

## 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.

Chef/Patron

Chef/Director

You now have a number of Menu choices, including our Blackboards showing Today's Specials, our fixed Locals Menu and our Lunchtime Sandwiches and Snacks Menus, excluding Sundays, in the case of the latter two options.

### PAGE 2: **SAMPLE AUTUMN TASTING MENU**

Pre-booking not always necessary

### **SAMPLE AUTUMN À LA CARTE MENU**

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PAGE 8/10: Cheese Course & Cheese Descriptions

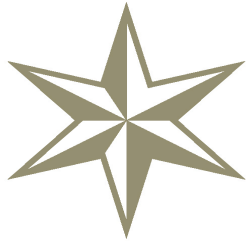
PAGE 11: Ports

PAGE 12: Hot Beverages

THE STAR INN AT HAROME  
NORTH YORKSHIRE, YO62 5JE

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## SAMPLE AUTUMN TASTING MENU

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

Lindisfarne Oyster with 2017 Elderberry Shallot Preserve  
*Matched Wine: **Manzanilla**, Deliciosa, (Valdespino, Sanlucar de Barrameda, Spain)*

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Hot and Cold... Slow-roasted and Charred Celeriac, Grelots, Bergamot Preserve,  
'Douglas Fir' and Kitchen Tobacco, Lincolnshire Smoked Eel Burger  
*Pernshire Vondeling Babiana, 2015 (Paardeberg, South Africa)*

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Dressed White Whitby Crab 'Stick' with House-pickled Cockles, Shoreline Vegetables,  
Devilled Crab, Spiced Avocado Ice Cream  
*Matched Wine: **Riesling**, Haus Klosterberg, Markus Molitor, 2015 (Mosel, Germany)*

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Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress,  
Apple and Vanilla Chutney, Scrumpy Reduction  
*Matched Wine: **Niepoort**, Dry White Port (Portugal)*

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Aged Wild Allium-rubbed Scallop of Monkfish with 'Woodfire' Sweet Potato, Parsley Root Dabs,  
Spiced Shetland Mussels  
*Alvarinho, 'Sonhador', Howard's Folly, 2016 (Vinho Verde, Portugal)*

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Pot-roasted Local Shot Mallard Served Two Ways.....  
*Pernshire Pinot Noir, Closerie des Alisiers, 2015 (Burgundy, France)*

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Double Chocolate and Cep 'Magnum' with Thyme-roast Pear, Medjool Date and Harome Honey  
*Matched Wine: **Pedro Ximénez**, De Añada 2014 (Jerez, Spain)*

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Baked Damson Soufflé with Dark Chocolate and Sloe Gin Ice Cream  
*Black Elysium, Muscat 2015 (California, USA)*

### CHEESE COURSE SUPPLEMENT £15.00 PER PERSON

A Selection of Cheeses from our 'Mousey Thompson' Cheese Trolley  
*Supplementary Wine: **Qunita Do Vallado**, 10 yr old Tawny Port £7.00 Per Person*

