

WELCOME TO THE STAR INN RESTAURANT

Over the past two decades, my ethos of using the best of the region, flying the flag for the County and letting the seasons write our menus has worked!

God's Own produce is held in high regard from the butchered meats produced by our Yorkshire farmers, the legendary game from our local Estates and surrounding moorlands, the soft fruits, herbs and vegetables of the Vale of York to, of course, the finest seafood and shellfish from the depths of the North Sea.

Most of our produce is locally sourced with some from further afield.

All is cooked by our team of Chefs headed by our Chef/Director, Stephen Smith.

Enjoy our various menus and the experience of being a part of 700 years of Star Inn hospitality.

Chef/Patron

Chef/Director

You now have a number of Menu choices, including our Blackboards showing Today's Specials, our fixed Locals Menu and our Lunchtime Sandwiches and Snacks Menus, excluding Sundays, in the case of the latter two options. (Please note these Menus may be subject to change without notification)

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Pre-booking not always necessary

SAMPLE AUTUMN À LA CARTE MENU

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PAGE 8/10: Cheese Course & Cheese Descriptions

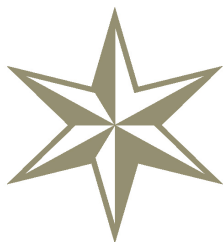
PAGE 11: Ports

PAGE 12: Hot Beverages

THE STAR INN AT HAROME
NORTH YORKSHIRE, YO62 5JE

+44 (0)1439 770397
reservations@thestaratharome.co.uk
www.thestaratharome.co.uk

The Star Inn.



SAMPLE AUTUMN TASTING MENU

(Please advise the Front of House team of any time constraints!)

Lindisfarne Oyster with Seaweed Dashi and Crispy Leeks
*Matched Wine: **Albariño 'Balado'** 2015 Bodegas Zarate (Pontevedra, Spain)*

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Hot and Cold... Slow-roasted and Charred Celeriac, Grelots, Bergamot Preserve,  
'Douglas Fir' and Kitchen Tobacco, Lincolnshire Smoked Eel Burger

*Matched Wine: Reserve **Sauvignon Blanc Fumé** 2016 Oliver Zeter (Pfalz, Germany)*

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Dressed White Whitby Crab 'Stick' with House-pickled Cockles, Shoreline Vegetables,
Deville Crab, Spiced Avocado Ice Cream

*Matched Wine: **Vinhas Velhas Branco** 2016 Luis Pato (Bairrada, Portugal)*

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Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress,  
Apple and Vanilla Chutney, Scrumpy Reduction

*Matched Wine: **Moulin Touchais** 1979 Côteaux du Layon (Loire Valley, France)*

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Aged Wild Allium-rubbed Scallop of Monkfish with 'Woodfire' Sweet Potato, Parsley Root Dabs,
Spiced Shetland Mussels

*Matched Wine: **Gran Caus Blanco** 2016 Can Rafols del Caus, (Penedès, Spain)*

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Pot-roasted Local Shot Mallard Served Two Ways.....

*Matched Wine: **Nuits St Georges** 2013 Vieilles Vignes (Côtes de Nuits, France)*

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Double Chocolate and Cep 'Magnum' with Thyme-roast Pear, Medjool Date and Harome Honey

*Matched Wine: **Palo Cortado Sherry** Apóstoles NP, Gonzalez Byass (Jerez, Spain)*

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Baked Damson Soufflé with Dark Chocolate and Sloe Gin Ice Cream

*Matched Wine : **The Liberator** 2016 The Bishop of Norwich - Episode 9 Revisited (Calitzdorp, South Africa)*

### CHEESE COURSE SUPPLEMENT £15.00 PER PERSON

A Selection of Cheeses from our 'Mousey Thompson' Cheese Trolley

**Supplementary Wine: Qunita Do Vallado**, 10 yr old Tawny Port £7.00 Per Person

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Chocolate & Cherry Brandy Truffles, Laphroaig Whisky Fudge, Cardamon and Orange Pâte de Fruits
Brazil Datterra Speciality Coffee

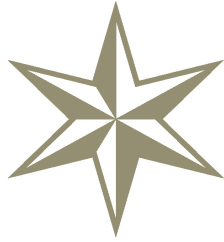
Tasting Menu ~ £85.00 per guest with optional supplements for optional Cheese Course.

