

# ALL DAY MENU

12 noon til late

Please notify your server prior to ordering of any food allergies or request further information. Many of our dishes can be modified to suit dietary requirements.

## NIBBLES...

Smoked Almonds **4**  
Giant Green Olives **4**  
Devilled Egg or Pickled Onions **1**  
Lishman's of Ilkley 'Beerstick'  
Salami, Yorkshire Relish **4**  
½ Dozen Lindisfarne Oyster Fritters  
with Seaweed Salad Cream **14**



Our Forced Yorkshire Rhubarb, with its Protected Designation of Origin, is supplied by Robert, 4th generation grower in the Tomlinson family

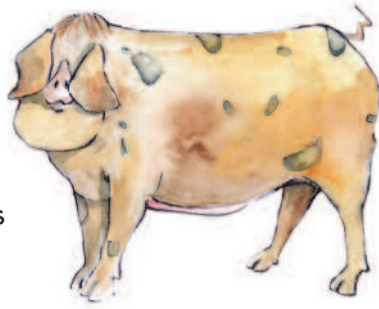
## A Celebration Of Yorkshire Rhubarb Menu £40 Per Person

Slingsby Rhubarb Gin-cured Salmon 'Gravadlax'-style with Sweet Pickled Fennel Salad, Dill Skyr, Shrimp Crackers **\*\*\***

Pan-fried Breast of R&J Butchers' Signature Range Duck with a little Leg Pasty, Honey'd Swede, Poached Yorkshire Rhubarb, Peppercorn Sauce **\*\*\***

Tomlinson's Yorkshire Rhubarb Custard Slice with All Butter Puff Pastry & King's Ginger Liqueur

## TO START...



Baked Potato Soup with Fountain's Gold Cheese & Onion Rarebit, Scallions & Crispy Bacon **6**  
(Can also be served without Bacon on request)  
Pressed 'Nose-to-Tail' Pig Terrine, Crackling, Root Vegetable Remoulade, English Mustard, Sourdough Toasts **9**  
Dressed North Sea White Crab 'Cocktail' with Spiced Avocado, Curried Granola & Coriander Cress **14**

Traditional Yorkshire Puddings with Yorkshire Ale & Onion Gravy V  
one pud **5**, two puds **7**, three puds **9**

Shallow-fried Beverley Reared Duck 'Hash' with a Fried Clarence Court Hen Egg, Smoked Bacon 'Sprinkles', Devilled Sauce **10**

Grilled Sowerby Bridge 'Halloumi' with Heritage Beetroot... Cured & Tapenade with a Beetroot 'Shot', Charred Leeks **8**

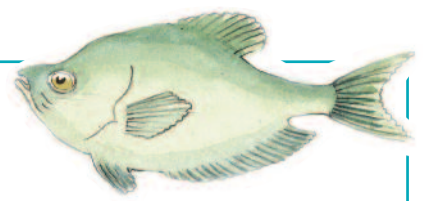
Seared Sea Scallops with

Buttered Lincolnshire Smoked Eel Fillet, Jerusalem Artichoke Purée, Fresh Horseradish Velouté **15**

Warm Buttered Spears of English Asparagus with Crispy Free Range Hen's Egg & Wild Garlic Pesto **11**

Posh Prawn Cocktail with Oak-smoked Salmon, Green Pea Purée, Marinaded Tomatoes, Bloody Mary Sorbet **12**

Slingsby Rhubarb Gin-cured Salmon 'Gravadlax'-style with Sweet Pickled Fennel Salad, Dill Skyr, Shrimp Crackers **12**



## Market Menu

Please see our Daily Specials Including Sunday Roasts & 'Catch of the Day' Specials

## THE MAIN EVENT...



Roast Rump of Lamb (served pink) with a Blue Wensleydale & Salt-baked Celeriac 'Gratin', Pearl Barley & Rosemary Juices, Pickled Red Onions **24**

Chargrilled Celeriac 'Steak' Grilled Mushroom, Confit Tomato & Battered Onion Ring, Peppercorn Sauce, Skinny Fries, Bloody Mary Ketchup & House Salad **14**

