

Autumn Evening Tasting Menu



Salted Baked Breadsticks with Woodland Mushroom Whip
with a little beer from the Chef, King of Terrors, SALT, Yorkshire

Rievaulx Shot Pheasant and Smoked Ham, Hand-rolled Macaroni,
Black Garlic, Ox Heart Jerky

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

Local Grown Celeriac and Madeira Soup...
Blackened Celeriac, Pickled Silverskin, Ewes' Curd and Smoked Eel

Pan-roasted King Scallop with Duck Fat Confit Morteau Sausage,
Garden Cavolo Nero and Douglas Fir, Smoked Dashi

Slow-braised Lamb Cheek with Creamed Sprouts, Garlic-roasted Snail and
Chanterelle Bourguignon, Bonfire Potato Whip

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

Lindisfarne Oyster 'Bubble and Squeak'...
Raw Kale Juice, Crisp Alsace Bacon, Straw Potato

Partridge...
Piedmont Hazelnut Poached and Roasted Red Legged Partridge with
House Blood Sausage, Parsnip Purée and
Cocoa Nibbed Seeded Brittle, 'Sauce Romaine'

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

'After Eight'
Baked Valhrona Chocolate Soufflé with
'Old Skool' Mint Custard and Tahitian Vanilla 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 supplements for
our Signature Dish and Cheese Course

Tasting Menu Matched Wines Package Notes

Pheasant Matched Wine:

Sufreiral, 2022, Cesar Marques, DO Bierzo, Spain

Bright red fruit and freshness lift the dish's gamey richness; the supple tannins and 'slate' minerality of this Mencía echo the ham and heart, whilst its acidity cuts through the macaroni.

Cauliflower Matched Wine:

Chenin Blanc, Off The Record, Elgin, 2023, South Africa

The poise and freshness to the wine contrasts nicely with the richness of the cauliflower.

The wine's time in oak brings textural weight creating an effortless pairing.

Soup Matched Wine:

Matifoc, NV, Rancio Sec, Abbé Rous, Vin de Pays, France

This oxidative sherry-like Grenache Noir has savoury depth which mirrors the Madeira base of the Soup, whilst retaining a saline freshness to sharpen the curd. A thrilling pairing!

Scallop Matched Wine:

Savatiano, 2022, 'Night Harvest' Wild Ferment, Aoton, PGI Peania, Greece

This wine has a waxy texture and subtle nuttiness to mirror the scallop and sausage richness; its acidity balances the duck fat, herbal notes resonate with the fir and cavolo nero.

Lamb Cheek Matched Wine:

Kotsifali, 2022, Aôri, Crete, Greece

This native Cretan grape variety has lift, spice and herbal notes to balance with the elements of the dish, whilst its mineral core mirrors the earthiness of the snail and chanterelles.

BPFG' (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.

Partridge Matched Wine:

Chardonnay, 2023, Novum, Marlborough, New Zealand

The wine's creaminess and acidity marry with the richness of the partridge and blood sausage; flinty notes echo the roasted flavours and brittle, whilst minerality brings lift.

Magnum Matched Wine:

Late Harvest Tokaji, 2018, Tokaj Classic Winery, Mad, Hungary

The wine's sweetness combined with acidity mirrors the dish's interplay of richness and lift, as its flavours match those of the dish. Chalky minerality sharpens the earthier elements.

After Eight Matched Wine:

Maury, 2023, Domaine Pouderox, Maury, France

Dark cherry, fig and cocoa depth are echoed in the chocolate, whilst its gentle spirit warmth lifts the cooling mint resulting in a rich, velvety finish perfumed with mint and cacao.

Cheese Trolley (Supplementary Course) Matched Wine - Supplement £12.50/75ml:

10 Year Old Tawny Port, Churchill'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.



Autumn Lunchtime Tasting Menu

Salted Baked Breadsticks with Woodland Mushroom Whip
*with a little beer from the Chef, **King of Terrors**, SALT, Yorkshire*

Rievaulx Shot Pheasant and Smoked Ham, Hand-rolled Macaroni,
Black Garlic, Ox Heart Jerky

Local Grown Celeriac and Madeira Soup...
Blackened Celeriac, Pickled Silverskin, Ewes' Curd and Smoked Eel

Pan-roasted King Scallop with Duck Fat Confit Morteau Sausage,
Garden Cavolo Nero and Douglas Fir, Smoked Dashi

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

Partridge...

Piedmont Hazelnut Poached and Roasted Red Legged Partridge with
House Blood Sausage, Parsnip Purée and
Cocoa Nibbed Seeded Brittle, 'Sauce Romaine'

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

CHEESE COURSE

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

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

Tasting Menu Matched Wines Package Notes

Pheasant Matched Wine:

Sufreiral, 2022, Cesar Marques, DO Bierzo, Spain

Bright red fruit and freshness lift the dish's gamey richness; the supple tannins and 'slate' minerality of this Mencía echo the ham and heart, whilst its acidity cuts through the macaroni.

Soup Matched Wine:

Matifoc, NV, Rancio Sec, Abbé Rous, Vin de Pays, France

This oxidative sherry-like Grenache Noir has savoury depth which mirrors the Madeira base of the Soup, whilst retaining a saline freshness to sharpen the curd. A thrilling pairing!

Scallop Matched Wine:

Savatiano, 2022, 'Night Harvest' Wild Ferment, Aoton, PGI Peania, Greece

This wine has a waxy texture and subtle nuttiness to mirror the scallop and sausage richness; its acidity balances the duck fat, herbal notes resonate with the fir and cavolo nero.

BPFG' (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.

Partridge Matched Wine:

Chardonnay, 2023, Novum, Marlborough, New Zealand

The wine's creaminess and acidity marry with the richness of the partridge and blood sausage; flinty notes echo the roasted flavours and brittle, whilst minerality brings lift.

Magnum Matched Wine:

Late Harvest Tokaji, 2018, Tokaj Classic Winery, Mad, Hungary

The wine's sweetness combined with acidity mirrors the dish's interplay of richness and lift, as its flavours match those of the dish. Chalky minerality sharpens the earthier elements.

Cheese Trolley (Supplementary Course) Matched Wine - Supplement £12.50/75ml:

10 Year Old Tawny Port, Churchill's, Porto

Tawny Port is the classic cheese pairing, providing vibrant fruit flavours, but also a nuttiness and creamy texture.

£50 for Wine Package with optional Signature Dish and
Cheese Course supplements.