Matched Wine package ~ £90.00 per guest

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SAMPLE AUTUMN MENU

APPETISERS

Little Foie Gras 'Toad in the Hole' £5.00

Lindisfarne Oyster with 2017 Elderberry Shallot Preserve £3.50

Squid Ink Grissini, Cod Roe 'Taramasalata' £3.00

Mallard Drummer with Parkin and Yorkshire Relish £3.50

STARTERS

Soup

Hot and Cold... Slow-roasted and Charred Celeriac, Grelots, Bergamot Preserve, 'Douglas Fir' and Kitchen Tobacco, Lincolnshire Smoked Eel Burger £9.00

Venison

'Tartare' of Harome Venison... Maran Egg Yolk, Juniper Mayonnaise and House-cured Jerky, Scratching 'Bark' £15.00

Rockpool

North Sea Lobster, King Scallop, Shetland Mussels and Pickled Cockles with Lindisfarne Oyster Ice, Whitby Crab 'Gravy' £17.00

Black Pudding

Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress, Apple and Vanilla Chutney, Scrumpy Reduction £16.00

Smoked Haddock

Hartlepool Natural Smoked Haddock Ravioli with Wholegrain Mustard and Garden Leek, Stinking Bishop £14.00
Add Garforth Caviar £30.00 per 5g

Terrine

Terrine of the Day... suitably garnished £12.00

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SAMPLE MAINS

Partridge

Rievaulx Shot Red Legged Partridge with Autumn Truffle Bread and Butter Pudding,
Spiced Raisin Purée, Pickled Orange, Sauce Albufera, Fresh Nutmeg £21.00
... with 'Seconds'!

Halibut

Beurre Noisette Butter-poached North Sea Halibut with Frog's Legs 'Kiev',
Roast Hazelnut, Parsnip, Wood Sorrel £26.00

Mallard

Pot-roasted Local Shot Mallard, Two Ways:
Roasted Crown with Smoked Beetroot 'cooked over embers',
Elderberry Balsamic and Quince
with
'Abats' Ragoût, Black Pudding Whip, Crispy Shallots £26.95 or £50.00 per couple

Monkfish

Aged Wild Allium-rubbed Monkfish with 'Woodfire' Sweet Potato,
Parsley Root Dabs, Spiced Shetland Mussels £24.95

Beef

Thyme-roast Fillet of Yorkshire Reared Beef with Stout 'n' Oxtail Pie,
Peppered Swede Purée, Roscoff Onion Gravy, Horseradish £32.50

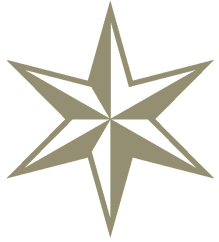
Lamb

Braised Shoulder of Sir Gary Verity's Leyburn Lamb with Raw Milk 'Mash',
Stockpot Carrots, Pickled Red Cabbage, Garden Mint Jellies £17.00

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SAMPLE GREEN MENU

All Vegetarian (V); Many Vegan (VE)

STARTERS

Broth

Forager's Broth of Winter Wild Mushrooms, Cracked Hazelnuts and Pickled Beetroot, Garden Herb 'Taco' VE £8.00

'Trifle'

Wensleydale and Cranberry 'Cheese' with Celery, Roasted Star Inn Orchard Apples, Yorkshire Cider Jelly, Nut Crumble VE £10.00

Egg

Maran Egg 'coddled to order', Pumpernickel, Jerusalem Artichoke, Veggie Patch V £14.00(s)/£19.00(m)

STARTER/MAIN COURSES

Salad

Winter Salad... Clementine and Quince with Fresh Winter Truffle, Raw Kale and Chestnut Shavings VE £9.00(s)/£18.00(m)

Pumpkin

'Cannelloni' of Homegrown 'Crown Prince' Pumpkin, Braised Chestnuts, Hispi Cabbage, Fresh Ginger, Parkin and Garden Sage VE £14.00(s)/£19.00(m)

Soufflé

Twice Baked Mont d'Or Vacherin, Spiced Quince, Mulled Salsify, Candied Walnuts, Crisp Winter Leaves V £10.00 (s)/£16.00(m)

