



Early Autumn Menu

Vegetarian

with Vegan Options (Ve)

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! Other harvested flavours are 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. Stephen Smith.



Chef/Patron

Chef/Director

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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Early Autumn Lunchtime Tasting Menu

(Ve also available)

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

Pockley Grown Tomato Gazpacho with Burrata, Gooseberry and Lovage Emulsion

Warm Caponata with Village Quail Egg Yolk, Wasabi and Black Garlic

Oyster Mushroom 'Kofta' 'cooked over charcoal',
Garden Legume 'Caviar', Blood Peach and Lemon Verbena Cream

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

OPTIONAL CHEESE COURSE, £16 PER PERSON SUPPLEMENT

A Selection of Three Cheeses from our 'Mouseman' Cheese Trolley

£75 for Lunchtime Tasting Menu per person with optional supplement for our Cheese Course
£50 for Matched Wine Package

Our Evening Tasting Menu can also be taken at Lunchtime!

Matched Wines Package Notes

As a nod to our Pub, have a little tippie on us - compliments of the Chef!

Serge Citra IPA, SALT, Yorkshire

*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 flavours, whilst its minerality 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 subtle mineral and fruit complexity complement the earthy and umami 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 burrata, whilst its minerality and subtle herbaceous notes echo the hints of lovage.

*Caponata Matched Wine: **Viña Pilar Clarete**, 2020, Bodegas Callejo, Ribera del Duero, Spain*

Delicate structure with fresh red berry notes and citrus hints complement the flavours of this dish. Bright acidity balances with the savoury depth of the garlic.

*Celeriac Matched Wine: **Chardonnay**, 2022, Westcott Vineyards, Vinemount Ridge VQA, Canada*

Lively acidity and creamy texture pairs well with the Celeriac enhancing its savoury depth. The wine's subtle oak complements the Milk.

*Kofta Matched Wine: **Fleurie**, 2023, Manoir du Carra, Beaujolais, France*

A Gamay with lively acidity and silky tannins to complement the texture of the kofta and bring aromas of raspberries, cherries and rose.

Magnum Matched Wine:

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

The wine 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 Course Matched Wine: **10 Year Old Tawny Port**, Graham's, Porto*

(SUPPLEMENT £12.50/75ml if the Cheese Course is taken as a Supplementary Course)

The classic cheeseboard pairing, providing vibrant fruit to compliment the salty sweetness of blue cheeses, but also a nuttiness, which works well with harder cheeses.

£95 for Matched Wine Package

Early Autumn Evening Tasting Menu

(Ve also available)

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 Burrata, Gooseberry and Lovage Emulsion

Warm Caponata with Village Quail Egg Yolk, Wasabi and Black Garlic

BBQ'd Garden Celeriac with Deep-fried 'Oyster Leaf', Garden Relish and Roast Hazelnut Milk

Charentais Melon compressed in 'Recioto di Soave', Garden Pickings, Space Dust

Oyster Mushroom 'Kofta' 'cooked over charcoal',
Garden Legume 'Caviar', Blood Peach and Lemon Verbena Cream
Root Vegetable Cake to mop up!

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

£150 for Tasting Menu per person with optional supplement for Cheese Course

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
Salted Breadsticks with Fresh Young Cheese and Garden Chive
(*Ve available*)

'Bar Snacks'

Potatoes

Seaweed Baked Jersey Royals with 'Chilli Corn Carne', Cultured Crème Fraîche (*Ve available*)
£4.50

Crumpet

Toasted 'Baby' Crumpet, Autumn Truffle, Baron Bigod, Garden Thyme Honey
£8

Wine Suggestions: Starters

Broth

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

Tomato

Wine suggestion: **Sauvignon Blanc**, 2017, Peccavi, Margaret River, Australia
£18.70/125ml, £26.20/175ml or £37.40/250ml

Cauliflower

Wine suggestion: **Chenin Blanc**, 2021, Hogan, Swartland, South Africa
£15.35/125ml, £21.50/175ml or £30.70/250ml

Caponata

Wine suggestion: **Viña Pilar Clarete** (Rosé), 2020, Bodegas Callejo, Ribera del Duero, Spain
£16/125ml, £22.40/175ml or £32/250ml

Starters

Broth

Ryedale Foraged Woodland Mushrooms with Madeira Jelly,
Charred Grelots and Seasonal Pickings, Autumn Gatherings Taco, Embers 'Slaw (Ve)
£12

Tomato

Salad of Pockley Grown Heirloom Tomatoes and Roasted Red Peppers with
Burrata and Pickled Gooseberries, Gazpacho (Ve *available*)
£17

Cauliflower

'Newfield Organics' Cauliflower, Butter-poached with
Autumn Truffle and Moorland Tomme Whip, Sweet Onion Kitchen Tobacco (Ve *available*)
£17

Caponata

Warm Caponata with Village Quail Egg Yolk, Wasabi and Black Garlic (Ve *available*)
£17 Starter/£22 Main Course

Wine Suggestions: Mains

Mushroom 'Kofta'

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

Cheese Soufflé

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

Celeriac

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

Mains

Mushroom 'Kofta'

Oyster Mushroom 'Kofta' 'cooked over charcoal', Garden Legume 'Caviar',
Blood Peach and Lemon Verbena Cream (*Ve available*)
£22

Cheese Soufflé

Twice Baked Dale End Cheddar Soufflé with House Pickle, Hedgerow Shoots, Warm Celery Juices
£22

Celeriac

Poached and Roasted Garden Celeriac with Scottish Girolle Mushrooms,
Artichoke Yoghurt and Bark, Bitter Leaf Salad (*Ve available*)
£22

Additional Sides

Salted Skinny Chips *Ve* £8
'Fat' Chips, Seaweed Home-brewed Vinegar *Ve* £8
Autumn Herb Salad £7 (*Ve available*)
Mixed Seasonal Vegetables £7 (*Ve available*)
Garden Minted Jersey Royals V £8 (*Ve available*)
Deep-fried Onion Rings, Devilled Salt and Chive £8
Add Autumn Truffle to any dish *Ve* £10 per gram

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 Vintage, 1997

£34/75ml

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

Churchill's, 30 year old

£31/75ml

Rich aromas of dried fruits and honey. The taste is explosive with a hint of orange jam and a very long, persistent finish

Taylor's, 40 year old

£43/75ml

Intense and complex with nutty, spicy aromas and a dense concentrated palate

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

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 suggestion: **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 Majari Valhrona Chocolate with Vanilla Chantilly and Oakchurch Cherries,
Kirsch-soaked Sponge and Roasted Cremeux, Black Velvet Ice Cream
£14.50

Soufflé

Baked Raspberry Soufflé with English Raspberry 'Consommé', Candied Pistachio, Parma Violet Ice Cream
£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
£12

Strawberries

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

Vegan Puddings

Rice Pudding

Caramelised Coconut Rice Pudding with Fresh Ginger, Roast Banana and Medjool Date, Toasted Shavings Ve
£9

Vegan Soufflé

Baked Raspberry Soufflé with English Raspberry Consommé, Candied Pistachio,
Amalfi Lemon Sorbet Ve

£14.50 **Ve** (Cooked to order - please allow 15 minutes)

Additional Seasonal Puddings may also be available on the day; please ask our Front of House team

Wine Suggestions: Puddings

Rice Pudding

Wine suggestion: **Sauternes**, 2020, Château Sigalas Ribaud, Premier Grand Cru, France
£11.30/75ml

Vegan Soufflé

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