

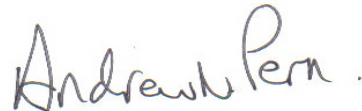
WELCOME TO THE STAR INN RESTAURANT

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 Today's Specials and our fixed Locals Menu (available Mondays to Saturdays).

A Sandwiches and Snacks Menu is also available Tuesdays to Saturday lunchtimes.

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EARLY SPRING À LA CARTE MENU

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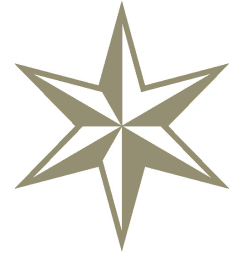
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The Star Inn

EARLY SPRING TASTING MENU MATCHED WINES PACKAGE NOTES

Pub Snacks

Try a little tippie on the House...!

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**Cauliflower & Sweet Onion Matched Wine: *Ava Chenin Blanc* 2017 Donovan Rall (Swartland, South Africa)**

The soft, ripe fruits of this Chenin marry wonderfully with the Sweet Onion and Cauliflower, whilst the rich texture and savoury notes are enhanced by the cheese Whip and Perigord Truffle

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Beef Tea Matched Wine: *LL Syrah* 2017 Luke Lambert (Yarra Valley, Australia)

From Australia's new wave of winemakers producing pure fruit wines with limited oak influence. The freshness of the acidity and the bright black fruit gives a wonderful lift to the rich depths of the tea, whilst the peppery spicy harmonises beautifully.

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**Crab Matched Wine: *Txomin Etxaniz* 2016 Txakolina de Getariako (Getaria, Spain)**

The Ondarrabi grapes make this the perfect seafood wine. The crisp acidity, bright citrus fruits and saline character give a 'sea-fresh' taste, which runs through the various elements of this dish.

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'BPF' (Supplementary Course) Matched Wine: *Moulin Touchais* 1979 Coteaux Du Layon (Loire Valley, France)

The intensity and richness of the black pudding and caramelisation of the foie gras work well with this late harvest Chenin. Its toffee honey notes complement the foie gras, whilst natural acidity balances the richer elements. SUPPLEMENT £13.50/100ml

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**Veal Matched Wine: *Chardonnay La Crema* 2016 (Sonoma Coast, USA)**

