



Spring Evening/Full Tasting Menu

Salted Breadstick, Whipped Taramasalata, Dill Shoots

Ploughman's Lollipop, Gammon Knuckle,
House Pickle and 'Pitchfork' Cheddar

Spelt Grain Sourdough, Local Cauliflower, Kitchen Tobacco,
Dale End Cheddar and Black Spring Truffle

Black Chicken Tea 'Unrefined', BBQ Local Gem, Anchovies,
36 Month Aged 'Pecorino'

Cured and Roasted Skrei Cod with our own 'Lardo di Colonnata',
Green Peppercorn and Caper, Maris Piper, Blackthorn Salt

STAR INN SIGNATURE DISH est 1996

Grilled Black Pudding and Pan-fried Foie Gras, Salad of Pickering Watercress,
Apple and Vanilla Chutney, Scrumpy Reduction
£15 per person supplement

Yorkshire Reared Veal Brisket steeped in 'Harome Beauty' Beer,
Garlic Two Ways Wild and Crisp, 'Blanquette' Sauce

Jersey Oyster with Champagne, Pickled Cucumber, 'Sturia' Caviar

Hay-aged Royale Squab Pigeon with Tomlinson's Force Grown Rhubarb,
'Hoisin', Local Grown Pak Choi, Legmeat Pastie, Spiced Bone Sauce

A Selection of Three Cheeses from our 'Mouseman' Cheese Trolley
CHEESE COURSE, £16 per person supplement

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

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

£125 for Tasting Menu per person with optional supplements for
our Signature Dish and Cheese Course

A selection of Coffee and Speciality Teas, served with Petits Fours,
are available to follow on from your Tasting Menu.

Please request our Hot Beverages Menu.

Tasting Menu - Matched Wines Package Notes

Lollipop Matched Wine:

Pinot Gris Grand Cru Rosacker 2019, Christophe Mittnacht, Alsace, France
Concentrated and fruit-driven with salty minerality; a perfect pairing for the gammon with bright and clean acidity balancing texture gained from lees ageing.

Cauliflower Matched Wine:

Chenin Blanc, Off The Record, Elgin, 2021, South Africa
The poise and freshness to the wine contrasts nicely with the richness of the cauliflower. The wines time in oak brings textural weight creating an effortless pairing.

Soup Matched Wine:

Rebula, Edi Simcic, Goriska Brda, 2021, Slovenia
Gentle oak influence elevates the smoked notes and richness of the pecorino, whilst its fresh acidity and lemon saline finish sit in harmony with lightness of the tea and sea salad.

Cod Matched Wine:

Blanc de Blancs, Artelium, Sussex, 2018, England
This Blanc de Blancs offers vibrant citrus acidity for the cod and also cuts through the lardo and richness of the potato. Long lees ageing gives it texture; fabulous concentration.

'BPPG' (Supplementary Course) Matched Wine - Supplement £18.20/100ml:

Moulin Touchais 1983 Coteaux Du Layon, France
The intensity and caramelisation of the foie gras works well with this late harvest Chenin. Toffee notes complement foie gras; natural acidity balances richer elements.

Veal Matched Wine:

Albariño Foudre, Angel Sequerios, Rias Baixas, 2012, Spain
Crystalline freshness cuts through the tender veal and rich sauce. Complexity from 12 years in bottle and long lees ageing picks up the nutty and the buttery garlic notes.

Pigeon Matched Wine:

Reserve Syrah, De La Terre, Hawkes Bay, 2016, New Zealand
The wine's gentle smokiness pairs well with the intense pigeon. Black fruit and fresh acidity balance with the rhubarb, whilst black pepper on the palate enhances the pastie and sauce.

Cheese Trolley (Supplementary Course) Matched Wine - Supplement £12.50/75ml:

10 Year Old Tawny Port, Graham's, Porto
Tawny Port is the classic cheese pairing, providing vibrant fruit flavours, but also a nuttiness and creamy texture.

Magnum Matched Wine:

Goldschatz, Trockenbeerenauslese, Oliver Zeter, Pfalz, NV, Germany
Delicate honeyed fruit and hints of vanilla from barrel ageing bring out the white chocolate and hazelnut. Sweetness is balanced by acidity accentuating the freshness of the pickled pear.

Soufflé Matched Wine:

Late Harvest Tokaji, Tokaj Classic Winery, Mad, 2011 Hungary
Concentrated, yet light, to sit with the delicacy of the soufflé with a plethora of citrus, tropical and stone fruit. Time in barrel and botrytis hints accentuate the parkin and syrup spices.

£95 for Matched Wine Package with optional supplements for our Signature Dish and Cheese Course