

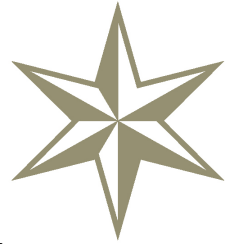
WELCOME TO THE STAR INN RESTAURANT

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.



Andrew Pern

Chef/Patron



@andrewpern



@thestaratharome

Stephen Smith

Chef/Director



@stephen422smith

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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SPRING À LA CARTE MENU

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The Star Inn

SPRING TASTING MENU MATCHED WINES PACKAGE NOTES

'Lardy Cake' Matched Wine: Disznókő Tokaji 'Inspiration' Dry Furmint, 2017 Hungary

The wonderful minerality and freshness cut through the cake and bring an intensity to the dish, whilst the fruit density at its core, along with richness from time in barrel, marries with the texture, savoury richness and delicately sweet complexity.

Cauliflower & Sweet Onion Matched Wine: Chenin Blanc 2016 - Hogan Vineyards, 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 Moorland Truffles.

Cigar Matched Wine: Shiraz 2017 - Hentley Farm, Barossa Valley, Australia

The rich, ripe dark fruit, full body, supple tannins and notes of liquorice and clove sing in perfect harmony with both the savoury and sweet components of this dish, whilst the fresh acidity provides an inviting lift.

Forager's Broth Matched Wine: Glockenspiel Spätburgunder 2014 - Ludi Neiss, Pfalz, Germany VEGAN

This delicious Pinot Noir brings all the elegance and savoury delight of a good Burgundy. It's bright red fruit and elevated acidity lift the earthiness of the broth, whilst evolved notes of truffle and mushroom in the wine sit in perfect harmony.

Crab Stick 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.

Ploughman's Tartlet Matched Wine: Grüner Veltliner Smaragd 2017 Terrassen, Austria

The additional hang-time on the vine provides the fruit intensity and weight to wonderfully compliment the Tartlet's layers of flavour and texture.

'BPGF' (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 £14.00/100ml

Hispi Cabbage Matched Wine: Rosie's Block Chardonnay 2017, Neudorf Vineyards, Nelson, New Zealand

A great balance of rich fruit and mineral complexity bring freshness and weight on the palate, to balance the contrasting textures and flavours.

Lamb Matched Wine: Aster Crianza 2013, Ribera del Duero, Spain

With seven years of development and a thoughtful use of oak, this delicious Ribera with ripe cherries, mild herbs, sweet spice and savoury development provides a fantastic match for the concentrated complexity of the lamb, morels and Madeira sauce.

Cheese (Supplementary Course) Matched Wine: Arbois Château Béthanie 2014, Jura, France

What grows together goes together, and this is the traditional pairing enjoyed in Jura. The blend has Chardonnay freshness and bright fruit to lift the dish, whilst the savoury, nuttiness of the Savignin enhances its richness. SUPPLEMENT £15.85/100ml

Delice Matched Wine: The Liberator 2016 - The Bishop of Norwich - Episode 9 Revisited, South Africa

As good as the finest vintage port, this blend delivers all the sumptuous fruit and sweet spice to envelop this phenomenal chocolate dessert.

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

Full of unctuous fruit, it pairs well with the soufflé; a floral note harmonises with the sweet spice of the Pontefract cake ice cream.

Matched Wines Package: £90 per guest (£175 including Tasting Menu)

SPRING TASTING MENU

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

Goose Fat 'Lardy Cake', Confit Leg and Pedro Ximenez Raisins

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Roast Cauliflower and Sweet Onion with Moorland Tomme Whip, Black Spring Truffle

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Forager's Broth of Local Wild Mushrooms and Wild Garlic Shoots, 'Gamekeeper's Cigar'

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Dressed White Whitby Crab 'Stick' with Devilled Hass Avocado Ice Cream

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Ploughman's Tartlet... Yorkshire Blue, Pulled Ham Hock and Pickle, Maple-smoked Apple

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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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Hispi Cabbage 'Carbonara' with Shetland Mussels, Puffed Maris Piper, Skrei Cod Jerky

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Poached Lindisfarne Oyster with Seaweed Dashi

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Rosemary-roasted Cutlet of Ryedale Lamb, Morels, Madeira and Artichoke

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*OPTIONAL CHEESE COURSE*

Savoury 'Mock' Rice Pudding... Ripened Winslade Cow's Milk Cheese, Bianchetto White Truffle, Scorched 'Skin'

