



Early Autumn Menu

It's time to savour the last of the sun-soaked flavours of late summer alongside hedgerow and orchard treats, such as roasted cobnuts and apples, and early autumn truffle, of course!

Feathered game is beginning to appear on our 'Specials' menu, as the season progresses...

Now, sit back and raise a glass (and your fork) to Nature's Larder!

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 12 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 with Daily-churned House Butter with Smoked Fennel and Coriander Salt

Roast Chicken Butter

Salted Breadsticks with Fresh Young Cheese and Garden Chive

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

£20 starter or intermediate

Wine suggestion: Moulin Touchais 1985 Coteaux Du Layon, France

£20.60/100ml

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.

Beef Tea

Wine suggestion: **Fleurie**, 2023, Manoir du Carra, Beaujolais, France
£9.50/125ml, £13.30/175ml or £19/250ml

Scallop

Wine suggestion: **Babiana**, 2023, Vondeling, Paardeberg, South Africa
£10/125ml, £14/175ml or £20/250ml

Octopus

Wine suggestion: **Pinot Noir**, 2022, Payten & Jones, Yarra Valley, Australia
£12/125ml, £16.80/175ml or £24/250ml

Raviolo

Wine suggestion: **Château Macquin**, 2022, St George-St Émilion, Bordeaux, France
£9.70/125ml, £13.60/175ml or £19.40/250ml

Guinea Fowl

Wine suggestion: **Savatiano**, 2023, 'Night Harvest', Aoton Winery, Greece
£10/125ml, £14/175ml or £20/250ml

'Bar Snacks'

Duck Fat Lardy Cake with Orchard Apple and Shaved Heart 'Jerky'
£4.50

Seaweed Baked Jersey Royals with 'Chilli Corn Carne', Cultured Crème Fraîche
£4.50

Lindisfarne Oyster with:
Sturia Oscietra Caviar £10
or
Deep-fried with Star Inn's own Kimchi £4.50
or
with Red Wine Shallot Vinegar £4.50

Starters

Beef Tea

Bone Broth with Deep-fried Lindisfarne Oyster,
Blackened Grelot Onions, Ox-tongue and Garden Gem, Pickled Roots
£12

Scallop

Isle of Mull Scallop with a little Chicken and Kent Mango 'Boudin' Blanc,
Coronation Whip, Toasted Almond and Mouneyrac Apricot
£28

Octopus

Aromatic-rubbed Carpaccio of North Sea Octopus with Roasted Peppers,
Saffron-braised Fennel and Breaded Salted Anchovies,
Frozen 'Fortune's' Kipper Cream
£17

Raviolo

Raviolo of Local Reared Duck, Hickory-smoked Ham and Garden Sage with
Pickled Yorkshire Kohlrabi, Dandelion and Nectarine Broth
£18

Guinea Fowl

Capestone Farm Guinea Fowl and Foie Gras Terrine with Mouneyrac Apricot Purée,
Sauternes Lieutenant Château Sigalas Ribaud 1er Cru 2020 Jelly,
Roast Cobnut and Harome Honey Brioche
£17

Wine Suggestions: Mains

Lamb

Wine suggestion: **Reserve Syrah**, 2017, De La Terre, Hawkes Bay, New Zealand
£13/125ml, £18.20/175ml or £26/250ml

Lobster

Wine suggestion: **Chablis Vieilles Vignes**, 2020/2, Dom. de Vauroux, Burgundy, France
£13/125ml, £18.20/175ml or £26/250ml

Pork

Wine suggestion: **Chardonnay**, 2022, Westcott Vineyards, Vinemount Ridge, Canada
£12.50/125ml, £17.50/175ml or £25/250ml

Halibut

Wine suggestion: **Alvarinho**, 2023, Howard's Folly, Monção and Melagão, Portugal
£8.40/125ml, £11.80/175ml or £16.80/250ml

Venison

Wine suggestion: **Rioja Crianza**, 2020/1, Marqués de Tomares, Spain
£8.40/125ml, £11.80/175ml or £16.80/250ml

Mains

Lamb

Spring Lamb 3 Ways:

Rosemary-roasted Cutlet, Ewes' Milk Purée,
Penny Royal Black Pudding, Legume Sauce

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BBQ Lamb Belly Kebab with Blue Corn Taco, Embers 'Slaw, Black Garlic

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Bone Tea, Allotment Herbs

£40

Lobster

Poached North Sea Whitby Lobster, Confit Isle of Wight Tomatoes,
Elderflower Pickle, Whipped Taramasalata and Coastal Sea Vegetables,
Pike Roe, Caviar Velouté

