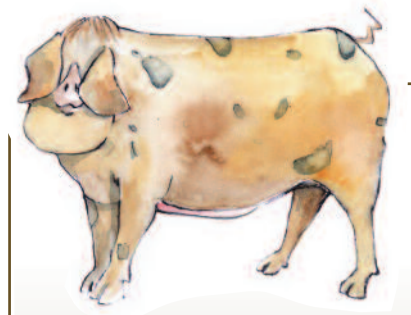




# ALL DAY MENU

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.



## Market Menu

Please see our Daily Specials including Roasts on Sundays and 'Catch of the Day and Loose Bird & Game of the Week' Specials

## GAME ON! MENU

Sample the tastes of 'the season' with our special 3-course menu:

Coarse Terrine of Yorkshire Game with Drunken Prunes, Smoked Bacon & Pistachio, Yorkshire Brack, Damson 'Jam'

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Risotto of Local Estate Partridge with Braised Chestnuts, Wilted Curly Kale, Smoked Wensleydale & Truffle Oil

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Sloe Gin Syllabub with Boozy Fruits, Blackberry Ripple Ice Cream & Brandy Snap 'Biscuit'

30 per person

### TO START...

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

Curried Butternut Squash Soup with Toasted Pumpkin Seeds, Onion Bhajis & Tandoori Mayonnaise **V 8**



Risotto of Local Estate Partridge with Braised Chestnuts, Wilted Curly Kale, Smoked Wensleydale & Truffle Oil **12/21**

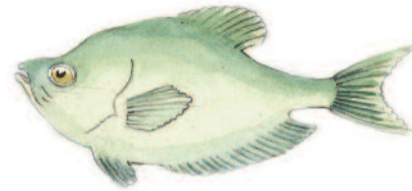
Ceps in the City... Pan-fried Wild Mushrooms, Truffle & Tarragon Cream, Toasted English Muffin **V 9**

North Sea Cod Goujons, Kipper 'n' Caper Coleslaw,

Coastal Vegetables, Crispy Salt 'n' Vinegar Seaweed **9**

A Brace of Traditional Yorkshire Puddings with Ale & Onion Gravy **V 7**

Coarse Terrine of Yorkshire Game with Drunken Prunes, Smoked Bacon & Pistachio, Yorkshire Brack, Damson 'Jam' **9**



Severn & Wye Salmon 'Sushi' with Black Treacle & Fresh Ginger, Scallions & Beansprouts, Henderson's Relish **12**

Salad of Cold-smoked Venison with Spiced Quince & Harrogate Blue, Candied Walnuts & Mulled Wine Syrup **14**

Why not invest in a copy of Andrew Pern's award-winning 'Loose Birds & Game' Book

16

### THE MAIN EVENT...

Fillet of Seabass with Hodgson's Natural Smoked Haddock 'Chowder', Heritage Potatoes, Marsh Samphire & Caper Cream **19**

Chargrilled Yorkshire Pork Rib-Eye with Ginger'd Butternut Squash Purée, Black Pudding Bonbon, Sage 'n' Onion Macaroni Cheese **18**

Deep-fried Breaded 'Mrs Bell's Blue' Ewe's Milk Cheese, Salad of Heritage Beetroot, Granny Smith, Candied Walnuts, Watercress Pesto **V 9/17**



Traditional Yorkshire Lamb Wellington with Truffled Mushroom & Spinach, Onion Purée & Charred Scallions, Baked Dauphinoise & Rosemary Juices **27**

Braised Venison 'Bourguignon', Girolle Mushrooms, Smoked Bacon & Shallots, Parnshire Pinot Noir, Smoked Garlic Mash **22**

Tortelloni of Spiced Pumpkin, Cavolo Nero Cabbage, Yorkshire Blue, Toasted Pinenuts **V 18**

Prime Yorkshire Beef Fillet Steak 'Rossini': Parfait, Crouton & Sauté of Wild Mushrooms, Black Truffle Mash, Tarragon & Madeira Juices **32**

A Little 'Pan Haggerty' Potato Cake, Charred Baby Leeks, Roots, Pods & Leaves... **V 16**

The Infamous Chicken Club Sandwich on Toasted Sourdough, Egg Mayo, Fried Free Range Egg & Salted Skinny Chips **15**



### FROM THE CHARGRILL...

with Salted Skinny Fries & Bloody Mary Ketchup



Yorkshire Beef Burger... Wensleydale Bacon, Fountain's Gold Cheddar, Yorkshire Relish with Baby Gem & Gherkin **14**

'10oz' Rib Eye Steak, Horseradish Butter, Blue Wensleydale & Pickled Onion Salad **28**

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**

Battered 'Tattie' Dabs with Curried Mayonnaise **4**

Ground Provisions of the Day **4**

Salad o't Day **5**

Onion Rings **4**

Side 'o' Spuds **3**

### STARLETS' MENU

designed for kids aged 10 & under



#### Starters

Oak-smoked Salmon with Lemon, Brown Bread & Butter **5**

Yorkshire Pudding & Gravy **3**

Wensleydale Wedges, Cudités & Salad Cream **4**

Herb-breaded Chicken with Aioli **5**

#### Mains

Mac 'n' Cheese with a Cheddar Crust **5**

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

Herb Breaded North Sea Cod Goujons, Garden Peas & Skinny Fries **5**

Bangers 'n' Mash, Gravy **6**

#### Puddings

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

Lemonade Float with Vanilla Ice Cream **3**

Dark Chocolate Brownie, Fresh Raspberries **5**

### SWEET SENSATIONS & CRACKING CHEESE

Steamed Sticky Date Pudding, Muscovado Sauce & Cinder Toffee Ice Cream **8**

Sloe Gin Syllabub with Boozy Fruits, Blackberry Ripple Ice Cream & Brandy Snap 'Biscuit' **7**

York Coffee Emporium & Dark Chocolate Tiramisu **9**



Nutmeg-spiced Apple & Creamed Wensleydale 'Upside Down' Cheesecake, Ginger Parkin Crumb **8**

Forgotten Fruit Eton Mess with Blackberries, Pears & Cinnamon Chantilly **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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online booking: www.starinncity.co.uk

The Star Inn The City...

Simple Yorkshire cooking with a taste of the countryside