

## STAR INN SAMPLE SUMMER MENU

### Bar Nibbles

Baked Jersey Oysters, XO Sauce, Smoked Bacon Crumb £4  
Ryedale Brawn Lollipop, Gooseberry and Green Peppercorn Relish £3.50  
Mac 'n' Cheese, Yorkshire Blue, Scallion and Summer Truffle £5

### To Start

Soup... 'Loose Birds of Harome' Double Chicken Tea,  
Scorched Corn, Poached Yolk, Dandelion, Truffled Pâté 'n' Toast £9  
*Matched Wine: **Babiana**, Vonderling 2019, Paardeberg, S Africa £8.80/125ml, £12.40/175ml or £17.50/250ml*

Lobster 'B.L.T'... Poached North Sea Lobster with Pockley Grown Heirloom Tomato Gazpacho,  
Smoked Bacon Ice Cream and Wilted Baby Gem, Elderflower Mayonnaise £18  
*Matched Wine: **Sauvignon Blanc**, Bolitho's Block, 2020, Marlborough, N Z £6.40/125ml, £8.70/175ml or £12.50/250ml*

Ploughman's Ravioli of Pulled Ham Hock and Yorkshire Wolds Beer Relish with  
Dale End Cheddar Whip, Ale-pickled Onions, Waldorf Dressing £16  
*Matched Wine: **Chardonnay**, Wente, Morning Fog, 2018, Livermore, USA £7.80/125ml, £10.90/175ml or £15.50/250ml*

Octopus... Marinaded North Sea Octopus with Roasted Peppers,  
Rievaulx Quail Egg, Anchovies and Garden Fennel Sorbet £14.50  
*Matched Wine: **'Pernshire' Alvarinho**, 2017, Vinho Verde, Portugal £6.80/125ml, £9.50/175ml or £13.50/250ml*

**Signature Dish Est 1996...**Grilled Black Pudding and Pan-fried Foie Gras with  
Pickering Watercress, Apple and Vanilla Chutney, Scrumpy Reduction £17  
*Matched Wine: **Moulin Touchais**, 2003, Coteaux Du Layon, Loire Valley, France £16/100ml*

### Mains

Thirkleby Duck, Roasted on the Crown with our Own Bees' Lavender Honey, Aromatic Seeds,  
Potted Leg and Roasted Nectarine Tartlet, Garden Fennel, Yorkshire Sauce £32  
*Matched Wine: **Pinot Gris**, Tohu, Awatere Valley, 2019, Marlborough, N Z £7.50/125ml, £10.40/175ml or £14.80/250ml*

Veal... Two Ways  
- Roasted Fillet (m/r) with Cep Mushroom Ketchup, Garden Bouquet Garni, Black Truffle and Tarragon Sauce  
- Pickled Ox Tongue, Oakwood Mushroom and Celeriac 'Pot Noodle' £38  
*Matched Wine: **Pinot Noir**, Oliver Zeter, 2018, Pfalz, Germany £8.80/125ml, £12.20/175ml or £17.50/250ml*

Pimento-rubbed North Sea Red Mullet with Home-cured Lardo, Garden Lovage,  
Lishman's of Ikley Chorizo, Garden Bean Ragoût, Shellfish Bisque £26.50  
*Matched Wine: **Beaujolais Villages** 2019, Dom Alexandre Burgaud, France £7.40/125ml, £10/175ml or £14.50/250ml*

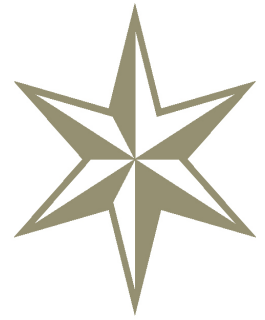
Roasted Fillet of North Sea Wild Halibut with Wilted Gem, Granny Smith and Almond,  
Oat Milk Velouté, Toasted Eel Pikelet £30  
*Matched Wine: **Chenin Blanc**, The Liberator, 2020, Stellenbosch, South Africa £5.70/125ml, £8/175ml or £11.50/250ml*

Spiced Ryedale Reared Lamb with a little Humble Pie, Orange Blossom,  
Charred Alliums, Caramelised Onion £28  
*Matched Wine: **'Pernshire'**, The Winemaker's Choice, 2013, Alentejo, Portugal £10/125ml, £14/175ml or £20/250ml*

