

# Early Autumn Evening Tasting Menu



Salted Baked Breadsticks with Fresh Young Cheese and Garden Chive  
*with a little beer from the Chef, Serge Citra IPA, SALT, Yorkshire*

Seaweed Baked Jersey Royal Potato with Chilli 'Corn Carne',  
House Crème Fraîche

'Newfield Organics' Cauliflower, Butter-poached with  
Autumn Truffle and Moorland Tomme Whip, Sweet Onion Kitchen Tobacco

Pockley Grown Tomato Gazpacho with Dressed Whitby Crab,  
Gooseberry and Lovage Emulsion

'Saku' Blue Fin Tuna 'Tartare' with Seaweed Twiglets,  
Village Quail Egg Yolk, Black Garlic and Toasted Sesame

BBQ Iberico Pork 'Pressé' with Deep-fried Lindisfarne Oyster,  
Garden Radish, Roast Hazelnut Milk

## **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

Charentais Melon compressed in 'Recioto di Soave',  
Garden Pickings, Space Dust  
(Add Sturia Oscietra Caviar £10 per person supplement)

East Meets West...

Roasted Beverley Reared Duck Breast with Black Bean Legmeat 'Choux Farcis',  
Garden Legume 'Caviar', Blood Peach and Bone Gravy,  
Duck Fat 'Lardy Cake' to mop up!

## **ALTERNATIVE TO DUCK COURSE FOR 2 PEOPLE**

Poached North Sea Whitby Lobster, Confit Isle of Wight Tomatoes,  
Elderflower Pickle, Whipped Taramasalata and Coastal Sea Vegetables,  
Pike Roe, Caviar Velouté £50 Supplement for 2 people

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

Baked Raspberry Soufflé with 'Coeur de Guanja' 80% Chocolate Sauce,  
Candied Pistachio, Parma Violet Ice Cream

## **CHEESE COURSE**

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

Share your Tasting Menu experience!



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thestarinnatharome



chefstephensmith

## Tasting Menu Matched Wines Package Notes

### *Potato Matched Wine:*

**Saint Joseph**, 2020, Famille Garon Vignerons, France

Rich red fruit and subtle notes from this Syrah balance elegantly with the dish. Bright acidity complements the smoky flavours, whilst mineral character enhances the Potato's earthiness.

### *Cauliflower Matched Wine:*

**Chenin Blanc**, 2021, Hogan, Swartland, South Africa

Crisp acidity cuts through the richness of the buttery cauliflower, whilst its subtle mineral and fruit complexity complements the earthy and umami notes of the truffle and cheese.

### *Gazpacho Matched Wine:*

**Sauvignon Blanc**, 2017, Peccavi, Margaret River, Australia

Refreshing energy and bright fruit enhances the freshness of the tomato and the crab, whilst its minerality and subtle herbaceous notes echo the hints of lovage.

### *Tuna Matched Wine:*

**Viña Pilar Clarete**, 2020, Bodegas Callejo, Ribera del Duero, Spain

Delicate structure with fresh red berry notes and citrus hints complements the Tuna's texture. Bright acidity balances with the savoury depth of the black garlic and seaweed twiglets.

### *Pork Matched Wine:*

**Chardonnay**, 2022, Westcott Vineyards, Vinemount Ridge VQA, Canada

Lively acidity and creamy texture pairs well with the Pork enhancing its savoury depth. The wine's refreshing character elevates the Oyster, whilst subtle oak complements the Milk.

### *BPGF' (Supplementary Course) Matched Wine - Supplement £20.60/100ml:*

**Moulin Touchais** 1985 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.

### *Duck Matched Wine:*

**Payten & Jones Pinot Noir**, 2017, De La Terre, Hawkes Bay, New Zealand

Bold structure and velvety tannins work well with the duck, enhancing the dish's sweet and savoury layers. The spice of the duck ball complements the intense black pepper of this Syrah.

### **Alternative Lobster Course Wine:**

**Chablis Vieilles Vignes**, 2020/2, Dom. de Vauroux, Burgundy, France

This classic white Burgundy has an almost saltiness, which works well with this lobster dish, whilst aromas of almonds and honeysuckle lift the elderflower.

### *Magnum Matched Wine:*

**Hanepoot Old Vine**, 2020, 'Gevonden', Daschbosch, Breedekloof, South Africa

The Hanepoot enhances the flavours of the Magnum bringing honey, orange blossom and sultanas with hints of caramelised hazelnut on the finish to provide a seamless pairing.

### *Raspberry Soufflé Matched Wine:*

**Music of the Spheres**, 2018, Vakakis, Samos, Greece

The wine's delicate fruit character pairs seamlessly with the rich flavours of the Soufflé and ice cream, whilst its refined structure balances with the indulgent chocolate 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.

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

# Early Autumn Lunchtime Tasting Menu



Salted Baked Breadsticks with Fresh Young Cheese and Garden Chive  
*with a little beer from the Chef, **Serge Citra IPA**, SALT, Yorkshire*

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House Crème Fraîche

Pockley Grown Tomato Gazpacho with Dressed Whitby Crab,  
Gooseberry and Lovage Emulsion

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Village Quail Egg Yolk, Black Garlic and Toasted Sesame

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Apple and Vanilla Chutney, Scrumpy Reduction  
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Medjool Date and Salted Cracked Hazelnut, 35% Cacao Waima 'Cremeux'

## **CHEESE COURSE**

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

£75 for Lunchtime Tasting Menu per person with optional supplements for  
our Signature Dish and Cheese Course

Our Evening Tasting Menu can also be taken at Lunchtime!

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## *Duck Matched Wine:*

**Reserve Syrah**, 2017, De La Terre, Hawkes Bay, New Zealand

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