Fillet of Seabass with Braised Fennel & Onion Bhaji, Sultanas, Mulligatawny 'Pickle', Curry Oil **22**

Pernshire Pinot Noir-braised Ox Cheek with Smoked Parsnip Mash, Forester's Sauce, Lardo & Lentils **19**

Ravioli of Truffled Mushrooms with Buttered Hispi Cabbage, Smoked Wensleydale Cream V **8/15**

Rievaulx Gamekeeper's 'Toad in the Hole' with Braised Red Cabbage & Raisins, Honey Mustard Mash, Traditional Yorkshire Sauce **14**

'Catch of the Day' with Marsh Samphire, Norfolk Brown Shrimps, Herb & Lemon Buttered New Potatoes **Market Price**

Pan-fried Breast of R&J Butchers' Signature Range Duck with a little Leg Pasty, Honey'd Swede, Poached Yorkshire Rhubarb, Peppercorn Sauce **25**

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## FROM THE CHARGRILL...

with Salted Skinny Fries, House Salad & Bloody Mary Ketchup



'8oz' Yorkshire Cheese Burger... Tomato Relish, Cheddar & 'Wensleydale' Smoked Back Bacon, Toasted Brioche Bun **14**

'8oz' Centre Cut Fillet Steak **32**

'10oz' Marbled Rib Eye Steak **28**

Our steaks are dry-aged for a minimum of 30 days, chargrilled to your liking and served with a Flat Mushroom & 'Viking Butter'

Add a Sauce: Classic Peppercorn, Yorkshire Blue Cheese Sauce **3.5** or Tarragon 'Béarnaise' Sauce **5**



## BITS ON THE SIDE...

Posh Skinny Fries with Parmesan &

Truffle Mayonnaise **5**

Salted Skinny Fries **3**

Salad o't Day **5**

Beer-battered Onion Rings **4**

Tenderstem Broccoli with Chilli & Toasted Pinenuts **4**

Truffled Cauliflower Cheese **5**

## STARLETS' MENU

designed for kids aged 10 & under

### Starters

Yorkshire Pudding & Gravy **4**

Prawn Cocktail, Sauce Marie Rose & Buttered Brown Bread **6**

Wensleydale Wedges, Crudités & Salad Cream V **4**

### Mains

Chilled Yorkshire Ham with a Fried Free Range Egg & Skinny Fries **5**

Tomato Spaghetti with Wensleydale & Garlic Fried Bread Sprinkles **5**

Warm Hot-smoked Salmon, Garden Peas & Herby New Potatoes **6**



### Puddings

Sticky Toffee Pudding, Banana Ice Cream **4**

Lemonade Float with Vanilla Ice Cream **3**

Dark Chocolate Brownie, Fresh Raspberries **5**

## SWEET SENSATIONS & CRACKING CHEESE

Fresh Lemon Posset, Frozen Yorkshire Raspberries & Shortbread Biscuit **6**

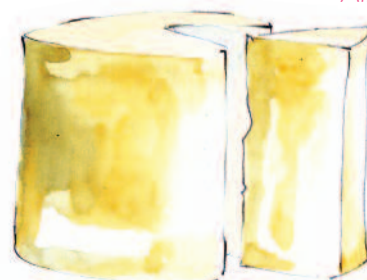
Salted Caramel Tart, 'Maldon' Smoked Popcorn & Stamford Farm Clotted Cream **7**

Classic Sticky Toffee Pudding with Caramelised Banana & Banoffee Ice Cream **8**

White & Dark Chocolate Delice, Bramble & Citrus 'Salad' **7**

Tomlinson's Yorkshire Rhubarb Custard Slice with

All Butter Puff Pastry & King's Ginger Liqueur **9**



Toasted Yorkshire Cheese Rarebit, Caramelised Onion Chutney **7**

A Selection of Cheeses from God's Own Country & Slightly Further Afield... Fruit Chutney, Celery & Botham's Yorkshire Brack **12**



A discretionary 12.5% service charge will be added to the bill for tables of 8 or more, 100% of which will be distributed equitably amongst the staff.

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The Star Inn The City...

Simple Yorkshire cooking with a taste of the countryside