Stolen Christmas Shot

One for the adventurous! Crème de Menthe and Bailey's with a lime sugar rim. Enough to warm the heart of the Grinch...

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 £6.50/25ml measure, unless otherwise stated

All Fever-Tree mixers and garnish:

£2.90

Ellers Farm Orange Gin

Fresh orange and citrus bursts

Hendrick's Gin

Juniper, cucumber and rose

Rare Bird London Dry

Juniper, green pepper

Tanqueray No. 10

Juniper, grapefruit and lime

York Gin

Classic Dry with 9 botanicals

York Gin Ampleforth Apple

Bright apple, balanced juniper

York Gin Rhubarb

Rhubarb and earthy juniper

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	£3.05	£6.10
Guinness	£3.05	£6.10
Hazy Rat IPA	£3.05	£6.10
Theakston's Old Peculier	£3.00	£6.00
Guest Ale	£3.15	£6.30
Free Damm 0.0%	£3.05	£6.10
Stowford Press Cider	£2.80	£5.60

Bottled Beers and Ciders

	Btl
Estrella Damm	£5.00
Hofmeister Helles/Hoffmeister Weisbier	£5.00
Old Mout Berries and Cherries	£6.60

Gluten-free

Theakston's Lightfoot (Draught)	£3.00 Half	£6.00 Pint
Estrella Daura Gluten Free		£5.00 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 £3.00
Big Tom Tomato Juice	£3.60
Coca Cola/ Coca Cola Diet	£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
Aromas of pear and peach followed by clean, concentrated fruit

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

Mocktails

Shirley Temple *Ginger Ale, lime, Grenadine* £6.50

Mexican-no Mule

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

Pear 'Bellini'

*Pear and sugar syrups topped with
Bruno Andreu 0% Sparkling Chardonnay* £10

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 Beer

Free Damm 0.0% (Draught) £3.05/Half or £6.10/Pint

Nowt Peculiar 0.0% (Bottle) £6

Guinness 0.0% (538ml can) £6

Hofmeister Bearly Any 0.5% (300ml Bottle) £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

Edwards Potato Vodka (Lincolnshire) £5.50

Creamy rich potato palate with sour cream notes

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	£12.00
<i>Toffee, roast nut, pineapple</i>	
Hermitage Grande Champagne 30YO, Cognac	£19.00
<i>Nutty, spice, coffee</i>	
Tesseron Lot No. 90 XO, Cognac	£15.00
<i>Fresh pear, quince and dried fruits</i>	
Tesseron Lot No. 76 XO, Cognac	£19.50
<i>Slightly oaked; hints of honey and leather</i>	
Tesseron Lot No. 53 XO, Cognac	£38.00
<i>Sweet and opulent; dried fruits and tobacco</i>	
Calvados	25ml
Père Maglore XO Pays d'Auge	£11.00
Armagnac	
Delord Bas Armagnac l'Authentique	£11.00
<i>Leather, cooked fruit, apricot</i>	

Rum	25ml
Planteray 3 Stars , Barbados/Trinidad/Jamaica <i>Toffee and cream soda aromas</i>	£5.00
Planteray 5YO , Barbados <i>Soft leather and caramel; hints of dried coconut</i>	£6.00
Don Papa , Negros, The Philippines <i>Rich and smooth with just a hint of vanilla</i>	£6.00
R.L. Seals 10YO , Barbados <i>Juicy fruit, nutty spice and floral elements</i>	£7.50
Ron Zacapa XO Centenario , Guatemala <i>Molasses; hints of cedar and tobacco</i>	£13.50
World Whiskey/Bourbon	25ml
WhistlePig 10YO , USA <i>Warm butterscotch, vanilla spice and candied orange notes</i>	£6.50
Green Spot Bordeaux Cask (County Cork) <i>Floral, ripe berries, vanilla</i>	£7.00
Penderyn Port Wood (Wales) <i>Chocolate, cranberry, honey</i>	£7.00
Willets Pot Still (Kentucky) <i>Lemon, pepper, buttery corn</i>	£9.00
Filey Bay Sherry Cask Reserve (Yorkshire) <i>Notes of black treacle, cocoa and cola sweets</i>	£9.50
Yamazaki Single Malt , 12YO, Japan <i>Winter spice, citrus, tropical fruit, rum</i>	£18.00

Scotch Whisky	25ml
Auchentoshan 3 Wood , Lowland <i>Cherry, cooked fruit, sherry</i>	£7.50
Balvenie Caribbean Cask 14YO, Speyside <i>Toffee, fruit, vanilla</i>	£7.50
Caol Ila , Distiller's Edition, Islay <i>Pepper, spice, heavy smoke</i>	£7.50
Glen Scotia 15YO, Campbeltown <i>Stone fruits, vanilla, ginger</i>	£8.00
Tomatin Port Cask , 14YO, Highlands <i>Rich red berries, honey and toffee; fruit salad finish</i>	£8.00
Mortlach , 16YO, Speyside <i>Spice, dried fruit, ginger</i>	£12.00
Bunnahabain 18YO, Islay <i>Salted caramel, chestnut, wood spice</i>	£16.00
Balvenie 21 YO, Port Wood Finish, Speyside <i>Ripe raisin, walnut, ginger</i>	£31.50
Springbank 13YO <i>A rare age expression made using barley sourced locally to the distillery itself. Cooked apples, pear, nutmeg</i>	£60.00