



# Spring Lunchtime Tasting Menu

Salted Breadstick, Whipped Taramasalata, Dill Shoots

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

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

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

£65 for Lunchtime Tasting Menu per person with optional supplements for  
our Signature Dish and Cheese Course | £50 for Matched Wine Package

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.

# Spring Lunchtime

## 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.*

*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.*

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

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

*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 hoisin, 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.*

£50 for Matched Wine Package with optional supplements for  
our Signature Dish and Cheese Course