The tenderness of the glazed veal unifies wonderfully with this Chardonnay, which also balances with the spice of the horseradish. Its toasty caramel-like character and rich texture from 8 months of barrel-ageing and notes of ripe stoned fruit and honeydew melon.

~~~~~  
Asparagus Matched Wine: *Assyrtiko 34* 2017 Karamolegos (Santorini, Greece)

Made from 120 year old vines, the smoky, mineral notes of this Assyrtiko combine excellently with the eel and seaweed dashi, whilst the vibrant acidity brings an added freshness.

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**Squab Pigeon Two Ways Matched Wine - Royale: *Riesling Wehlener Sonnenuhr 'Devon'* 2010 S.A. Prum (Mosel, Germany)**

The citrus acidity cuts through the Royale, whilst the honeyed spice and apricot fruit work well with the other elements

- Breast: ***The Flower and The Bee***, Sousón, 2016, Coto de Gormariz (Ribeiro, Spain)

The minerality, spice and fresh red and black fruit flavours balance beautifully with the more savoury elements of the sauce.

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

A blend of Palomino and Pedro Ximenez grapes are aged separately for around 12 years in casks. The resulting sherry has a savoury nuttiness, flavours of dates and figs, as well as a sweetness from the PX, all of which match this dish very well.

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**Soufflé Matched Wine: *Moscato d'Asti DOCG* La Gatta 2016 Terra de Vino (Piemonte, Italy)**

Unctuous fruit pairs with the rhubarb whilst floral notes harmonise with the ice cream and acidity balances well with the soufflé and vanilla custard

Matched Wines Package: £90 per guest

## EARLY SPRING TASTING MENU

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

A Brace of 'Pub Snacks':

Satay of Hamsterley Roast Pig

Maldon Oyster, Bubble 'n' Squeak

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Roast Cauliflower and Sweet Onion with Moorland Tomme Whip, Perigord Truffle
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Shorthorn Beef Tea... Roasted Marrow, Gem, Grelots and Pickled Tongue, Early Spring Gatherings  
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Dressed White Whitby Crab 'Stick' with House-pickled Cockles, Shoreline Vegetables,
Devilleed Crab, Spiced Avocado Ice Cream
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*STAR INN SIGNATURE DISH est 1996*

Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress,  
Apple and Vanilla Chutney, Scrumpy Reduction SUPPLEMENT £10.00 PER PERSON  
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Sticky Barley Glazed Veal Cheek with Roasted Yeast and Celeriac, Horseradish 'Krispies'
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Petrus White Asparagus with Smoked Eel and Pink Fir Apple Potato Salad, Seaweed Dashi  
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Squab Pigeon served two ways...

Whipped Royale, Waldorf and Sloe Gin,

Milk-fed Breast with Jerusalem Artichoke, Black Trumpet Mushroom and Blue Wensleydale
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Double Chocolate and Cep 'Magnum' with Thyme-roast Pear, Medjool Date and Harome Honey  
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Tomlinson's Yorkshire Rhubarb Soufflé with Pontefract Cake Ice Cream, Madagascan Vanilla Custard
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*OPTIONAL CHEESE COURSE*

A Selection of Cheeses from our 'Mousey Thompson' Cheese Trolley with Plum Bread and 'Biscuits',  
Bitter Leaf and Walnut Salad SUPPLEMENT £15.00 PER PERSON  
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Arabica Truffles, Baked Gingerbread Fudge, Seville Orange and Cardamon Pâte de Fruits
Brazil Datterra Speciality Coffee

Tasting Menu ~ £85.00 per guest with optional Supplements.

EARLY SPRING MENU

APPETISERS

Maldon Oyster, 'Bubble 'n' Squeak' £3.50

Little Foie Gras 'Toad in the Hole' £5.00

Satay of Hamsterley Forest Pig Brawn £3.00

STARTERS

Soup

Shorthorn Beef Tea... Roasted Marrow Bone, Gem, Grelots and Pickled Tongue with
Crisp Early Spring Brassicas, Oxtail Steamed Bun £8.00

Mackerel

Rhubarb-cured Line-caught North Sea Mackerel with
'Bronze Fennel'-infused Pastis and Blood Oranges, Coastal Vegetables £12.00

Black Pudding (est 1996)

Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress,
Apple and Vanilla Chutney, Scrumpy Reduction £16.50

Cod

Skrei Cod, Flaked with Roasted Local Spelt Grains, Three Little Pigs Chorizo,
'Rookie's' of Harome Spud, Lovage Nut Brown Butter £14.00

Hare

Ravioli of Harome Shot Hare Haunch with English Opal Apple, Boozy Prunes,