Risotto

Celeriac 'Risotto' with Sauté of Cep Mushrooms, Brassicas, Winter Truffle Dressing VE £14.00(s)/£21.00(m)

Haggis

Neeps 'n' Tatties... Peppered Swede Purée, Maris Piper Puffs, Malt Whisky, Toasted Oats VE £16.00

PUDDINGS

Pineapple

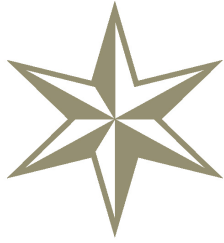
Warm Rum-braised Pineapple, Peppered Sorbet, Sailor Jerry's Raisin Syrup VE? £???

Berries

Boozy Winter Berries, Sloe Gin Sorbet, Plum Pudding Pieces VE? £???

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SAMPLE AUTUMN PUDDINGS

Gluten-free versions can be made of most of our puddings on request except where indicated by *

Damson

Baked Damson Soufflé with Dark Chocolate and Sloe Gin Ice Cream £12.00

Please allow 20 minutes cooking time

*Suggested Dessert Wine: **Black Elysium**, Muscat 2015 (California, USA) £13.50*

Apple

Baked Yorkshire Rose 'à la Passard'...

Orchard Apple and Hawes Wensleydale, Spiced Raisins £10.00

*Suggested Dessert Wine: **Sauvignon Blanc**, Sweet Heart, Oliver Zeter 2017 (Pfalz, Germany) £11.50*

Frangipane*

Homegrown Sherried Fig Frangipane, Salted Caramel Ice Cream, Caramelised Quince, Pedro Ximénez Syrup £8.00

*Suggested Dessert Wine: **Trockenbeereauslese**, Goldschatz, Oliver Zeter (Pfalz, Germany) £20.00*

Clementine

Caramelised Clementine Duck Egg Tart, Nutmeg, Elderberry Ripple Ice Cream, Confit Orange £8.00

*Suggested Dessert Wine: **De Trafford**, Straw Wine 2013 (Stellenbosch, South Africa) £14.50*

Chocolate

White Chocolate and Cep 'Magnum' with Thyme-roast Pear, Medjool Date, Hazelnut and Harome Honey £10.00

*Suggested Dessert Wine: **Pedro Ximénez**, De Añada 2014 (Jerez, Spain) £8.00*

Ice Creams

Seasonal Selection of Ice Creams - £6.00

~ Salted Caramel Ice Cream with Pedro Ximénez Syrup

~ Dark Chocolate and Sloe Gin Ice Cream with Confit Orange

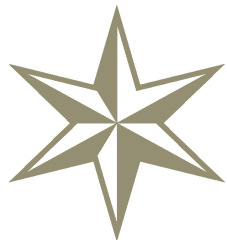
~ Blackberry and Liquorice Ice Cream with Lemon Balm

*Suggested Dessert Wine: **Icewine**, Stratus Riesling 2015 (Niagara, Canada) £15.50*

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SAMPLE DESSERT WINES

(100ml Glass unless otherwise stated)

Muscat De Beaumes De Venise, 2016 (France) £7.20

Tasting Notes: Light and sweet aroma of tropical fruit and a taste of candied orange and honey

Baccadoro, Fondo Antico 2014 (Sicily, Italy) £7.50

Tasting Notes: A sweet combination of almonds, cookies and dried figs with a hint of orange

Pedro Ximénez, De Añada 2014 (Jerez, Spain) - 50ml Serving £8.00

Tasting Notes: Raisins, figs and plums with a long aftertaste of chocolate and toffee

Sauvignon Blanc, Sweet Heart, Oliver Zeter 2017 Pflaz, Germany £11.50

Tasting Notes: Exotic wine with mango, pineapple, red apples and gooseberries

Black Elysium, Muscat 2015 (California, USA) £13.50

Tasting Notes: Rose aroma intense on the palate, full of rich velvety fruit

De Trafford, Straw Wine 2013 (Stellenbosch, South Africa) £14.50

Tasting Notes: Marzipan, burnt honey and dried apricots with a citrus twist

Icewine, Stratus Riesling 2015 (Niagara, Canada) £15.50

Tasting Notes: Ripe peach, marmalade with pineapple and lemon drops

Royal Tokaji, 5 Puttonyos, 2004 (Tokaji, Hungary) £17.50

Tasting Notes: Honey, peaches and traces of spice and citrus fruit

Trockenbeerenauslese, Goldschatz, Oliver Zeter (Pflaz, Germany) £20.00

Tasting Notes: The 'Pot of Gold' delicate yellow fruit with nougat, chocolate and coffee