£70

Pork

Saddleback Pork Tenderloin 'Saltimbocca' with little Ploughman's Pickle Pie,
Garden Legume 'Caviar', Charred Leek, House Piccalilli

£30

Halibut

Pan-fried North Sea Halibut with Smoked Chorizo Purée,
Sea Buckthorn, Mussel and Garden Lovage Chowder

£38

Venison

Roasted Saddle of Harome Shot Fallow Deer with Hazelnut Brack,
Garden Blackcurrants, Jerusalem Artichoke Yoghurt, Scottish Girolle Mushrooms
A little Pluck Ragoût, Smoked Jersey Royal Whip

£42

Additional Sides

Salted Skinny Chips V £8 'Fat' Chips, Seaweed, Home-brewed Vinegar V £8

Garden Minted Jersey Royals V £8 Deep-fried Onion Rings, Devilled Salt and Chive £8

Autumn Herb Salad V £7 Mixed Seasonal Vegetables V £7

Peppercorn Sauce V £7

Add Autumn Truffle V to any dish £10 per gram

Please ask for any traditional condiments

Port Suggestions: Cheese Course

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

Churchill's LBV, 2019

£8.20/75ml

Smooth and complex with juicy flavours of wild berries and black chocolate

Graham's Tawny, 10 year old

£12.50/75ml

Complex nutty aromas combined with hints of honey and figs

Churchill's, 30 year old

£31/75ml

Aromas of dried fruits and honey. Explosive taste with hints of orange jam and a persistent finish

Churchill's Vintage, 1997

£34/75ml

Well-balanced, fresh 'Vintage' with aromas of herbs and pine essence

Churchill's, 40 Year Old Tawny

£46/75ml

Intense, nutty aromas with hints of aniseed and citrus; rich with a fresh finish

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.

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

Cheese Savoury

Baron Bigod and Australian Truffle Toasted Crumpet with
Harome Honeycomb, Bitter Leaf Salad
£16

Wine suggestion: **Pinot Noir**, 2022, Payten & Jones, Yarra Valley, Australia
£12/125ml, £16.80/175ml or £24/250ml

Wine Suggestions: Puddings

Black Forest Gâteau

Wine suggestion: **Banyuls**, 2020/21, 'Mis Précoce' Abbé Rous, France
£6.70/75ml

Soufflé

Wine suggestion: **Moscato d'Asti**, 2023, Agricola Tacchino, Piedmont, Italy
£7.70/125ml

Brandy Snap

Wine suggestion: **Muscat** Passerillé, 2022, D. Souffle de Solaure, Rhône, France
£12.40/75ml

Strawberries

Wine suggestion: **Muscateddu**, NV, Domaine Fiumicicoli, Corsica, France
£9.60/75ml

Selection of Ice Creams and Sorbet

Wine suggestions: **Moscato d'Asti**, 2023, Agricola Tacchino, Piedmont, Italy
£7.70/125ml

Savoury Pudding

Magnum

Wine suggestion: **Hanepoot Old Vine**, 'Gevonden', Daschbosch, South Africa
£10/75ml

Puddings

Black Forest Gâteau

Pavé of Manjari Valhrona Chocolate with Vanilla Chantilly and Oakchurch Cherries,
Kirsch-soaked Sponge and Roasted Cremeux, Black Velvet Ice Cream V
£14.50

Soufflé

Baked Raspberry Soufflé with English Raspberry 'Consommé',
Candied Pistachio, Parma Violet Ice Cream V
£14.50
(Cooked to order - please allow 15 minutes)

Brandy Snap

Local Gooseberry and Apple Brandy Snap, Elderflower and St Germain Liqueur,
Triple Cream, Killeen Goats' Cheese Ice Cream V
£12

Strawberries

Set Buttermilk Cream with Makin's Yorkshire Strawberries, Toasted Macadamia Nut,
Meringue and Honey, Garden Lavender Ice Cream V
£13.50

Selection of Ice Creams and Sorbet

£8.50/3 scoops, choose from:

Black Velvet Ice Cream '99'
Parma Violet Ice Cream, 'Hundreds and Thousands'
Wild Strawberry Sorbet with Candied Rose

Savoury Pudding

'Magnum'

Jerusalem Artichoke 'Magnum' with Harome Bees' Truffle Honey,
Medjool Date and Salted Cracked Hazelnut, 35% Cacao Waima Cremeux V
£12.50