



Early Spring Menu

Vegetarian

with Vegan Options (Ve)

As the days become longer and the fields more verdant, spring's harbingers: wild garlic, Jack-by-the-Hedge and young nettles call out to be picked from the greening hedgerows. 'Champagne' Rhubarb from the forcing sheds of the Yorkshire Triangle has arrived in the kitchen; grown in the dark, the colour of its stems unfaded by daylight.

We also savour Nature's little seasonal luxuries, such as white asparagus, morel mushrooms and black spring truffle.



Let the new season commence!



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.

 @chefandrewpern
 pern.andrew

 @thestaratharome
 thestarinnatharome

 @stephen422smith
 chefstephensmith

Early Spring Lunchtime Tasting Menu

Vegetarian

Sea-salted Breadsticks with House Fresh Young Cheese, Village Wild Garlic
*with a little beer from the Chef, **Lush Rat** Extra Pale Ale, Ossett Brewery, Yorkshire*

Sinodun Hill Goat's Cheese 'Shredded Wheat'

Broth of Foraged Wild Mushrooms... Grilled Calçots, Jack-by-the-Hedge, Pickled Turnips

Ampleforth Cider-braised Celeriac with Toasted Seeds and Frozen Roasted Yeast, Wild Garlic Velouté

Dale End Cheddar and Garden Lovage Soufflé with House Pickle, Poached Crab Apple and Garden Brassicas

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 supplement for Cheese Course

£50 for Matched Wine Package

Our Evening Tasting Menu can also be taken at Lunchtime!

Tasting Menu Matched Wines Package Notes

*Shredded Wheat Matched Wine: **Pouilly Fumé**, Masson-Blondelet, Loire Valley, France, 2024*

This is a smoky and complex Sauvignon Blanc with a mineral palate and ripe flavours: the perfect acidity to balance the goats cheese and lift the dish.

*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.

*Mushroom Broth Matched Wine: **Dalamara Naoussa**, Naoussa, Greece, 2022*

This elegant red brings vibrant acidity and savoury depth, complementing the rich flavours of the broth. Fine tannins add structure but do not overpower.

*Celeriac Matched Wine: **Chardonnay**, Novum, Marlborough, New Zealand, 2023*

The wine has a notes of flint, creamy texture and richness, which work well with the celeriac and yeast, its the various elements with its refined precision.

*Vignarola Matched Wine: **Mâcon-Soultre-Pouilly**, Domaine de la Chapelle, Mâconnais, Burgundy, France, 2024*

This is a Chardonnay with a rich, structured, classical style bringing a notes of citrus and buttery fruit on the palate; an ideal partner for this spring-on-a-plate dish.

*Cheese Soufflé Matched Wine: **CHI Riesling**, Sauerwein, Elgin, South Africa, 2021*

This Riesling's freshness and aromatics both lift and cut through the dish bringing notes mirror the apple, with hints of lime and ginger.

*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.

*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 Evening Tasting Menu

Vegetarian

Sea-salted Breadsticks with House Fresh Young Cheese, Village Wild Garlic
with a little beer from the Chef, Lush Rat Extra Pale Ale, Ossett Brewery, Yorkshire

Sinodun Hill Goat's Cheese 'Shredded Wheat'

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

Broth of Foraged Wild Mushrooms... Grilled Calçots, Jack-by-the-Hedge, Pickled Turnips

Ampleforth Cider-braised Celeriac with Toasted Seeds and Frozen Roasted Yeast, Wild Garlic Velouté

Vignarola... New Season Asparagus, Broad Beans and Radish with Truffle Artichoke Cream, Bergamot

Blood Orange Sorbet with Pickled Apple, Ginger and Rhubarb, Taittinger Champagne

Dale End Cheddar and Garden Lovage Soufflé with
House Pickle, Poached Crab Apple and Garden Brassicas

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 £16 per person supplement

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

£150 for Tasting Menu per person with optional supplements for
our Signature Dish and 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 Preserved 2025 Figgy Relish
(Ve available)