SUPPLEMENT £10.00 PER PERSON

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Malt and Bitter Chocolate Delice with Hazelnuts and Horlicks, Salted Caramel

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'Black Jacks and Fruit Salad':

'Force-grown' Rhubarb Soufflé with Blood Orange Custard and Pontefract Cake Ice Cream

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Peanut Butter Fudge, Espresso Chocolate Truffles, Forgotten Fruit Pâte de Fruit

Brazil Datterra Speciality Coffee

Tasting Menu ~ £85.00 per guest with
optional Supplements and Matched Wines Package, where selected

SPRING MENU

APPETISERS

Sourdough Pikelet, Tunworth and Perigord Truffle £3.50
Poached Lindisfarne Oyster, Seaweed Dashi, Pickled Ginger £3.50
Harome Goose Fat 'Lardy Cake', Confit Leg, Pedro Ximinez-soaked Raisins £3.25

STARTERS

Mutton

Swaledale Mutton Broth... Steamed Turnip, Radish,
Pearl Barley and Cavolo Nero with a Yeast-glazed Mutton 'Cobbler' £9.00
Recommended Wine: **Rioja Crianza**, Dinastia Vivanco 2014, Rioja, Spain £6.20/125ml, £8.90/175ml, £12.50/250ml

Lobster

Ravioli of Native Lobster and Hickory-smoked Chicken with Bronze Fennel,
Blood Orange and Fennel, Ampleforth Apple Brandy Bisque £16.00
Recommended Wine: **Domingo Martin Albarino** (Ve) 2018, Spain £5.90/125ml, £8.30/175ml, £11.70/250ml

Black Pudding (est 1996)

Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress,
Apple and Vanilla Chutney, Scrumpy Reduction £16.50
Recommended (Sweet) Wine: **Moulin Touchais** 1979 Coteaux Du Layon, France (Varietal: Chenin Blanc) £14.00/100ml

Carrot

Local Grown Sand Carrot 'Bavarois' with Indian Spices,
Ewe's Curd, Roasted Almond and Roscoff Onion Bhaji £13.95
Recommended Wine: **Pinot Gris**, Peth Wetz Estate, 2017, Rheinhessen, Germany £5.00/125ml, £7.10/175ml or £10.00/250ml

Halibut

2019 Black Garlic-cured North Sea Halibut with Pommery Mustard,
Smoked Eel and Pickled Red Cabbage Purée, 'Quavers' £14.50
Recommended Wine: **Chenin Blanc**, Stellenrust, 2018, Stellenbosch, South Africa, £5.20/125ml, £7.30/175ml, £10.40/250ml

MAINS

Pork, in Two Parts £24.95

Part I: Sage-roasted Eskrick Saddleback Pork Tenderloin, Cured Ilkley 'Proscuitto', Artichoke and Mint,
New Season French-style Peas

Part II: A little Pulled Ham Hock and Dale End Cheddar Pie, House Pickle

Recommended Wine: **Le Sughere di Frassinello** 2015, Tuscany, Italy £9.50/125ml, £13.30/175ml or £19.00/250ml

Turbot

Butter-roasted North Sea Turbot with Roast Hazelnut Pease Pudding,

Homemade Black Pudding, Salted Hazelnut, Grelot and 3-cornered Garlic Velouté £40.00

Recommended Wine: **Bhilar Plots** Blanco Rioja Alavesa, 2018 Spain £7.00/125ml, £9.80/175ml, £14.00/250ml

Duck

Black Treacle-glazed Thirkelby Duck with Confit Leg and Lovage Tortellini,

Local Beets and Pickled Cherry, Plum Gin Broth £27.00

Recommended Wine: **Pinot Noir**, Peth Wetz Unfiltered, 2017 Rheinhessen, Germany £8.60/125ml, £12.20/175ml, £17.20/250ml

Cod

Pan-roasted Skrei Cod with Mussel-braised Hispi Cabbage 'Carbonara',

New Season Morels and Puffed Maris Piper £21.00

Recommended Wine: **Chardonnay**, Les Côtilles Vin de France Roux, 2018 SW France £5.00/125ml, £6.80 /175ml, £9.70/250ml

Lamb

A Study of Ryedale Lamb...