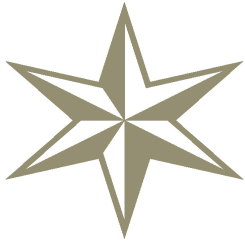
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Chocolate & Cherry Brandy Truffles, Peanut Butter Fudge, White Peach & Garden Rose Pâte de Fruits  
*Brazil Datterra Speciality Coffee*

~~~~~  
Tasting Menu ~ £85 per guest with optional supplements for optional Cheese Course.  
Matched Wine package ~ £60 per guest

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## **SAMPLE AUTUMN MENU**

### **APPETISERS**

Little Foie Gras 'Toad in the Hole' £5.00

Lindisfarne Oyster with 2017 Elderberry Shallot Preserve £3.50

Squid Ink Grissini, Cod Roe 'Taramasalata' £3.00

Mallard Drummer with Parkin and Yorkshire Relish £3.50

### **STARTERS**

#### **Soup**

Hot and Cold... Slow-roasted and Charred Celeriac, Grelots, Bergamot Preserve, 'Douglas Fir' and Kitchen Tobacco, Lincolnshire Smoked Eel Burger £9.00

#### **Venison**

'Tartare' of Harome Venison... Maran Egg Yolk, Juniper Mayonnaise and House-cured Jerky, Scratching 'Bark' £15.00

#### **Rockpool**

North Sea Lobster, King Scallop, Shetland Mussels and Pickled Cockles with Lindisfarne Oyster Ice, Whitby Crab 'Gravy' £17.00

#### **Black Pudding**

Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress, Apple and Vanilla Chutney, Scrumpy Reduction £16.00

#### **Smoked Haddock**

Hartlepool Natural Smoked Haddock Ravioli with Wholegrain Mustard and Garden Leek, Stinking Bishop £14.00  
Add Garforth Caviar £30.00 per 5g

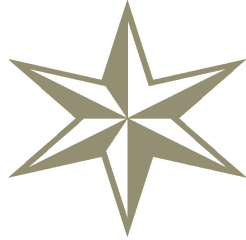
#### **Soufflé**

Twice Baked Dale End Cheddar and Lovage Soufflé with Homemade 'Branston Pickle', Ampleforth Cider-roast Apple, Celery and Candied Walnuts V £10.00 (s)/£16.00 (m)

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## **MAINS**

### **Partridge**

Rievaulx Shot Red Legged Partridge with Autumn Truffle Bread and Butter Pudding,  
Spiced Raisin Purée, Pickled Orange, Sauce Albufera, Fresh Nutmeg £21.00  
... with 'Seconds'!

### **Halibut**

Beurre Noisette Butter-poached North Sea Halibut with Frog's Legs 'Kiev',  
Roast Hazelnut, Parsnip, Wood Sorrel £26.00

### **Mallard**

Pot-roasted Local Shot Mallard, Two Ways:  
Roasted Crown with Smoked Beetroot 'cooked over embers',  
Elderberry Balsamic and Quince  
with  
'Abats' Ragoût, Black Pudding Whip, Crispy Shallots £26.95 or £50.00 per couple

### **Monkfish**

Aged Wild Allium-rubbed Monkfish with 'Woodfire' Sweet Potato,  
Parsley Root Dabs, Spiced Shetland Mussels £24.95

### **Beef**

Thyme-roast Fillet of Yorkshire Reared Beef with Stout 'n' Oxtail Pie,  
Peppered Swede Purée, Roscoff Onion Gravy, Horseradish £32.50

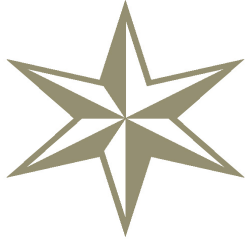
### **Harvest**

Warm Autumn Salad of Scorched Alliums and Sweetcorn with Hay-roasted Celeriac,  
Garden Turnip 'Sauerkraut', Nettle 'Salsa' V £14.00(s)/£19.00(m)

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## SAMPLE VEGETARIAN MENU

### STARTERS

#### Broth

Forager's Broth of Seasonal Wild Mushrooms, Hedgerow Roots and Pickled Beets, Garden Herb 'Taco' V £8.00

#### 'Trifle'

Savoury Brilliat-Savarin 'Trifle' with Tarragon and Roasted Gold Rush Apple, Sauternes Wine Jelly V £10.00

#### Risotto

Risotto of Kitchen Garden Beetroot with Mrs Bell's Ewe's Milk Blue Cheese, Candied Walnuts, Black Truffle Shavings V £14.00(s)/£19.00(m)

### MAIN COURSES

#### Harvest

Warm Autumn Salad of Scorched Alliums and Sweetcorn with Hay-roasted Celeriac, Garden Turnip 'Sauerkraut', Nettle 'Salsa' V £14.00(s)/£19.00(m)

#### Smoked

White Cabbage and Smoked Onion 'Slaw, Poached Arlington Hen Egg Yolk, Walnut Brack and Dab, BBQ Sweet Potato  
V £16.00

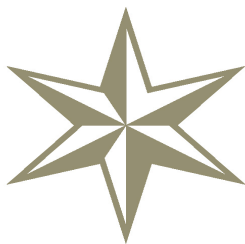
#### Soufflé

Twice Baked Dale End Cheddar and Lovage Soufflé with Homemade 'Branston Pickle', Ampleforth Cider-roast Apple, Celery and Candied Walnuts V £10.00 (s)/£16.00 (m)

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## SAMPLE AUTUMN PUDDINGS

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

### Damson

Baked Damson Soufflé with Dark Chocolate and Sloe Gin Ice Cream £12.00