### Main Courses are served with Complimentary Vegetables

#### Additional Sides:

Dripping-fried Fat Chips with Curried Mayonnaise or Skinny Fries with Smoked Garlic Aioli £4.50 **V**  
Garden Herb Champ £4 **V**  
Soft Herb and Leaf Salad, Pecorino Cheese, Croûtons £5 **V**  
Broccoli with Red Chilli, Toasted Pinenuts £4. **V**  
Ratatouille, Fine Fettle £5 **V**



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**The Star Inn.**

## Puddings & Cheese

Oak Church Cherry Soufflé with Bitter Hot Chocolate Sauce, Parma Violet Ice Cream £12 ▼  
(Cooked to order - please allow 15 minutes)

Matched Wine: **Late Harvest Tokaji**, Disznókő, 2017, Tokaji, Hungary £13.00/100ml

'Marathon'... 72% Weiss Bitter Chocolate with Peanut, Nougat and Salted Caramel,  
Crème Fraîche Sorbet £13 ▼

Matched Wine: **The Liberator** (Port style), The Bishop of Norwich, 2018, Stellenbosch, South Africa £8.50/100ml

Frangipane... Peach and Roasted Almond Frangipane with Toasted Marzipan,  
Garden Raspberries, Lemon Balm £9.50 ▼

Matched Wine: **Semillon Straw Wine**, 2015, Vergelegen, Stellenbosch, South Africa £11.50/100ml

Makin's Yorkshire Strawberries... Sheep's Milk Set Cream with

North Yorkshire Moors Heather Honeycomb, Wild Strawberry Sorbet, Elder £11.50 ▼

Matched Wine: **Maury Vintage**, Mas Amiel, 2018, Languedoc-Roussillon, France £15.00/100ml

Selection of Ice Creams £6.50/3 scoops, choose from:

Wild Strawberry Sorbet with Elderflower Scroll

Bitter Dark Chocolate and Salted Caramel Ice Cream, Golden Raspberries

Parma Violet '99'

Matched Wine: **Château Roumieu**, Sauternes, 2016, Bordeaux, France £14/100ml

## Cheese Trolley

A Selection of Cheeses from Near and Far with Stewed Grape Chutney, Celery and Biscuits

**A Choice of :** ~ 3 Cheeses £14

~ 4 Cheeses £16

~ 5 Cheeses £18

~ 6 Cheeses £20

## Chef's Savoury Cheese Course Choice

Whipped Blue Wensleydale 'Cheesecake'...

Warm Digestives, Bitter Hedgerow Shoots, Pedro Ximénez Jelly £12.50

Matched Wine: **Graham's Tawny**, 10 Year Old Port, Portugal £9.50/75ml

## Sandwiches (available weekday lunchtimes only)

On Multi Seeded Bloomer Loaf served with a Tossed House Salad £10

Choose from: Black Treacle Glazed Ham with Spiced Pineapple Pickle

Fountains Gold Cheddar and Garden Chive, Ploughman's Pickle ▼

Oak-smoked Salmon and Dill Cream Cheese, Cucumber Relish

## Starlets' Menu suitable for kids aged 10 and under

### Starters £5

Scottish Oak-smoked Salmon with Lemon, Brown Bread and Butter

Chilled Peeled Prawn Cocktail

Wensleydale Wedges with Fresh Vegetable Crudités, Homemade Salad Cream

### Starlets Main Courses £9.50

Bangers 'n' Mash

North Sea Market Fish 'Bites' and Dripping Chips with Peas or Salad

Buttered Pasta with Fresh Heritage Tomato Sauce

Minute Steak, Skinny Frites and Peas or Salad (**supplement £3.50**)

### Starlets Puddings £5

A Selection of Ice Creams: Chocolate, Vanilla or Strawberry

Fresh Fruit Salad with Elderflower

Dark Chocolate Brownie with Raspberries

Lemonade or Coke 'Float' with Vanilla Ice Cream

A discretionary 12.5% service charge will be added to your dining bill, all of which would be distributed equitably amongst our staff. Please feel free to ask for this to be removed or amended, as you wish.