



Autumn Menu

The season of mellow fruitfulness has ripened to perfection, bringing with it a harvest of hazelnuts, apples and quince from the orchards, brambles and Elderberry wine from hedgerow foraging and warming flavours of ginger and Armagnac to our Menu. Add Autumn truffles, mushrooms, feathered game - and this could just be our favourite season (at least, until the next one!)

Now, sit back and raise a glass and your fork to Autumn'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.

✕ @chefandrewpern
 pern.andrew

✕ @thestaratharome
 thestarinnatharome

✕ @stephen422smith
 chefstephensmith

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 Lamb Butter

Salted Breadsticks with Woodland Mushroom Whip

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.

Soup

Wine suggestion: **Matifoc**, NV, Rancio Sec, Abbé Rous, Vin de Pays, France
£7.60/100ml

Mussels

Wine suggestion: **Xiropotamos Blanc de Noirs**, 2021, Dom Tatsis, Macedonia, Greece
£15/125ml, £21/175ml or £30/250ml

Venison

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

Raviolo

Wine suggestion: **Chardonnay**, 2023, Novum, Marlborough, New Zealand
£18.70/125ml, £26.20/175ml or £37.40/250ml

Terrine

Wine suggestion: **Chianti Classico**, 2022, Tenuta Bibbiano, Tuscany, Italy
£11.40/125ml, £16/175ml or £22.80/250ml

'Bar Snacks'

Autumn Truffle Polenta Chip with Parsley Emulsion, Cave Aged Parmesan
£5

Pheasant and Smoked Ham Macaroni, Black Garlic, Ox Heart Jerky
£5

Lindisfarne Oyster on Ice with Shallot Relish £4.50
or with Petrossian Oscietra Caviar £10 or Deep-fried with House Kimichi £4.50

Starters

Soup

Local Grown Celeriac and Madeira Soup...
Blackened Celeriac and Pickled Silverskin, Ewes' Curd and Brassicas with
a little Smoked Eel and Watercress Steamed Bun
£14

Mussels

Ampleforth Cider-steamed Mussels with a Potage of Poached Salt Cod,
Chorizo and Violet Potatoes, Charred Hispi Cabbage, Moss Parsley
£20

Venison

Harome Shot Fallow Deer Tartare with Juniper Mayonnaise, Fermented Black Garlic
and Village Quail's Yolk, its own Jerky and 'Veni-mite' Twiglet
£18

Raviolo

Raviolo of Whitby Day Boat Lobster and Douglas Fir-cured Salmon with
Star Inn Orchard Pear spiked with Kings Ginger Wine, Crown Prince Pumpkin Velouté
£24
Add Petrossian Oscietra Caviar £10 per gram

Terrine

North Yorkshire Moors Game Haslet with Sloe Gin and Damson 'Ketchup',
Walnut Brioche, Autumn Seedlings
£17

Wine Suggestions: Mains

Monkfish

Wine suggestion: **Savatiano**, 2023, 'Night Harvest', Aoton Winery, Greece
£12/125ml, £16.80/175ml or £24/250ml

Mallard

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

or

Marsannay, 2022, 'Les Echezots', Cotes de Nuits, France
£22.50/125ml, £31.50/175ml or £45/250ml

John Dory

Wine suggestion: **Chenin Blanc**, 2023, Off The Record, Elgin, South Africa
£12.30/125ml, £17.30/175ml or £24.60/250ml

Beef

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

or

Shiraz, 2016, 'Argos', Levrier, Eden Valley, Australia
£16.30/125ml, £22.90/175ml or £32.60/250ml

Iberico Pork

Red Wine suggestion: **Xinomavro**, 2022, Artisans Vignerons de Naoussa, Greece
£10/125ml, £14/175ml or £20/250ml

or

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

Mains

Monkfish

Autumn Spice-rubbed North Sea Monkfish, Piedmont Hazelnut Pease Pudding,
Swiss Chard and Thyme-poached Turnips with
a little 'Bottarga' and Crisp Cheek 'Mock Carbonara'
£40

Mallard

Rievaulx Shot Mallard roasted on its Crown and Maple-glazed,
Chewy Beetroots, House Preserved Quince, Molasses, Confit Leg,
Almond and Fig Tartlet
£32

John Dory

Pan-roasted East Coast John Dory with Caramelised Cauliflower,
Nutmeg-buttered Spinach and Creel-caught Langoustine, Oscietra Caviar,
Potato 'Dab', Elderberry Wine Beurre Blanc
£65

Beef

Marwood's Village Reared Beef
Black Treacle Fillet, Braised Ox-tail Fritter, Pickled Tongue,
Choux Farci and Salt Beef, Sauce Piquante
£50

Iberico Pork

Allium-rubbed Iberico Pork Rib Chop cooked over charcoal with
Bubble 'n' Squeak Rösti Chip, 2022 Beer Vinegar,
Ragoût of Orchard Apple, Boozy Prune and Roast Chestnut Whip
£30

Additional Sides

Salted Skinny Chips V £8	'Fat' Chips, Home-brewed Vinegar V £8
'Aligot' with Isle of Mull Cheddar 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

Churchill'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

Tartlet

Wine suggestion: **Late Harvest Viognier**, 2021, Château Saint-Giraud, Ardeche, France
£7/75ml

After Eight

Wine suggestion: **Maury**, 2023, Domaine Pouderoux, France
£9.90/75ml

Brambly Snap

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

'Baba'

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

Selection of Ice Creams and Sorbet

Wine suggestions: **Pedro Ximénez**, NV, El Candado, Valdespino, Spain
£10.40/75ml

Savoury Pudding

Magnum

Wine suggestion: **Late Harvest Tokaji**, 2018, Mad, Hungary
£10.20/75ml

Puddings

Tartlet

Star Inn Orchard Apple and Cinnamon Tartlet with
Roasted Pecan and Oat Crumble, Peat Whisky Caramel, Apple Sorbet V
£12

After Eight

Baked Valhrona Chocolate Soufflé with
'Old Skool' Mint Custard and Tahitian Vanilla Ice Cream V
£15
(Cooked to order - please allow 15 minutes)

Brambly Snap

Hedgerow Bramble and Homemade Cassis Brandy Snap with
its own 'Consommé', Triple Cream and Pontefract Cake Ice Cream V
£12

'Baba'

Armagnac-soaked Baba with Milk Oolong -steeped Prunes, Nutmeg Chantilly and
Delord Bas Armagnac l'Authentique V
£13.50

Selection of Ice Creams and Sorbet

£8.50/3 scoops, choose from:

Pontefract Cake Ice Cream, Hundreds and Thousands
Orchard Apple Sorbet, Pecan Nut and Toasted Oats
Tahitian Vanilla Ice Cream '99'

Savoury Pudding

'Magnum'

White Chocolate and Cep 'Magnum' with Harome Thyme-scorched Honey,
Pickled Pear, 'Aero', Medjool Date and Toasted Hazelnut, Roast Crèmeux V
£13