*Please allow 20 minutes cooking time*

*Suggested Dessert Wine: **Black Elysium**, Muscat 2015 (California, USA) £13.50*

### Apple

Baked Yorkshire Rose 'à la Passard'...

Orchard Apple and Hawes Wensleydale, Spiced Raisins £10.00

*Suggested Dessert Wine: **Sauvignon Blanc**, Sweet Heart, Oliver Zeter 2017 (Pfalz, Germany) £11.50*

### Frangipane\*

Homegrown Sherried Fig Frangipane, Salted Caramel Ice Cream, Caramelised Quince, Pedro Ximénez Syrup  
£8.00

*Suggested Dessert Wine: **Trockenbeerenauslese**, Goldschatz, Oliver Zeter (Pfalz, Germany) £20.00*

### Clementine

Caramelised Clementine Duck Egg Tart, Nutmeg, Elderberry Ripple Ice Cream, Confit Orange £8.00

*Suggested Dessert Wine: **De Trafford**, Straw Wine 2013 (Stellenbosch, South Africa) £14.50*

### Chocolate

White Chocolate and Cep 'Magnum' with Thyme-roast Pear, Medjool Date, Hazelnut and Harome Honey  
£10.00

*Suggested Dessert Wine: **Pedro Ximénez**, De Añada 2014 (Jerez, Spain) £8.00*

### Ice Creams

Seasonal Selection of Ice Creams - £6.00

~ Salted Caramel Ice Cream with Pedro Ximénez Syrup

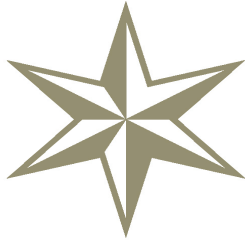
~ Dark Chocolate and Sloe Gin Ice Cream with Confit Orange

~ Blackberry and Liquorice Ice Cream with Lemon Balm

*Suggested Dessert Wine: **Icewine**, Stratus Riesling 2015 (Niagara, Canada) £15.50*

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## DESSERT WINES

(100ml Glass unless otherwise stated)

### **Muscat De Beaumes De Venise, 2016 (France) £7.20**

*Tasting Notes:* Light and sweet aroma of tropical fruit and a taste of candied orange and honey

### **Baccadoro, Fondo Antico 2014 (Sicily, Italy) £7.50**

*Tasting Notes:* A sweet combination of almonds, cookies and dried figs with a hint of orange

### **Pedro Ximénez, De Añada 2014 (Jerez, Spain) - 50ml Serving £8.00**

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

### **Sauvignon Blanc, Sweet Heart, Oliver Zeter 2017 Pflaz, Germany £11.50**

*Tasting Notes:* Exotic wine with mango, pineapple, red apples and gooseberries

### **Black Elysium, Muscat 2015 (California, USA) £13.50**

*Tasting Notes:* Rose aroma intense on the palate, full of rich velvety fruit

### **De Trafford, Straw Wine 2013 (Stellenbosch, South Africa) £14.50**

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

### **Icewine, Stratus Riesling 2015 (Niagara, Canada) £15.50**

*Tasting Notes:* Ripe peach, marmalade with pineapple and lemon drops

### **Royal Tokaji, 5 Puttonyos, 2004 (Tokaji, Hungary) £17.50**

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

### **Trockenbeerenauslese, Goldschatz, Oliver Zeter (Pflaz, Germany) £20.00**

*Tasting Notes:* The 'Pot of Gold' delicate yellow fruit with nougat, chocolate and coffee

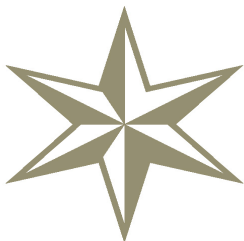
### **Château du Levant, Sauternes, 2013, (Bordeaux, France) £24.00**

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

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## **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 Cheese Course Choice**

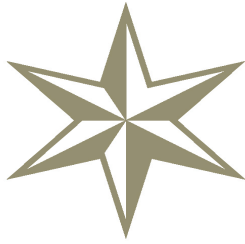
Warm Cote Hill Blue Walnut Tart with Endive, Waldorf Dressing £12.00

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## **THE STAR INN AUTUMN CHEESE TROLLEY**

### **Richard III Wensleydale (V)**

Pasteurised cow's milk cheese to a traditional Wensleydale recipe, for a creamier, less-crumbley cheese with a zesty, clean, fresh taste.

### **Killeen**

Pasteurised goat's cheese made in Ireland in a 'Gouda' style. Aged to add a depth of flavour and bring out sweetness and roasted hazelnut flavours.

### **Golden Cross (V)**

Unpasteurised goat's cheese; sweet, soft and delicately 'goaty' and grassy, with an ice cream like texture.

### **Dorstone**

Unpasteurised goat's milk cheese; soft, creamy and surface-ripened by lightly rolling in charcoal. A French recipe and short ageing result in a mousse-like texture, a lemony-fresh flavour and just a hint of goat.

