

## STAR INN SAMPLE SPRING SUNDAY MENU

### Bar Nibbles

Lindisfarne Oyster, Bubble 'n' Squeak, Raw Kale, Cured Ham and Straw Potato £3.50

'Loose Birds' Confit Duck Lollipop, Wild Allium, Shallots, Jerky £3.75

### To Start

White Onion and Garden Bay 'Bavarois' with Spilman's Yorkshire Asparagus, Broad Beans, Peas, Sinoden Hill Tumbleweed, Bergamot £12 **V**

*Matched Wine: **Sauvignon Blanc**, Craggy Range, 2019, Marlborough, NZ £6.20/125ml or £8.70/175ml*

House-cured North Sea Halibut Tartare with Pommery Mustard, Pickled Whitby Cockles, Village Hen's Egg Yolk and Colchester Oyster Ice Cream, Scallop Roe Sprinkles £14

*Matched drink: '**Pernshire**' **Alvariño**, 2017, Vinho Verde, Portugal £6.70/125ml or £9.40/175ml*

### Star Inn 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 £14/100ml*

Shorthorn Beef Tea... Pickled Ox Tongue, Beer Vinegar Jellies, Garden Grelots and Crispy Brassicas, Sticky Oxtail and Bone Marrow 'Lardy Cake' £9

*Matched drink: **Château Musar**, Jeune Red, 2018, Bekaa Valley, Lebanon £6.50/125ml or £9.10/175ml*

Ravioli of 'Loose Birds of Harome' Chicken and North Sea Lobster with Village Wild Garlic, Salted Puff Grains, Ewes Curd, Bitter Hedgerow Shoots £16.50

*Matched Wine: **Chardonnay**, Wente, Morning Fog, 2018, USA £7.70/125ml or £10.80/175ml*

### Sunday Roasts

Roast Sirloin of Marwood's Village Reared Beef (m/r) with Yorkshire Pudding,

Roasted Roscoff Onion and Fresh Horseradish £25

*Matched Wine: '**Pernshire**', The Winemaker's Choice, 2013, Alentejo, Portugal £10/125ml or £14/175ml*

Roast Loin of Yorkshire Reared Pork, Hedgerow Berry Compôte, Thyme and Onion Sausage Roll, Ampleforth Cider Juices £21

*Matched Wine: **Pinot Gris**, Tohu, Awatere Valley, 2019, Marlborough, NZ £7.40/125ml or £10.30/175ml*

Add to your Roast, a Yorkshire Pudding 'Royale'... Pan-fried Foie Gras, Black Truffle Shavings, Sweet Onions and Veal Juices £12

### Mains

North Sea Wild Turbot with Poached White Asparagus, Dressed Whitby Crab,

Coastal Pickings, Garden Chervil Velouté, Kelp Oil £market price

*Matched Wine: **Chenin Blanc**, The Liberator, 2020, Stellenbosch, South Africa £5.70/125ml or £8/175ml*

Saddle of Local Shot Fallow Deer... 'cooked over coals', Local Foraged Fungus,

Its own Pâté, Juniper-crust, Cognac, Sauce Rouennaise £32

*Matched Wine: **Pinot Noir**, Oliver Zeter, 2018, Pfalz, Germany £8.60/125ml or £12.20/175ml*

'Scallop' of Roasted North Sea Monkfish Tail with Morels, Shetland Mussels and

St Germain 'Elderflower Liqueur', Peat-smoked Jersey Royal Jacket Potato £29

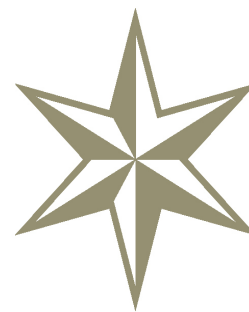
*Matched Wine: **Pinot Gris**, Tohu, Awatere Valley, 2019, Marlborough, NZ £7.40/125ml or £10.30/175ml*

### Main Courses are served with Complimentary Vegetables. Additional Sides:

Dripping-fried Fat Chips with Butcher's Relish or

Rapeseed-cooked Skinny Chips with Wild Garlic Aioli **V** £4.50

Yorkshire Cauliflower with Truffled Moorland Tomme Cheese 'Whip', Spring Truffle £6 **V**



THE STAR INN AT HAROME  
NORTH YORKSHIRE, YO62 5JE

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

**The Star Inn.**

## **Puddings & Cheese**

Baked Yorkshire Rhubarb Soufflé with Hot Spiced Syrup and Ginger Parkin Ice Cream £12 **V**

(Cooked to order - please allow 15 minutes)

*Matched Wine: **Royal Tokaji**, 5 Puttonyos, 2009/13, Tokaji, Hungary £21/100ml*

'Marathon'... 72% Weiss Bitter Chocolate with Peanut, Nougat and Salted Caramel,

Crème Fraîche Sorbet £13 **V**

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

Baked Blood Orange and Roasted Almond Frangipane with Lemon Curd Ice Cream,

Candied Rind, Toasted Marzipan £10 **V**

*Matched Wine: **De Trafford**, Straw Wine, 2013, Stellenbosch, South Africa, £21.50/100ml*

Single Origin White Chocolate and Cep 'Magnum' with our Own Bees' Scorched Honey,

Hazelnut Praline, Medjool Date and Thyme-braised Pear £10 **V**

*Matched Wine: **Lafage Maury Grenat**, 2017, Languedoc-Roussillon, France £7.50/100ml*

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

Ginger Parkin Ice Cream with Yorkshire Rhubarb

Lemon Curd Ice Cream, Fresh Raspberries

Bitter Dark Chocolate and Salted Caramel, Hazelnut Praline **VE**

*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 £14

## **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 **V**

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.