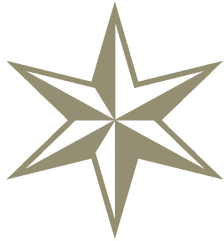
Château du Levant, Sauternes, 2013, (Bordeaux, France) £24.00

Tasting Notes: Open fruity nose with honey and a vanilla finish

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SAMPLE CHEESE COURSE

Here at The Star Inn we love our Cheese!
We have some favourites, which we retain as constant as possible,
with a few 'guests' from near and far too.

Some of our cheeses are seasonal, so it's always nice to meet them again at their time of year,
and there are a few, which we customise by maturing or truffling ourselves.

Please ask a member of the Front of House team to accompany you to
our 'Mousey Thompson' cheese trolley and introduce the chosen ones

The Cheese Course can be taken as a separate course, before or after Pudding, maybe with
a glass of something warming too ... please see for our list of Ports!

~ A Choice of Three Cheeses £12.00

~ A Choice of Six Cheeses £20.00

'Le Grand Fromage' ... a taste tour of all the cheeses of the day £24.00

All served with our Grape and Raisin Chutney, Grapes, Celery and Biscuits

Chef's Cheese Course Choice

Warm Cote Hill Blue Walnut Tart with Endive, Waldorf Dressing £12.00

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THE STAR INN SAMPLE AUTUMN CHEESE TROLLEY

Richard III Wensleydale (V)

Pasteurised cow's milk cheese to a traditional Wensleydale recipe, for a creamier, less-crumbly cheese with a zesty, clean, fresh taste.

Killeen

Pasteurised goat's cheese made in Ireland in a 'Gouda' style. Aged to add a depth of flavour and bring out sweetness and roasted hazelnut flavours.

Dorstone

Unpasteurised goat's milk cheese; soft, creamy and surface-ripened by lightly rolling in charcoal. The French recipe and short ageing result in a mousse-like texture, a lemony-fresh flavour and just a hint of goat.

Sparkenhoe Red Leicester

Unpasteurised cow's milk cheese made in the Classic 'Cheddar' style with a striking colour from annatto. Rich with a sweet, earthy smell and firm texture at first, it matures with a creamier texture with nutty, caramel notes.

Smoked Lincolnshire Poacher (V)

Oak-smoked, unpasteurised cow's milk 'Cheddar'-styled cheese; straw-coloured, smooth-textured and strong tasting. In summer, the flavour has notes of pineapple and toasted nuts, and is predominantly 'grassy', whilst in winter, the flavours appear more savoury.

May Hill Green (V)

Pasteurised cow's milk cheese; 'semi-soft' with a strong aroma, in a similar style to Stinking Bishop, but topped with chopped nettles. Coiled by a Beechwood lath for a distinctive character.

Oglesfield

Unpasteurised Jersey cow's milk cheese combining 'Cheddar' and 'Tomme' styles. Washed in a special brine to intensify the flavours, including its sweet, fruity notes.

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Etivaz (V)

An unpasteurised cow's milk 'alpine-style' cheese made as Gruyère would have been in years gone by. Saline and smoky with sweet butterscotch and caramel nutty notes.

Leeds Blue

Pasteurised sheep's milk 'Gorgonzola' cheese made by an Italian near Harrogate! Rich, creamy and piquant.

Cote Hill Blue (V)

Unpasteurised cow's milk blue-veined cheese made in Lincolnshire in the style of a 'Blue Brie'. Buttery sweetness is countered by a 'kick-in-the-mouth' salty sharpness.

Mrs Bell's Blue (V)

Pasteurised ewe's milk blue-veined cheese made locally. Considered by some to be among the best blue ewe's milk cheeses in Europe, Milder and less salty than Roquefort but rich and complex with meadow sweetness balanced by a punchy saltiness.

