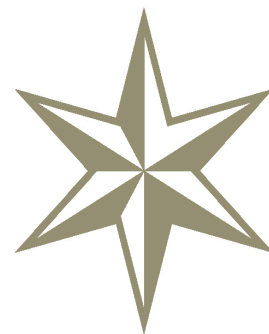


## SAMPLE EARLY SUMMER MENU

Seasonal Tasting Menu also available on request

Additional Vegetarian Options available – please ask!



**STAR INN APERITIF:** Summer Sipple... £12

## APPETISERS

Fresh Lindisfarne Oyster, served on Ice...

Red Wine Shallot Vinegar

£3.25 each

Asian Spice

£3.50 each

Ebène Caviar

£4.50 each

## STARTERS

New Season Celeriac Soup, Blackened and Pickled, Kitchen Tobacco,  
Beer Vinegar Jelly, Lincolnshire Smoked Eel Burger

£8.00

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

£15.50

Poached Whitby Lobster with BBQ Watermelon, Grapefruit,  
Kitchen Garden Gazpacho, Charentais Ice Wine Sorbet and Parmesan

£16.00

'Loose Birds' Chicken Liver 'Petite Truffe' with  
Garden Herb Toast, Elderflower Jelly, Garden Shoots

£10.95

Ravioli of Blond Beer-braised Oxtail dressed in Kitchen Garden Attire,  
Fresh Horseradish Shavings

£14.00

Gravadlax of Oak-smoked Hartlepool Landed Halibut, with Sourdough Crumpets,  
Oyster Emulsion and Arlington White's Mayonnaise, Sea Vegetables

£12.00

## MAINS

Maple-glazed Milk-fed Squab Pigeon with 2016 Preserved Collection of  
Fruits and Nuts, Buttered Pak Choi, Sauce d'Épice

£24.50

Roast Fillet of North Sea Turbot with Wye Valley White Asparagus, Bergamot,  
Whitby Crab, Avruga Lemon Water Vinaigrette

£32.00

Poached Harome-reared 'Loose Birds' Chicken studded with Summer Truffle,  
Potted Confit Thigh and Foie Gras Pie, Griddled Aliums,  
Poultry and Garden Pea Gravy

£22.50

Roast Baby Gammon with Baked Yorkshire Blue Cheese and PX Macaroni Cheese,  
Purple Sprouting Broccoli, Toasted Pine Nuts

£19.95

Thyme-grilled River Esk Sea Trout, Local Grown Heritage Tomatoes, Smoked Cods Roe,  
Beer-battered Creel Caught Langoustine Scampi and Crispy Anchovies, Bouillabaisse

£21.95

Saddle of Local Shot Deer 'cooked over charcoal' with Coffee Bean Carrot,  
Pistachio Cake and Pickled Cherries, Game Juices and 'Twiglets'

£26.95

Twice Baked Lowna Dairy Goats Cheese Soufflé with Globe Artichoke,  
Roasted Pimento, Caponata of Summer Vegetables and Nasturtium 'Salad'

£10.00/16.00

Extras: Dripping-fried Chunky Chips with 2014 Elderberry Vinegar

Basket £3.00

Rapeseed Oil-fried Skinny Frites with Aioli

Green Salad with Yorkshire Blue

£3.00

## ALLERGEN INFORMATION

Please advise our staff of any food allergy issues at the earliest opportunity, so that they can assist with appropriate menu choices. As our menus change frequently, it may be necessary to seek guidance from the Chefs in some instances.

THE STAR INN AT HAROME  
NORTH YORKSHIRE, YO62 5JE

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**The Star Inn.**

## CHEESES

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 ask for our list of Digestifs and Ports.

- ~ A Choice of Six Cheeses £18.00
  - ~ A Choice of Four Cheeses £12.00
  - ~ A Choice of Two Cheeses £9.00
  - 'Le Grand Fromage'... a taste tour of all the cheeses of the day £24.00
    - add a glass of Tawny Port £10.00
- All served with our 'House' Chutney, grapes, celery and biscuits

### Chef's Choice

Summer Truffled Tunworth 'Camembert' with Pickled Girolles, Cep Ketchup, Garden Herbs, Baguette. Enjoy! AP! £9.00

## PUDDINGS

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

- Our Selection of Ice Cream, Sorbets and Frozen Yoghurt each suitably garnished £6.00
- ~ Bilberry Yoghurt with Candied Blossom
- ~ Sailor Jerry's Rum 'n' Raisin Ice Cream, Coconut Sprinkles
- ~ '99' Parma Violet Ice Cream

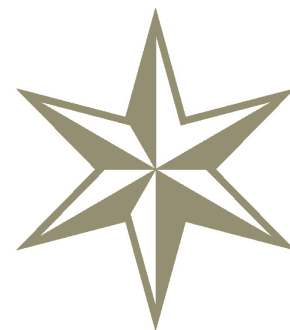
\*\*New Season Apricot Bakewell with Orange Blossom Custard,  
Lemon Curd Ice Cream, Garden Thyme £8.50  
*Suggested Dessert Wine: De Trafford, Straw Wine, 2013 (Stellenbosch, South Africa) £14.50*

Iced White Chocolate and Coconut Parfait with Spiced Braised Pineapple,  
Pineapple Sorbet £7.00  
*Suggested Dessert Wine: Royal Tokaji, 5 Puttonyos, 2009 (Tokaj, Hungary) £15.40*

English Oakchurch Hot Cherry Soufflé with Michel Cluizel Bitter Chocolate Sauce,  
Parma Violet Ice Cream £12.00  
*Suggested Dessert Wine: Bruno Paillard Rosé, Première Cuvée, Reims, NV (Champagne, France) £19.50*

Star Inn Garden Goosegog & Lemon Verbena Rice Pudding with  
Elderflower Custard Doughnut £8.50  
*Suggested Dessert Drink: Elderflower Gin Spritzer £3.00*

\*\*Baba of Haygrove Raspberries with Madagascan Vanilla Chantilly, VSOP Armagnac £10.00  
Or with Bas-Armagnac, Baron de Lustrac - £12.00 supplement  
*Suggested Dessert Wine: Icewine, Stratus Riesling, 2015 (Niagara, Canada) £14.50*



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