Pommery Mustard, Late Season Red Cabbage 'Borscht', 'Pontefract Cake' £12.00

MAINS

Turbot

North Sea Turbot with Petruis White Asparagus, Smoked Eel, Pink Fir Apple Potato Salad, 'Green Rice' and Scorched Horseradish Cream £32.00

Squab Pigeon

Milk-fed and Pot-roasted with its own 'Royale', Jerusalem Artichoke and Star Inn Sloe Gin, Black Trumpet Mushrooms and Blue Wensleydale £23.00

Lemon Sole

Fillet of East Coast Lemon Sole with Day Boat Squid 'Tagliatelle', Alliums and Monk's Beard, Albarino 'Jam', Lobster Broth £24.00

Veal

Barley-aged Veal Loin with Hay-baked Celeriac, Roasted Yeast, Pale Ale, Henderson's Relish, Morels and Buttered Spinach £26.00

Gammon

Our Own Hive Honey-glazed Gammon with Spiced Pineapple, Smoked Bacon Ice Cream, Sage-cured Egg Yolk, Chestnut Mushroom Shavings, Sauce 'Perpignan' £19.00

Hogget

Rosemary-roast Hogget Chop with Peppered Neep Purée, Charred Ebberston Leek, Hotpot 'Crisps' Choux Farcie £24.00

VEGETARIAN MENU

STARTERS

Broth

Forager's Broth of Wild Mushrooms, Hedgerow Shoots and
Pickled Beetroot, Garden Herb 'Taco' V £8.00

'Trifle'

Darling Blue Cheese 'Trifle' with Celery, Roasted Star Inn Orchard Apples,
Yorkshire Cider Jelly, Fruit 'n' Nut Crumble V £10.00

Egg

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

MAIN COURSES

Celeriac

'Lasagne' of New Season Celeriac, Morel Mushroom and Moorland Tomme Cheese Whip
with Pickled Pear and Kitchen 'Tobacco' V £14.00(s)/£19.00(m)

Soufflé

Twice Baked Yorkshire Cauliflower and Fountain's Gold Cheese Soufflé,
Sweet Onion, Sherry-braised Salsify, Hazelnut 'Polonaise' V £10.00 (s)/£16.00(m)

Risotto

Harome Wild Garlic Risotto with Early Spring Penny Bun Mushroom 'à la Grecque',
Perigord Truffle and Parmesan Cheese 'Crackling' V £16.00(s)/£21.00(m)

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

EARLY SPRING PUDDINGS

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

Soufflé

Tomlinson's Yorkshire Rhubarb Soufflé with Pontefract Cake Ice Cream, Madagascan Vanilla Custard £11.50

Please allow 20 minutes cooking time

Suggested Dessert Wine: Moscato d'Asti DOCG La Gatta 2016 Terra de Vino (Piemonte, Italy) £7.50

Gold Rush Apple

Steamed Gold Rush Apple Caramel Sponge Pie with Cinder Toffee and Ampleforth Apple Brandy Burnt Honey £8.00

Suggested Dessert Wine: Baccadoro, Fondo Antico 2014 (Sicily, Italy) £7.50

'Marathon'

Salted Peanut Nougat and Caramel with Crème Fraîche Ice Cream £8.00

Suggested Dessert Wine: Suggested Dessert Wine: Pedro Ximénez, De Añada 2014 (Jerez, Spain) £12.50

Frangipane

Blood Orange and Malfy Gin-soaked Frangipane with Roast Almond Brittle, Lemon Curd Ice Cream £9.00

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

Magnum

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

Suggested Dessert Wine: Palo Cortado Sherry Apóstoles NP, Gonzalez Byass (Jerez, Spain) £8.00

Ice Creams

Seasonal Selection of Ice Creams - £6.00

~ Chocolate Salted Caramel Ice Cream with Peanut Brittle

~ Pontefract Cake Ice Cream, Rhubarb Tuile

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

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.

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

THE STAR INN EARLY SPRING CHEESE TROLLEY

Kit Calvert Wensleydale (V)

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

Sinodun Hill (V)

Unpasteurised fresh goat's cheese made by hand by Rachel and Fraser on their tiny thirty-goat farm in Oxfordshire. Creamy, rich and herbaceous.

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.

Berwick Edge

An unpasteurised cow's milk cheese made by Maggie Maxwell in Northumberland and aged for 14 months. Almost like an aged Gouda; sweet/sour and crystalline

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.

Darling Blue

Made in Northumberland at Doddington Farm using pasteurised cow's milk; an eight week old, gentle, rich, firm blue cheese.

Tunworth

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

Winslade

A supple 'piney' rich and creamy Tomme-style cheese from Cumbria made with pasteurised cow's milk.

Finn

Triple cream Brie-style cheese made with pasteurised cow's milk on Charlie Westhead's farm in Herefordshire. Similar to a Vignotte with a crème fraîche-like texture and gently 'mushroomy'

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.

Stinking Bishop (V)

Pasteurised full fat cow's milk soft cheese with a pungent smell, but not overwhelmingly strong taste from the perry-washed rind. Delightful, sweetish flavour.

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, 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