

# 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**

## TO START...



Lightly Spiced Local Spring Vegetable Bhajis,  
Roast Onion Hummus, Sweet 'n' Sour Raisins **7** (Vegan)

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

Traditional Yorkshire Puddings with Yorkshire Ale & Onion Gravy (V)  
one Pud **5**, two Puds **7**, three Puds **9**

Oak-smoked Line Caught Wild Halibut, Lovage Sour Cream &  
East Coast Potted Brown Shrimps, Warm Buckwheat Blinis **13**

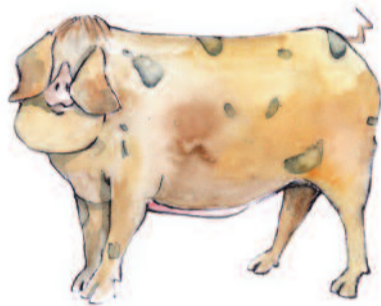
Museum Gardener's Salad with Ribblesdale Goats Curd,  
Roots, Pods & Leaves... **9**

Salad of 'Hand-picked' White Crab, Fennel & Lemon Balm,  
Elderflower Mayonnaise, Shrimp 'Crackers' **15**

'Greek' Summer Salad with Yorkshire Fine Fettle, Giant Green Olives &  
Heritage Tomatoes, Compressed Cucumber & Tapenade Mayonnaise **9**

Chicken 'n' The Egg... Confit Chicken Leg 'Hash', Fried Clarence Court Egg,  
Crispy Chicken Skin & Fried Bread Sprinkles, Spiced Yorkshire Relish **10**

## THE MAIN EVENT...



Butter-roast Fillet of Yorkshire Pork, Cropton Cider-braised Cheek & Piccalilli Sausage Roll,  
Caramelised Sage & Onion Purée, Scrumpy Gravy **22**

Ravioli of Summer Vegetables with Creamed Peas, Lettuce & Mint,  
Yorkshire Ricotta & Toasted Pine Nuts **12/18**

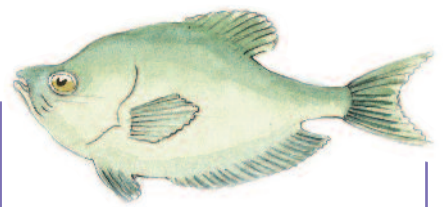
Pan-fried Tail Fillet of Beef, Braised Shin & Yorkshire Blue Cheese 'Croquette',  
Wilted Summer Greens, Fresh Horseradish & Parnshire Pinot Noir Gravy **22**

Pan-roast Breast of Thirkleby Duck with its own Leg Spring Roll, Five Spice Greens,  
Stem Ginger & Spiced Rum 'Dark n' Stormy' Sauce **25**

Chargrilled Celeriac 'Steak', Grilled Mushroom, Confit Tomato &  
Battered Onion Ring, Peppercorn Sauce, Skinny Fries,  
Bloody Mary Ketchup & House Salad **15** (Vegan)

Roast Rump of Lamb (served pink), Summer Vegetable Ratatouille 'Tart',  
Marinated Anchovies, Tapenade, Black Olive & Rosemary Juices **24**

North Sea Fish Catch of the Day: with 'French Style' Peas, Charred Baby Gem,  
Smoked Back Bacon & Mint from Our Garden - **Market Price**  
(Great with a portion of our Posh Fries or a side of Spuds!)



## Market Menu

please see today's  
specials for our  
Daily Offerings  
including Roasts on  
Sundays and  
'Catch of the Day'



## SUMMER GARDEN PARTY MENU

£38 PER PERSON

'Greek' Summer Salad,  
with Yorkshire Fine Fettle,  
Giant Green Olives & Heritage Tomatoes,  
Compressed Cucumber & Tapenade  
Mayonnaise  
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Roast Rump of Lamb (served pink),  
Summer Vegetable Ratatouille 'Tart',  
Marinated Anchovies, Tapenade,  
Black Olive & Rosemary Juices  
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Summer Fruit Pudding  
with Elderflower Jelly,  
Wild Strawberry Sorbet



## BITS ON THE SIDE...

Posh Skinny Fries with  
Parmesan &  
Truffle Mayonnaise **5**  
Side of Spuds **3**  
Salted Skinny Fries **3**  
Salad o't Day **5**  
Battered Onion Rings **4**  
Herb Buttered English Summer  
Greens,  
Garden Mint Butter **3**

## 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 **15**

Fillet Steak Sandwich on Toasted English Muffin, Blue Cheese & Chive Mayonnaise **16**

The Infamous Herb-crumbed Chicken Club on Toasted Haxby Sourdough,  
Lightly Spiced 'Coronation' & Raisin Slaw, Fried Free Range Egg **15**

'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 or Yorkshire Blue Cheese Sauce **3.5** or Tarragon 'Béarnaise' Sauce **5**

## STARLETS' MENU

designed for kids aged 10 & under

### Starters

Yorkshire Pudding & Gravy **4**  
Prawn Cocktail, Sauce Marie Rose &  
Buttered Brown Bread **6**  
Fountains Gold Cheddar & Tomato Salad,  
Onion & Henderson's Chutney **4**

### Mains

Chilled Yorkshire Ham with a  
Fried Free Range Egg & Skinny Fries **6**  
Tomato Spaghetti with Wensleydale &  
Garlic Fried Bread Sprinkles **5**  
Pan Fried Tail Fillet of Beef  
Grilled Flat Mushroom & Skinny Fries,  
Heinz Tomato Ketchup **9**



### Puddings

Summer Berry Jelly,  
Strawberry Ice Cream **4**  
Lemonade Float with Vanilla Ice Cream **3**  
Warm Dark Chocolate Brownie,  
Fresh Raspberries **5**

## SWEET SENSATIONS & CRACKING CHEESE



Summer Fruit Pudding with Elderflower Jelly,  
Wild Strawberry Sorbet **8**

Peanut & Salted Caramel Iced Parfait,  
Chocolate & Sea Salt Ice Cream **9**

Yorkshire Summer Berry & Stem Ginger Trifle,  
Ginger Parkin Crumb, Vanilla Custard **7**

Dark Chocolate Pot with Frozen Yorkshire Raspberries,  
Raspberry Sorbet & Lemon Balm **9** (Vegan)

Lemon Thyme & Wild Flower Honey Sponge, Lemon Curd Ice Cream **7**

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