

The Star Inn 'Foodie Feast' Break

£750 for 2 people for 2 nights to 30th June 2025 inclusive (excluding holiday periods - please refer to conditions)



Our ever-popular break for foodies who like to take their 'research' pretty seriously – the opportunity to sample a showcase of dishes from The Star Inn's seasonal menu, during a decadent two-night mid-week escape, including Bed and Breakfast for two nights at Cross House Lodge, just across the road from our restaurant.

On the first evening, you dine from our Tasting Menu of dishes specially selected by our Chef/Director, Stephen Smith. A sample menu is illustrated below with the option to add The Star's signature dish, a Cheese course and a package of matched wines selected by our wine consultant.

On your second day, you have an allowance of £60 per person towards your choice of lunch or supper from our award-winning À la Carte menu.

Sample Winter Evening Tasting Menu

Salted Breadstick, Home-smoked Cods' Roe with 2024 Preserved Bronze Fennel

Rievaulx Shot Mallard Taco, Embers 'Slaw, Seville Orange Preserve, Nasturtium

Cauliflower, poached and roasted, with
Winter Truffle and Moorland Tomme Whip, Kitchen Tobacco

Broth of North Yorkshire Feathered Game with
Bonfire-cooked Grelots, Confit Morteau Sausage, 'Anna' Roast Potato

Dressed White Whitby Crabmeat with Devilled Brown Crab, Pickled Cockles,
Edible Sand, Coastal Pickings, Crown Prince Pumpkin and Ginger Sorbet

Iberico Pork 'Presa' flamed over charcoal with Caramelised Roscoff Onion,
Ewes Curd, Scottish Girolles, Winter-spiced Ampleforth Cider Sauce

STAR INN SIGNATURE DISH est 1996

Grilled Black Pudding and Pan-fried Foie Gras, Salad of Pickering Watercress,
Apple and Vanilla Chutney, Scrumpy Reduction £16 per person supplement

Deep-fried Lindisfarne Oyster with Black Garlic Ketchup and Tartare Velouté

Rosemary-roasted Local Reared Swaledale Hogget...Peat Whisky, Haggis and Swede

Cep Mushroom 'Magnum' with Thyme-scorched Syrup,
Medjool Date and Salted Cracked Hazelnut, Jivara Cremeux

Baked Sherry Trifle Soufflé with its own Ice Cream, Fino Sherry Custard

CHEESE COURSE

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

Tasting Menu Matched Wines Package Notes

Taco Matched Ale: **Serge Citra IPA, SALT, Yorkshire**

Juicy citrus fruit and abounding hops pair with the orange and nasturtium bringing a refreshing lift to this hearty snack.

Cauliflower Matched Wine: **Chenin Blanc 2023, Off the Record, Elgin, South Africa**

The poise and freshness to the wine contrast with the richness of the cauliflower, whilst time in barrel elevates the richness of the whip and depth of the truffle.

Broth Matched Wine: **Geronimo' Cinsault 2021, Van Loggerenberg Wines, Paarl, South Africa**

Bright red fruit and vibrant acidity contrast with the savoury and aromatic depth of the Game Broth, whilst elevating the sweetness of the grelots.

Crab Matched Wine: **Txakolina, 2023, Gaintza, Getariako, Txakolina, Basque Country, Spain**

Notes of crisp apple and pear complement the sweetness of the crab with saline minerality resonating with the briny character of the cockles and coastal vegetables.

Presa Matched Wine: **Chardonnay 2019, Peccavi Estate, Margaret River, Australia**

Crisp Chardonnay acidity cuts through the fat of the pork. Its richness from barrel works with the smokiness, whilst stone fruit notes pick up the onion caramelisation.

BPFG' (Supplementary Course) Matched Wine - Supplement £19/100ml:

Moulin Touchais 1984 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.

Hogget Matched Wine: **Chateauneuf-du-Pape 'Tradition' 2019, Domaine Mas Saint Louis, France**

Earthy undertones accentuate the savoury inflections of the meat. The concentration of fruit, spice and wild garrigue balances with the complexity and bold flavours throughout the dish.

Magnum Matched Wine: **Château Sigalas Rabaud Premier Grand Cru Classe 2018, Sauternes, France**

Delicate honeyed fruit enriches the chocolate adding an aromatic lift to amplify the syrup. Sweetness is balanced by refreshing acidity cutting through the richer elements of the dish.

Sherry Trifle Matched Wine: **Pedro Ximénez, 5YO, Diatomists, Jerez, Spain**

Packed with seasonal flavours of figs, dark chocolate and roasted coffee, this PX complements the traditional flavours of the Soufflé perfectly.

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.

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

The 'Foodie Feast' Break package comprises: 2 nights' accommodation and Yorkshire breakfast, dinner from our seasonal Tasting Menu on the first evening and lunch/dinner allowance towards our supper (à la Carte) menu on the second evening. See above for availability periods.

Tasting Menu matched wine package also available at an additional £95 per person.

Our Break offers cannot be used in conjunction with any other offer available from time to time, or be applied retrospectively to a previous booking. These offers may be withdrawn at any time without notice.