

Early Spring Evening Tasting Menu



Whipped House-smoked Cod's Roe with Langoustine Essence, Sea-salted Breadstick
*with a little beer from the Chef, **Lush Rat** Extra Pale Ale, SALT, Yorkshire*

Bar-B-Q Char Siu Yorkshire Reared Saddleback Pork Rib,
Yorkshire Rhubarb, Chilli and Ginger

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

Broth of Texel Spring Lamb with Griddled Calçots, Hedgerow 'Jack by the Hedge',
Spiced Sweetbread, Pickled Turnips

Robin Hood's Bay Nori-roasted Wild Turbot with Pertuis White Asparagus,
Queen Scallop, Mussel, Clam and 'Three Corner Leek Ragoût

Roast Fillet of Harome Shot Venison with Woodland Mushroom Raviolo,
St Émilion-braised Salsify and Albufera Sauce

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 poached in Foraged Sorrel with
Pickled Apple, Ginger and Rhubarb

Royal Squab Pigeon, Tea and Biscuit
Caramelised Chicory, Blood Orange and Sand Carrot baked in Coffee Beans
Legmeat Pigeon 'Rascal'
Pigeon Tea, Parched Peas and Game Jellies

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

Banana Sticky Toffee Pudding...
Baked Banana Soufflé with Date Ice Cream and Libations Salted Caramel Rum Syrup

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

Pork Rib Matched Wine:

CHI Riesling, Sauerwein, Elgin, South Africa, 2024

Natural sweetness in the Riesling softens the chilli heat, while its bright acidity cuts through the pork's sticky glaze. Citrus lift mirrors the rhubarb's sharpness, retaining freshness and balance.

Cauliflower Matched Wine:

Chenin Blanc, Hogan, Swartland, South Africa, 2021

*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.*

Broth Matched Wine:

Dalamara Naoussa, Naoussa, Greece, 2022

This elegant red brings vibrant acidity and savoury depth, complementing the lamb's natural sweetness and the richness of sweetbread. Fine tannins add structure but do not overpower.

Turbot Matched Wine:

PP Semillon, Pizzato, Vale dos Vinhedos, Brazil, 2021

Textured and gently nutty, the Semillon mirrors the richness of turbot and leek, while its freshness cuts through natural oils. Subtle salinity beautifully complements nori and shellfish.

Venison Matched Wine:

Cariñena, Vinos Masintín, Maule Valley, Chile, 2021

Bright acidity lifts the depth of venison, while firm structure supports the richness of mushroom and sauce. Herbal and earthy notes echo the woodland elements on the plate.

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

Moulin Touchais, Coteaux Du Layon, France, 1985

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.

Pigeon Matched Wine:

Mofete Rosso, Palmento Costanzo, Etna DOC, Italy, 2021

Fresh red fruit and fine tannins frame the richness of pigeon without overwhelming it. A subtle smoky mineral edge harmonises with coffee and game, while acidity balances the citrus.

Magnum Matched Wine:

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

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.

Banana Sticky Toffee Pudding Matched Wine:

Auslese, Bibo Runge, Rheingau, Germany, NV

Lusciously sweet, yet vibrant, this Riesling matches the dessert's richness, while bright acidity keeps the finish clean. Honeyed and candied citrus enhances the banana, date and caramel.

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



Early Spring Lunchtime Tasting Menu

Whipped House-smoked Cod's Roe with Langoustine Essence, Sea-salted Breadstick
with a little beer from the Chef, Lush Rat Extra Pale Ale, SALT, Yorkshire

Bar-B-Q Char Siu Yorkshire Reared Saddleback Pork Rib,
Yorkshire Rhubarb, Chilli and Ginger

Broth of Texel Spring Lamb with Griddled Calçots, Hedgerow 'Jack by the Hedge',
Spiced Sweetbread, Pickled Turnips

Robin Hood's Bay Nori-roasted Wild Turbot with Pertuis White Asparagus,
Queen Scallop, Mussel, Clam and 'Three Corner Leek Ragoût

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

Royal Squab Pigeon, Tea and Biscuit
Caramelised Chicory, Blood Orange and Sand Carrot baked in Coffee Beans
Legmeat Pigeon 'Rascal'
Pigeon Tea, Parched Peas and Game Jellies

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 Lunchtime Tasting Menu per person with optional supplements for
our Signature Dish and Cheese Course
£50 for Matched Wine Package

Our Evening Tasting Menu can also be taken at Lunchtime!