Cutlet, Breast, Cheek, Choux Farci, Tongue and Salt 'n' Pepper Sweetbread with Yorkshire Salad £25.00

Recommended Wine: **Côtes du Roussillon Domaine Lafage**, 2018 France £5.50/125ml, £7.70/175ml, £11.00/250ml

SPRING VEGETARIAN & VEGAN MENU

STARTERS

Broth

Forager's Broth of Wild Mushrooms, Hedgerow Shoots and Pickled Beetroot VEGAN £8.00
Recommended Wine: **Rioja Crianza**, Dinastia Vivanco 2014, Rioja, Spain £6.20/125ml, £8.90/175ml, £12.50/250ml

'Trifle'

Smoked Cashew Nut 'Trifle' with Madeira Jelly, Salted Pecan and Parsnip VEGAN £11.00
Recommended Wine: **10 Year Old Sercial**, Blandy's, Portugal £8.00/75ml

Egg

Maran Egg 'coddled to order', Pumpernickel, Truffle, Jerusalem Artichoke,
Veggie Patch V £14.00(s)/£19.00(m)
Recommended Wine: **Bruno Paillard**, Première Cuvée, Champagne, NV, Reims, France £14.00/125ml

MAIN COURSES

Spaghetti Vegginaise

Local Grown Sand Carrot Spaghetti with New Season Roots,
Oregano and Heritage Tomatoes VEGAN £11.50(s)/£19.00(m)
Recommended Wine: **Pinot Gris**, Peth Wetz Estate, 2017, Rheinhessen, Germany £5.00/125ml, £7.10/175ml or £10.00/250ml

Risotto

Risotto of Celeriac and Maris Piper with Yorkshire Blue Cheese,
Salted Candied Walnut, Waldorf Dressing V £16.00(s)/£21.00(m)
Recommended Wine: **Bhilar Plots** Blanco Rioja Alavesa, Spain £7.00/125ml, £9.80/175ml, £14.00/250ml

Kofta

BBQ Oyster Mushroom and Beetroot Kofta with Purple Sprouting Broccoli,
Pickled Ginger and Toasted Sesame VEGAN £18.00
Recommended Wine: **Cantina Valle Isarco**, Valle Isarco DOC, Alto Adige, Italy, £7.50/125ml, £9.20/175ml, £14.50/250ml

DESSERT WINES

(100ml Glass unless otherwise stated)

Lafage Maury Grenat 2017, Languedoc-Roussillon, France £6.50

Tasting Notes: Sweet red wine with flavours of dried red fruits, coffee and chocolate

Muscat De Rivesaltes 2017, Languedoc-Roussillon, France £6.50

Tasting Notes: Intense aromas of grapes, rose petals and ginger; refreshing finish

Pedro Ximénez, De Añada 2014, Jerez, Spain £8.00/50ml

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

Moulin Touchais 1979, Coteaux du Layon, France £14.00

Tasting Notes: A lusciously sweet late harvest Chenin with toffee and honey notes

Royal Tokaji, 5 Puttonyos 2004, Tokaji, Hungary £22.00

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

Château Suduiraut, Premier Cru Classé, Sauternes 2018, Bordeaux, France £23.00

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

De Trafford, Straw Wine 2013, Stellenbosch, South Africa £24.00

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

SPRING PUDDINGS

Please see overleaf for our Cheese Selection and Seasonal Savoury.

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

Malt

Malted Bitter Chocolate Delice with Hazelnut and Horlicks Praline,
Malted Honeycomb and Salted Caramel £11.50

Suggested Dessert Wine: Lafage Maury Grenat 2017, Languedoc-Roussillon, France £6.50/100ml

Black Jack and Fruit Salad

Star Inn Force Grown Rhubarb Soufflé with
Blood Orange Custard and Pontefract Cake Ice Cream £9.00

Please allow 20 minutes

Suggested Dessert Wine Château Suduiraut, Premier Cru Classé Sauternes 2018, Bordeaux, France £23.00/100ml

Frangipane *

Baked Pineapple and Roasted Almond Frangipane with Alphonso Mango Ripple Ice Cream,
Candied Pineapple and Toasted Coconut £10.00

Suggested Dessert Wine : Muscat De Rivesaltes 2017 Languedoc-Roussillon, France £6.50/100ml

Truffle Honey *

Sourdough 'Baba' with Haygrove Raspberries, Benedictine D.O.M. and Truffle Honey Chantilly £9.50

