



Spring Menu

Following on from the arrival of forced rhubarb from Yorkshire's famous triangle, wild garlic is one of the first of Nature's little luxuries to come into season; its little green 'ears' sprouting through the young nettles in the woods that surround Harome village pond, 200 yards from our thatched Inn.

Spring ingredients, such as morels, are coming into their own, closely followed by verdant spring herbs. So begins our culinary calendar...

Andrew Pern

Chef/Patron

Stephen Smith

Chef/Director

You now have a number of Menu choices, including Today's Specials, (Market Menu in the Bar at specific times), À la Carte and our seasonal Tasting Menu, where this has been prebooked.

A Vegetarian and Vegan Menu is also available upon request, as is our Starlets Menu designed for those aged 10 and under.

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.



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Bakery

We pride ourselves on our 14 year old Levain-fed bread using local grown grains and potatoes from Rookie's farm in Harome.

We also use Harome bees' honey for sugar to feed the bread, all of which creates unique characteristics.

Enjoy with our compliments!

Potato and Caraway Loaf,
Salted Breadsticks

Whipped Guinness and Black Treacle Butter
Whipped House Cultured Butter
Taramasalata with Dill Shoots

Vegetarian Options

Further choices are available on our Vegetarian Menu, available on request.

'Black Pudding & Foie Gras'

Rich man, poor man has become something of a kitchen trademark style of The Star Inn, with no better example than 'Black Pudding and Foie Gras', a signature dish on our menus for more than a quarter of a century: black pudding, the North Country staple paired with foie gras, its suave and luxurious partner, together with a blob of apple and vanilla chutney bringing a 'Sauternes'-style sweetness and a sharp scrumpy cider vinegar reduction cutting through the richness of the dish. Over the years, it has been savoured by the likes of Sir Michael Caine, Egon Ronay, David Hockney and Suggs, as well as Lords, Ladies and Locals alike.

Try it for yourself...

Andrew Pern, Chef/Patron

'BPFG'

Grilled Black Pudding and Pan-fried Foie Gras with Pickering Watercress,
Apple and Vanilla Chutney, Scrumpy Reduction
£19 starter or intermediate

Wine suggestion: **Moulin Touchais** 1983 Coteaux Du Layon, France
£18.20/100ml

Wine Suggestions: Starters

Our Wine Suggestions aim to offer the option of wine by the glass to accompany the individual dishes. We also have a full Wine List for those preferring to make their own selection or order by the bottle.

Soup

Wine suggestions: **Sauvignon Blanc**, Ata Mara, 2022, New Zealand
£8/125ml, £11.20/175ml or £16/250ml
or

Rebula, Edi Simcic, Goriska Brda, 2021, Slovenia
£15.20/125ml, £21.30/175ml or £30.40/250ml

Mackerel

Wine suggestion: **Soave**, Monte Ceriani, Tenuta Sant'Antonio, Veneto, Italy
£8.80/125ml, £12.40/175ml or £17.60/250ml

Scallop

Wine suggestion: **Chenin Blanc**, Off The Record, 2021, Elgin, South Africa
£12/125ml, £16.50/175ml or £24/250ml

Duck

Wine suggestions: **Pinot Noir**, Walt, Pfalz, 2020, Germany
£8.10/125ml, £11.40/175ml or £16.20/250ml
or

Pinot Noir, Resonance, Willamette Valley, Oregon, 2019, USA
£19.30/125ml, £27/175ml or £38.60/250ml

Raviolo

Wine suggestion: **Mâcon-Soultre-Pouilly**, Domaine de la Chapelle, 2022, France
£10.20/125ml, £14.30/175ml or £20.40/250ml

'Bar Snacks'

Ploughman's Lollipop... Gammon Knuckle, Pickle and 'Pitchfork' Cheddar
£6

Jersey Oyster with 'Sturia' Caviar
£8
or with Red Wine Shallot Vinegar
£4

Shredded Wheat... Sinodun Hill Goat's Cheese, Burnt Leek and Onion, Oat Milk
£4.50

Starters

Soup

Black Chicken Tea 'Unrefined' ... BBQ Local Gem, Anchovies,
36 Month Aged 'Pecorino', Wild Garlic Bread
£11

Mackerel

Allium-cured Mackerel with our own Buttermilk, Blood Orange,
Lovage and Bergamot, Charred Silverskin Onions, Smoked Pike Roe
£14

Scallop

Hand Dived Isle of Mull 'XL' King Scallop with Homemade Black Pudding,
Champagne Vinegar, Orchard Apple and Goose Fat White Bean Whip
£28

Duck

Potted Thirkleby Mill Duck with its own Parfait, Black Cherry, Frozen and Poached,
Crispy Duck Tongue, Charred Gherkin, 'Soreen'
£15

Raviolo

Raviolo of White Whitby Crab, Salmon and North Sea Lobster with
Herring Roe Vierge, Asparagus and Vermouth Velouté, Coastal Pickings
£18

Wine Suggestions: Mains

Lamb

Wine suggestion: **Rioja Crianza**, Cerro Añon, DOC, 2020, Spain
£8.40/125ml, £11.80/175ml or £16.80/250ml

Halibut

Wine suggestions: **Pinot Gris**, Roaring Meg, Mt Difficulty, C Otago, New Zealand
£9.40/125ml, £13.20/175ml or £18.80/250ml
or

