

The Star Inn 'Foodie Feast' Break

£750 for 2 people for 2 nights to 31st March 2026 inclusive (Tuesdays to Thursdays, 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 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

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!

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

Baked Raspberry Soufflé with 'Coeur de Guanaja' 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

Tasting Menu Optional 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.

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.

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.

Excludes the Christmas/New Year period. 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.