'Bar Snacks'

Shredded Wheat

Sinodun Hill Goat's Cheese 'Shredded Wheat' with Onion Ash, Warm Oat Milk
£5

Crumpet

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

Wine Suggestions: Starters

Broth

*Wine suggestion: **Dalamara Naoussa**, Naoussa, Greece, 2022
£16.40/125ml, £23/175ml or £32.80/250ml*

Celeriac

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

Cauliflower

*Wine suggestion: **Chenin Blanc**, 2024, Hogan, Swartland, South Africa
£15.30/125ml, £21.50/175ml or £30.60/250ml*

Starters

Broth

Broth of Foraged Wild Mushrooms, Grilled Calçots, Jack-by-the-Hedge, Pickled Turnips
£14

Please ask for our current Vegan Soup alternative

Celeriac

Ampleforth Cider-braised Celeriac with Toasted Seeds and Frozen Roasted Yeast,
Wild Garlic Velouté
£17

Cauliflower

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

Wine Suggestions: Mains

Raviolo

Wine suggestion: **Pinot Gris**, Artelium, Madehurst, West Sussex, England, 2023
£12/125ml, £16.80/175ml or £24/250ml

Cheese Soufflé

Wine suggestion: **CHI Riesling**, Sauerwein, Elgin, South Africa, 2021
£13.70/125ml, £19.20/175ml or £27.40/250ml

'Schnitzel'

Wine suggestion: **Pinot Noir**, Payten & Jones, Yarra Valley, Australia, 2022
£12.30/125ml, £17.30/175ml or £24.60/250ml

Mains

Raviolo

Aparagus and Yorkshire Pecorino Raviolo with Morel Mushroom Whip,
Spring Truffle and New Season Legumes
£22

Cheese Soufflé

Dale End Cheddar and Garden Lovage Soufflé with House Pickle,
Poached Crab Apple and Garden Brassicas
£22

'Schnitzel'

Beetroot and Woodland Mushroom 'Schnitzel' with Fried Village Hen's Egg, Nutmeg-buttered Spinach,
Coffee Bean Carrot Purée and Wild Garlic
£22

Additional Sides

Salted Skinny Chips Ve £8
Early Spring Herb Salad £7 (Ve available)
Add Spring Truffle to any dish Ve £10 per gram

'Fat' Chips, Seaweed Home-brewed Vinegar Ve £8
Mixed Seasonal Vegetables £7 (Ve available)

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

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

Churchill's Vintage, 1997

£34/75ml

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

Churchill's Tawny, 40 year old

£43/75ml

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

Wine Suggestions: Puddings

Star Inn Walnut Whip

Wine suggestion: **Banyuls Rimage** 'Mis Précoce', Abbe Rous, France, 2021
£7/75ml

Rhubarb and Custard Slice

Wine suggestion: **Moscato d'Asti**, Azienda Vitivinicola Luigi Tacchino, Italy, NV
£7.70/125ml

Soufflé

Wine suggestion: **Auslese**, Bibo Runge, Rheingau, Germany, 2018
£15.90/75ml

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

Star Inn Walnut Whip

Valhrona Bitter Chocolate Delice with Madagascan Vanilla Marshmallow, Walnut Brittle,
Blue Mountain Coffee and Salted Walnut Ice Cream V

£14.50

Rhubarb and Custard

Baked Duck Egg Custard Slice with Tomlinson's Force Grown Rhubarb, Blood Orange, Sorbet and Candied V

£13.50

Soufflé

Baked Banana Soufflé with Date Cake Ice Cream and Libations Salted Caramel Rum Syrup V

£14

(Cooked to order - please allow 15 minutes)

Selection of Ice Creams and Sorbet

Tahitian Vanilla Ice Cream '99'

Blood Orange Sorbet with its own Tuile

Date Cake Ice Cream with Salted Caramel, Nut Brittle

£8.50

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