Pinot Gris Grand Cru Rosacker 2019, Christophe Mittnacht, Alsace, France
£18.30/125ml, £25.70/175ml or £36.60/250ml

Squab

Wine suggestion: **Reserve Syrah**, De La Terre, Hawkes Bay, 2016, New Zealand
£13.80/125ml, £19.40/175ml, £27.60/250ml

Monkfish

Wine suggestion: **O Chefe Sedito**, Howard's Folly, Alentejo, 2021, Portugal
£8/125ml, £11.20/175ml or £16/250ml

Venison

Wine suggestion: **Chianti Classico**, Tenuta Bibbiano DOCG, Tuscany, 2019, Italy
£11/125ml, £15.40/175ml or £22/250ml

Mains

Lamb

Roasted Loin of Dales Reared Texel Lamb, Morel Mushroom,
Crispy Sweetbread, Peppered Swede and 3 Corner Garlic,
White Truffle Aligot
£40

Halibut

East Coast Seaweed Butter-roasted Halibut with Moorland Tomme 'Cromesqui',
Jersey Royal Potatoes, Asparagus, Shetland Mussel and Smoked Bone Emulsion
£34

Squab

Hay-aged Anjou Squab Pigeon with Tomlinson's Force Grown Yorkshire Rhubarb,
'Hoisin', Local Grown Pak Choi, Legmeat Pastie, Spiced Bone Sauce
£36/Half Bird or £50/Full Bird

Monkfish

Tandoori-rubbed North Sea Monkfish Tail roasted over charcoal,
Caramelised Cauliflower Purée, Whitby Crab, Roscoff Onion Broth, Wild Garlic
£38

Venison

Roasted Saddle of Harome Shot Venison with Beets, Blackcurrants,
Salsify, 'Yorkshire' Sauce
*Tartare of Venison, Cured Yolk, Gentleman's Relish
* Braised Haunch Muffin, Black Garlic, Heart 'Jerky'
£38

Additional Sides

Chip Shop Chips, Mulligatawny Mayonnaise £7
Skinny Fries, Smoked Garlic Aioli V £7
Seaweed-buttered Jersey Royals V £7, Add Spring Truffle £9 per gram
Spring Salad £6
Mixed Seasonal Vegetables £7
Peppercorn Sauce £7

Port Suggestions: Cheese Course

The fortified wine produced from distilled grape spirits, made exclusively in Portugal's Douro Valley

Graham's Tawny, 10 year old
£12.50/75ml

Complex nutty aromas combined with hints of honey and figs

Taylor's Vintage, 2003
£27/75ml

Nutty aromatics; full-bodied, sweet and rich palate with intense almond rancio character

Churchill's, 30 year old
£31/75ml

Rich aromas of dried fruits and honey. The taste is explosive with a hint of orange jam and a very long, persistent finish

Taylor's, 40 year old
£43/75ml

Intense and complex with nutty, spicy aromas and a dense concentrated palate

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. 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 our list of Ports!

A Choice of Three Cheeses £16

A Choice of Four Cheeses £18

A Choice of Five Cheeses £20

A Choice of Six Cheeses £22

All our Cheese Trolley selections are served with
Grape 'n' Raisin Chutney, Bitter Herb Salad, Warm Digestives

Wine Suggestions: Puddings

Soufflé

Wine suggestion: **Late Harvest Tokaji** 2011, Tokaj Classic Winery, Mad, Hungary
£10.50/75ml

'Picnic' Bar

Wine suggestion: **Banyuls Rimage**, 'Mis Précoce', Abbé Rous, 2019, France
£6.25/75ml

Gariguet

Wine suggestion: **Sauternes**, Carmes de Rieussec, 2019, France
£10.80/75ml

Selection of Ice Creams, Frozen Yoghurt and Sorbet

Wine suggestion: **Monbazillac**, Domaine l'Ancienne Cure, Monbazillac, 2020, France
£7.10/75ml

Savoury Pudding

Artichoke

Wine suggestion: **Goldschatz**, Trockenbeerenauslese, O Zeter, Pfalz, NV, Germany
£18.30/75ml

Puddings

Soufflé

Yorkshire Force Grown Rhubarb Soufflé with Hot Spiced Syrup and
Ginger Parkin Ice Cream V

£13.50

(Cooked to order - please allow 15 minutes)

'Picnic' Bar

64% Manjari Chocolate with Roasted Salted Peanuts, Caramel,
Pedro Ximénez-poached Sultanas, Puffed Grains and Frozen Yoghurt V

£15

Gariguettes

Brandy Snap of Goats Curd and Madagascan Vanilla Triple Cream with
Gariguettes Strawberries and Fraises de Bois Sorbet,
Garden Lemon Balm

£12.50

Selection of Ice Creams,
Frozen Yoghurt and Sorbet

£8.50/3 scoops, choose from:

Ginger Parkin Ice Cream with Pedro Ximénez-poached Sultanas
Frozen Yoghurt with White Chocolate Puffed Grains
Fraises de Bois Strawberry Sorbet with Ginger Snap Scroll

Savoury Pudding

Artichoke

White Valrhona 'Blond Dulcey' Chocolate and Jerusalem Artichoke 'Magnum' with
Scorched Apple, Roasted Hazelnut, Truffle Honey V

£13