

## STAR INN SAMPLE WINTER MENU

### Bar Nibbles

Holy Island Oyster with Clementine and King's Ginger £3.50  
Sticky Gamekeeper's 'Bun' with Fireside Chutney £3.50  
Potato 'n' Onion Butter Pie, Wensleydale and Cranberry £3.50

### To Start

Garden Celeriac Soup...

Charred, Pickled, Pommery Mustard, Madeira and a little Home-smoked Eel 'Burger' £8  
*Matched Wine: Sauvignon Spy Valley, 2019, New Zealand £6.70/125ml or £9.40/175ml*

Douglas Fir-cured Hartlepool Landed Halibut, Cultured Crème Fraîche,  
Coastal Vegetables, Toasted Brown Shrimp Crumpets £14.50  
*Matched drink: Hepple Douglas Fir Vodka Tonic £8.50*

'Ploughman's' Ravioli of Pulled Ham Hock and Ale Chutney with  
Pickled Shallot, Dale End 'Cheddar', Celery and Walnut £13.50  
*Matched drink: Yorkshire Blond (Ale), Ossett Brewery £2.10/Half Pint*

North Sea Octopus, slow-braised and 'roasted over coals' with Goose Fat White Bean Whip,  
Fried Black Cabbage, Ilkley Chorizo, Rooke's Spud and Vintage Malt Vinegar £14.95  
*Matched Wine: Howard's Folly Alvarinho, 2017, Portugal £6.50/125ml or £9.20/175ml*

Roasted Cep Mushroom 'Bavarois' with Henderson's Relish,  
Pickled White Beech Mushrooms, Jerusalem Artichoke and Winter Truffle £14 ▼  
*Matched Wine: Pinot Noir, Oliver Zeter, 2017, Germany £8.60/125ml or £12.20/175ml*

### Star Inn Signature Dish Est 1996...

Grilled Black Pudding and Pan-fried Foie Gras with Pickering Watercress,  
Apple and Vanilla Chutney, Scrumpy Reduction £16  
*Matched Wine: Moulin Touchais 1980 Coteaux Du Layon, Loire Valley, France £14/100ml*

### Mains

Roasted Cutlet of Ryedale Lamb with Confit 'Duke of York' Potato,  
Pickled Red Cabbage, Haggis 'Choux Farci', Yellow Chanterelles, Garden Rosemary £26  
*Matched Wine: Rioja Sonsierra Reserva, 2013, Spain £6.70/125ml or £9.40/175ml*

Market Fish of the Day... with North East Coast Lobster and Morteau Sausage Pie,  
Wood-fried Sweet Potato and Brandied Shellfish 'Gravy' £market price  
*Matched Wine: Chardonnay, Wente, Morning Fog, 2018, USA £7.50/125ml or £10.50/175ml*

Roasted Loin of Local Shot Fallow Deer with a little Pluck Tartlet,  
Quince and Elderberry Preserve, Parsnip, Bark, Sauce Civet £30  
*Matched Wine: Howard's Folly, Sonhador, 2015, Portugal £6.50/125ml or £9.20/175ml*

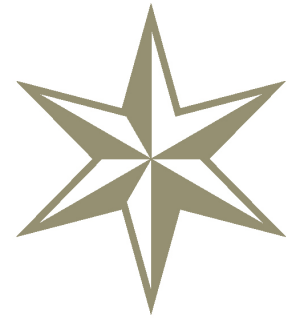
Rievaulx Shot Partridge with Juniper-creamed Brussel Sprouts,  
Pine-smoked Alsace Bacon, Smoked Beets and Clementine, Port Wine Juices £26  
*Matched Wine: Fleurie 2018, Montangeron, France £7.20/125ml or £10.00/175ml*

North Sea Monkfish Tail 'roasted over pine' with Jerusalem Artichoke,  
Roast Chestnut, Holy Island Oyster, Champagne and Caviar £29  
*Matched Wine: Pinot Gris Reserve, 2018, Alsace, France £7/125ml or £9.80/175ml*

Spiced Ruby Ale-braised Ox Cheek, Lardo, Crispy Shallots,  
Winter Pulses and Ox Tongue Ragoût, Blue Wensleydale Cheese Mash £21.50  
*Matched Wine: Merlot, Sandtone, 2017, USA £7.50/125ml or £10.50/175ml*

### Served with Complimentary Vegetables. Additional Sides:

Garlic and Onion 'Hash' with Scallions, House Brown Sauce £4 ▼  
Aromatic Allotment Salad, 3 Year Aged Pecorino Cheese £3.50 ▼  
Dripping-cooked Fat Chips with Sage Vinegar or Rapeseed-cooked Skinny Chips with Aioli ▼ £4.50



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**The Star Inn.**

## **Puddings & Cheese**

Star Inn Baked Orchard Apple Crumble Soufflé with  
Mulled Pedro Ximénez and Gingerbread Ice Cream £10 **V**  
(Cooked to order - please allow 15 minutes)

*Matched Wine: Late Harvest Riesling, Casas del Bosque, Chile, £10.50/100ml*

Roast Hazelnut Praline Parfait with Chocolate Orange Crèmeaux,  
Cinnamon Honeycomb, Salted Caramel Ice Cream £12 **V**

*Matched Wine: The Liberator (Port-style Red), Stellenbosch, South Africa £8/100ml*

Baked Sherried Fig Frangipane with Toasted Marzipan, Nibbed Almond Brittle,  
Candied Clementine, Figgy Toffee Ice Cream £9.50 **V**

*Matched Wine: Royal Tokaji, 5 Puttonyos 2004 Tokaji, Hungary £22.00/100ml*

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

Gingerbread Ice Cream with Candied Clementine

Sherry Trifle Ice Cream, Cultured Crème Fraîche

Dark Chocolate and Salted Caramel with Nibbed Almond Brittle

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

A Selection of Cheeses from Near and Far with Stewed Grape Chutney,  
Celery and Biscuits £14

## **Chef's Savoury Cheese Course Choice**

Unpasteurised Stichelton, Sloe Gin Chutney, Traditional Christmas Cake £12.50

*Matched Wine: Grahams 10 Year Old Tawny Port, £9.50/75ml*

## **Sandwiches (available 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**

Smoked Salmon and Cream Cheese, Bronze Fennel

## **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