### **Sparkenhoe Red Leicester**

Unpasteurised cow's milk cheese made in the Classic 'Cheddar' style with a striking colour from annatto. Rich with a sweet, earthy smell and firm texture at first, it matures with a creamier texture with nutty, caramel notes.

### **Lincolnshire Poacher (V)**

Oak-smoked, unpasteurised cow's milk 'Cheddar'-styled cheese; straw-coloured, smooth-textured and strong tasting. In summer, the flavour has notes of pineapple and toasted nuts, and is predominantly 'grassy', whilst in winter, the flavours appear more savoury.

### **Kirkham's Lancashire**

Unpasteurised cow's milk cheese made to the two-day curd method, resulting in a buttery, yoghurt, light, melt-in-the-mouth cheese.

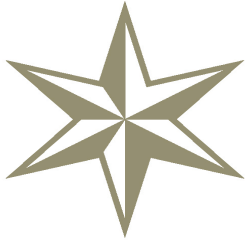
### **May Hill Green (V)**

Pasteurised cow's milk cheese; 'semi-soft' with a strong aroma, in a similar style to Stinking Bishop, but topped with chopped nettles. Coiled by a Beechwood lath for a distinctive character.

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### **Oglesfield**

Unpasteurised Jersey cow's milk cheese combining 'Cheddar' and 'Tomme' styles. Washed in a special brine to intensify the flavours, including its sweet, fruity notes.

### **Leeds Blue**

Pasteurised sheep's milk 'Gorgonzola' cheese made by an Italian near Harrogate! Rich, creamy and piquant.

### **Cote Hill Blue (V)**

Unpasteurised cow's milk blue-veined cheese made in Lincolnshire in the style of a 'Blue Brie'. Buttery sweetness is countered by a 'kick-in-the-mouth' salty sharpness.

### **Harrogate Blue (V)**

Pasteurised cow's milk blue cheese: soft, creamy with a mellow 'blue' flavour; a hint of pepper made near Thirsk.

### **Mrs Bell's Blue (V)**

Pasteurised ewe's milk blue-veined cheese made locally. Considered by some to be among the best European blue ewe's milk cheeses. Milder than Roquefort but rich and with meadow sweetness balanced by punchy saltiness.

### **Colston Bassett Stilton**

Blue-veined pasteurised cow's milk cheese made and aged in accordance with traditional Stilton-making methods for a rich, flawlessly balanced cheese with a lingering flavour.

### **Tunworth**

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

### **Winslade**

Pasteurised cow's milk cheese from the 'Tunworth' stable, but more delicate combining the 'Vacherin' and 'Camembert' styles for a soft, texture but with gentle floral and piney notes.

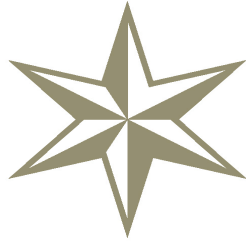
### **St James**

Unpasteurised ewe's milk with, unusually for a sheep's milk cheese, a washed rind. Soft with savoury, 'meaty' flavours, when young, it becomes creamier and sweeter with age.

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## PORTS

(75ml Glass unless otherwise stated)

### **Quinta Do Vallado**, 10 year old Tawny £7.00

*Tasting Notes:* Rich nutty, dried fruit aromas and sweet raisin, mocha chocolate, spice and medjool date flavours on the palate

### **Quinta Do Vallado**, Tawny Reserva £7.50

*Tasting Notes:* Aromas of wild fruits, dried fruits and spices. The palate is rich, yet fresh, with a long, explosive finish.

### **Quinta Do Vallado**, 30 year old Tawny £11.50

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

### **Niepoort**, Late Bottled Vintage £11.50

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

### **Warre's Vintage** 2004 £13.50

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

### **Graham's** 20 year old Tawny £16.00

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

### **Quinta Do Noval**, 40 year old Tawny £17.00

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

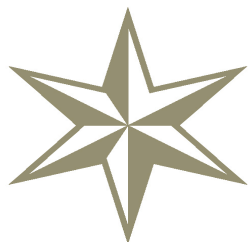
### **Sandeman Vintage** 1977 £19.00

*Tasting Notes:* Dark fruit notes of blackberries and black cherries combine with a thick silky texture and ripe tannins.

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## 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, Red Berry Burst Fruit 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

'Black Forest' Dark Chocolate with Cream & Boozy Cherries £6.50

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