



Early Spring Menu

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. We can now pick rhubarb from the kitchen garden, along with our own herbs.

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

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.

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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, Ossett Brewery, 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
Pigeon Tea, Parched Peas and Madeira Jellies
Legmeat Pigeon 'Rascal'

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!

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, Ossett Brewery, 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, Scrumpty 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
Pigeon Tea, Parched Peas and Madeira Jellies
Legmeat Pigeon 'Rascal'

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

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

Wild Garlic Butter

Salted Breadsticks with Whipped House-smoked Cod's Roe with Langoustine Essence

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

'BPG'

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.

Broth

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

Scallop

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

Bouillabaisse

Wine suggestion: **Alvarinho**, Howard's Folly, Monçao and Melagaço, Portugal, 2024
£8.40/125ml, £11.80/175ml or £16.80/250ml

Raviolo

Wine suggestion: **Pinot Noir**, Payten & Jones, Yarra Valley, Australia, 2023
£12.30/125ml, £17.30/175ml or £24.60/250ml

Vignarola

Wine suggestion: **Mâcon-Soultre-Pouilly**, Dom de la Chapelle, Burgundy, France
£10.30/125ml, £14.40/175ml or £20.60/250ml

'Bar Snacks'

Bar-B-Q Char Siu Yorkshire Reared Saddleback Pork Rib,
Yorkshire Rhubarb, Chilli and Ginger
£5

North Sea Brill 'Fish Buttie' Tartare Sauce and Caviar
£6.50

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

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

Starters

Broth

Broth of Texel Spring Lamb... Grilled Calçots, Hedgerow Jack-by-the-Hedge,
Pickled Turnips with a Spiced Lamb Kebab, 2025 Preserved Garden Cabbage,
Mint Yoghurt
£14

Scallop

Roasted Hand-dived Isle of Mull King Scallop, Poached Rhubarb and Pickled Ginger
with Sesame Prawn Toast, Three Corner Leek Broth
£28

Bouillabaisse

Bouillabaisse of East Coast Produce... Cured East Coast Mackerel,
Braised and BBQ'd Octopus, Dressed Whitby Crab and Lindisfarne Oyster,
Blood Orange
£20

Raviolo

Raviolo of 'Coronation' Norfolk Black Chicken... Indian-spiced Confit Chicken with
Plumped Jumbo Raisins and Mango Preserve, Fennel and Toasted Almond,
Roasted Chicken Whip
£18

Vignarola

Spillman's Yorkshire Asparagus, Peas, Broad Beans and Radish with
Truffle Artichoke Cream, Bergamot and Woodland Mushroom Tea
£17

Wine Suggestions: Mains

Skrei Cod

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

Veal

Wine suggestion: **Fleurie**, Manoir du Carra, Beaujolais, France 2023/4
£10/125ml, £14/175ml or £20/250ml

Venison, 4 Ways

Wine suggestion: **Cariñena**, Vinos Masintín, Maule Valley, Chile, 2021
£12.50/125ml, £17.50/175ml or £25/250ml

Monkfish

Wine suggestion: **PP Semillon**, Pizzato, Vale Dos Vinhedos, Brazil, 2021
£14.80/125ml, £20.80/175ml or £29.60/250ml

Pork

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

Mains

Skrei Cod

Pan-roasted Skrei Cod with Caramelised Celeriac, Morels,
Wild Garlic and Pinenut Crust, 'En Cocotte' Belly, Ratte Potato,
Smoked Eel and Moss Parsley, Morel Mushroom Whip
£40

Veal

Glazed Veal Fillet with Soubise Cream, New Season Turnips, Grelots,
Black Trumpet Mushrooms and a Potage of Braised Veal Tail and Langoustine
£45

Venison, 4 Ways

- Harome Shot Fallow Deer cooked over charcoal with
Liquorice-braised Beetroot, Haggis and Twiglets
 - Slow-braised Venison Haunch, Laminated Brioche
 - Venison Tartare with Cured Yolk
 - Bone Broth, Roots and Grains
- £42

Monkfish

Allium-rubbed Monkfish with Pertuis White Asparagus, Nutmeg-buttered Spinach,
Lovage Emulsion, Queen Scallop, Mussel, Clam and Caviar Ragoût
£40

Pork

Herb-roasted Tenderloin with Carpaccio of Orchard Apple, Sage 'n' Onion Choux
Farcie, Cider-braised Belly and Boozy Prune, Cauliflower Cream, Sauce Dolceforte
£38

Additional Sides

Salted Skinny Chips V £8

'Fat' Chips, Home-brewed Vinegar V £8

'Aligot' with Isle of Mull Cheddar and Chive £8

Spring Herb Salad V £7

Mixed Seasonal Vegetables V £7

Peppercorn Sauce V £7

Add Spring 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

Whipped Young Buck Blue Cheese with Prune and Walnut Loaf,
Black Onion Seed Brittle, Port Wine Reduction, Braised Celery and Endive Salad
£16

Wine suggestion: Churchill's LBV Port, 2019
£8.20/75ml

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 Madagascar Vanilla Marshmallow,
Walnut Brittle, Blue Mountain Coffee and Salted Walnut Ice Cream V
£14.50

Rhubarb and Custard

Baked Duck Egg Custard with Kitchen Garden 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