Suggested Dessert Wine : Royal Tokaji, 5 Puttonyos 2004 Tokaji, Hungary £22.00/100ml

Duck Egg

Harome Duck Egg Custard Tart with Caramelised Thyme Puff Pastry,
Poached Cherries and Bitter Chocolate, Salted Caramel Ice Cream £9.50

Suggested Dessert Wine: Graham's Tawny 10 year old £9.50/75ml

Ice Creams, Sorbet and Frozen Yoghurt

Seasonal Selection of Ice Creams - £6.50/3 scoops chosen from:

~ Alphonso Mango Ripple Ice Cream with Toasted Coconut

~ Bitter Chocolate and Salted Caramel with Nougat

~ Frozen Truffle Honey Yoghurt with Bee Pollen

~ Orchard Apple Sorbet with Malted Cinder Toffee

Suggested Dessert Wine: Pedro Ximénez, De Añada 2014, Jerez, Spain £8.00/50ml

PORTS

(75ml Glass unless otherwise stated)

Niepoort, Dry White NV £7.50

Tasting Notes: Sweet nutty nose, herb-tinged palate; elegant and fresh

Niepoort, Late Bottled Vintage £7.50

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

Graham's Tawny 10 year old £9.50

Tasting Notes: Complex nutty aromas combined with hints of honey and figs

Warre's Vintage 2004 £11.50

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

Graham's 20 year old Tawny £15.00

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

Quinta Do Vallado, 30 year old Tawny £23.50

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

Quinta Do Noval, 40 year old Tawny £28.00

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

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 Savoury Cheese Course Choice

Savoury 'Mock' Rice Pudding...

Ripened Winslade Cow's Milk Cheese, Biancetta White Truffle, Scorched 'Skin'

£11.00

Suggested Wine: **Arbois Château Béthanie** 2014, Jura, France £15.85/100ml

THE STAR INN SPRING CHEESE TROLLEY

(CHEESES ARE LISTED GENERALLY IN ORDER OF STRENGTH WITH BLUE CHEESES AT THE END OF THE LIST)

Yorkshire Pecorino (Fresco)

Made from pasteurised Sheep's Milk by a Sardinian living near Leeds, this Pecorino is ready to eat at just 30 days old; smooth, yielding, yoghurt-rich and sweet.

Fellstone

Unpasteurised cow's milk cheese made in an old-fashioned Dales recipe style; mellow and succulent with a sharp, fresh finish

Ruby Kirkham's 'Anniversary' Lancashire

A special unpasteurised cow's milk cheese, made to celebrate Kirkham's 40th anniversary, this is made to their traditional Lancashire cheese, but aged for longer and with greater orange colouring from annatto seed.

Finn (V)

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'

Killeen

A pasteurised, washed-rind goat's milk 'Gouda'-style cheese made in Galway, Ireland, then aged for an additional 11 months by Courtyard Dairy allowing the sweetness to develop and a greater depth of toasty roasted hazelnut flavours.

Hafod

An unpasteurised traditional hard cheese hand-made on Wales' largest certified organic dairy farm. Rich, buttery and nutty flavours.

Tunworth

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

Ragstone

A pasteurised goat's cheese with a bright acidity reminiscent of crème fraîche.
The texture is smooth and dense.

St James

This is a washed-rind cheese made daily from the warm unpasteurised milk flock of Lacaune ewes.
The flavours are deep and complex, rich, savoury and sweet at the same time.

Rollright

A washed-rind, oozing, pasteurised cow's milk cheese wrapped in a band of spruce bark.
The texture is soft and glossy and the flavour is milky with substantial woody notes and a hint of peanut.

Baron Bigod 'Brie'

An unpasteurised cow's milk cheese made in the Brie style from a herd of French cows in Suffolk; rich and creamy.

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.

BLUE CHEESES

Sparkenhoe Blue

A deeply savoury, unpasteurised blue cow's cheese with a richly dense and chewy texture.
The taste is reminiscent of old Leicestershire Blue cheese.

Biggar Blue (V)

A creamy goat's milk cheese from Lanark in Scotland. Creamy in texture with a salty bite.
Strong blue veins a striking feature.

Leeds Blue

A pasteurised Ewe's milk cheese from Adel near Leeds. Smooth and rich with a light, creamy texture.

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

Hot Mint Chocolate with Crème de Menthe £6.50