

Summer Evening Tasting Menu



Breadsticks with Fresh Young Cheese and Woodland Mushroom Essence
with a little beer from the Chef, Lush Rat Extra Pale Ale, Ossett Brewery, Yorkshire

Bar-B-Q Texel Lamb Rib with Embers Slaw, Mint Preserve

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

Double Chicken Broth... Griddled Grelots, Gem and Scorched Corn with
Whitby Langoustine 'Scampo', Nasturtium

Pan-roasted Isle of Mull King Scallop with Pickled Goosegogs,
Northumberland Elderflower Sparkling Mead and Caviar Velouté

From the Village...

Harome Shot Venison Tartare with Garden Blackcurrant,
Artichoke Yoghurt and Venimite Twiglets, Quail Yolk

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 and Straw Potatoes, House Tartare Sauce

Fermented Plum-glazed Duck with Toasted Grains and Seeds,
Sichuan Pepper-braised Pineapple, Smoked Garden Beets

Almond and Fig Frangipane with Roast Salted Almond Brittle,
Fino Sherry-braised Chewy Figs, Stichelton Ice Cream

Baked Apricot and St Germain Soufflé with
Elderflower Caramel and Orange Blossom 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

Lamb Rib Matched Wine:

Monastrell, Caliza en los Bolsillos, Jorge Piernas, Murcia, Spain 2023

Vibrant red fruit and Mediterranean herbs complement the lamb's smokiness with bright acidity to cut through the dish. Minerality brings freshness; its savoury edge works with charred BBQ flavours.

Cauliflower Matched Wine:

Chenin Blanc, Hogan, Swartland, South Africa, 2025

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:

Finca La Cantera Ecológico, Pita, Rueda, Spain, 2022

The wine's concentration and freshness mirror the depth of the broth. Citrus, fennel and stone fruit notes complement the shellfish and toast from time in barrel pairs with the scorched corn.

Scallop Matched Wine:

Barrel Fermented Bacchus, Hoffman & Rathbone, Sussex, England, 2023

Barrel fermentation adds texture and complexity to match the dish's richness, whilst retaining acidity and aromatic lift. Blossom and orchard fruit notes create a natural bridge to the mead.

Tartare Matched Wine:

Cinsault, Vinos Masintín, Maule Valley, Chile, 2021

Red berry fruit complements the blackcurrant and delicate flavour of the venison. Fine tannins and refreshing acidity bring balance, while savoury and herbal notes echo the artichoke and Venimite.

BPFG' (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.

Duck Matched Wine:

Morgon Côte du Py, Vieilles Vignes, Domaine Jean Foillard, Beaujolais, France, 2024

Vibrant cherry and plum fruit mirrors the glaze, whilst earthy minerality complements the beets and grains. Bright acidity balances richness and subtle spice works well with the pepper and pineapple.

Frangipane Matched Wine:

Malvasia Reserva, Barbeito, Madeira, Portugal, NV

Concentrated dried fruit, caramel and nut flavours complement the frangipane and brittle. Refreshing acidity brings lift, whilst savoury elements work with the pancetta and Stichelton ice cream.

Soufflé Matched Wine:

Muscat de Beaumes de Venise, Domaine des Bernardins, France, 2024

An intense aromatic profile of orange blossom, elderflower, apricot and citrus creates a seamless flavour bridge with every component of the dessert. Delicate sweetness mirrors the soufflé.

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



Summer Lunchtime Tasting Menu

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with a little beer from the Chef,
Lush Rat Extra Pale Ale, Ossett Brewery, Yorkshire

Bar-B-Q Texel Lamb Rib with Embers Slaw, Mint Preserve

Double Chicken Broth...
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Whitby Langoustine 'Scampo', Nasturtium

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Sichuan Pepper-braised Pineapple, Smoked Garden Beets

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Fino Sherry-braised Chewy Figs, Stichelton Ice Cream

CHEESE COURSE

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£16 per person supplement

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our Signature Dish and Cheese Course

Tasting Menu Matched Wines Package Notes

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