Colston Bassett Stilton

Blue-veined pasteurised cow's milk cheese made and aged in accordance with traditional Stilton-making methods for a rich, flawlessly balanced cheese with a lingering flavour.

Tunworth

Pasteurised cow's milk cheese to creamy-textured 'Camembert' style; creamy-textured; a thin washed rind with rich, sweet and vegetal intense flavours.

St James

Unpasteurised ewe's milk with, unusually for a sheep's milk cheese, a washed rind. Soft with savoury, 'meaty' flavours, when young, it becomes creamier and sweeter with age.

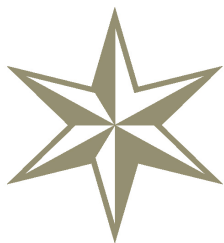
Vacherin Mont d'Or

Unpasteurised cow's milk cheese; unctuous and rich with piney flavours from the spruce bark, which this special seasonal cheese is made in. Frequently washed, then boxed to form a crinkly rind.

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SAMPLE PORTS

(75ml Glass unless otherwise stated)

Quinta Do Vallado, 10 year old Tawny £7.00

Tasting Notes: Rich nutty, dried fruit aromas and sweet raisin, mocha chocolate, spice and medjool date flavours on the palate

Quinta Do Vallado, Tawny Reserva £7.50

Tasting Notes: Aromas of wild fruits, dried fruits and spices. The palate is rich, yet fresh, with a long, explosive finish.

Quinta Do Vallado, 30 year old Tawny £11.50

Tasting Notes: Rich aromas of dried fruits and honey. Taste is explosive, with a hint of orange jam and a very long, persistent finish.

Niepoort, Late Bottled Vintage £11.50

Tasting Notes: Black fruits on the nose with raspberry, plums, cherries, nutmeg and spice on the palate.

Warre's Vintage 2004 £13.50

Tasting Notes: Full-bodied, rich and sweet; deep, dark fruit flavours; long, elegant finish.

Graham's 20 year old Tawny £16.00

Tasting Notes: Characteristic 'nutty' aromas on the nose; rich, sweet and smooth on the palate with a long finish.

Quinta Do Noval, 40 year old Tawny £17.00

Tasting Notes: Intense, nutty aromatics; full bodied, sweet and rich palate with intense almond rancio character.

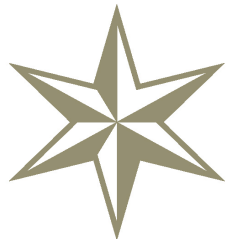
Sandeman Vintage 1977 £19.00

Tasting Notes: Dark fruit notes of blackberries and black cherries combine with a thick silky texture and ripe tannins.

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SAMPLE HOT BEVERAGES

If you would like to take coffee and after dinner drinks in our atmospheric Coffee Loft (and former Monk's Dormitory!) upstairs in the eaves of the Thatch, please ask when ordering.

COFFEES, TEAS & CHOCOLATES

(All with Seasonal Homemade Sweets)

Cafetière of Café du Monde Coffee £3.90

Railtown 'Black Diamond' Coffee £4.00

Served with a double Espresso shot.

Choose from:

Cappuccino, Latte, Americano, Espresso or Flat White

Speciality Coffees:

Mocha £4.50

'Ginger Parkin' Latte £4.50

Liqueur Coffee £6.50

Bailey's Latte £6.50

Caffè Corretto (Espresso with Grappa Shot) £6.50

Jeeves and Jericho Teas all £4.10

Choose from:

Dales Brew, Earl of Grey Scented Black Leaf Tea, Girlie Grey Scented Black Leaf Tea, Darjeeling First Flush Black Leaf Tea, China Jasmine Green Leaf Tea, Red Berry Burst Fruit Tonic, Camomile Blossoms Herbal Tonic, Red Berry Burst Fruit Tonic, Mojito Mint Herbal Tonic, Lemon and Ginger Rescue, Turkish Chunky Apple

Hot Chocolates

Hot Chocolate and Marshmallows £4.50

Hot 'Chocolate Orange' with Cointreau & Candied Peel £6.50

'Black Forest' Dark Chocolate with Cream & Boozy Cherries £6.50

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