



Early Autumn Menu

Vegetarian

with Vegan Options (Ve)

It's time to savour the last of the sun-soaked flavours of late summer alongside hedgerow and orchard treats, such as roasted cobnuts and apples, and early autumn truffle, of course!

Now, sit back and raise a glass (and your fork) to Nature's Larder!

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 Autumn Lunchtime Tasting Menu

Vegetarian

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

Oglesfield Cheese and White Bean Pastie, Scallions and Chive Emulsion

Cream of White Onion and Ampleforth Cider Soup with Griddled Grelots, Bergamot Jellies and Pickled Radish

Ampleforth Cider-braised Celeriac with Toasted Seeds and Frozen Roasted Yeast, Birch Syrup, Parsley Velouté

Smoked Lincolnshire Poacher Cheese and Garden Lovage Cheese Soufflé with Harome Beauty Ale Pickle,
2025 Preserved Crab Apple and Garden Brassicas

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

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!

Early Autumn Evening Tasting Menu

Vegetarian

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

Oglesfield Cheese and White Bean Pastie, Scallions and Chive Emulsion

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

Cream of White Onion and Ampleforth Cider Soup with Griddled Grelots, Bergamot Jellies and Pickled Radish

Ampleforth Cider-braised Celeriac with Toasted Seeds and Frozen Roasted Yeast, Birch Syrup, Parsley Velouté

Raviolo of Globe Artichoke and Parsley with Peas, Broad Beans and Smoked Almonds, White Onion Whip

Gilling Grown Raspberry Sorbet, Space Dust, Roger Goulart Gran Reserva 2024 Cava

Smoked Lincolnshire Poacher Cheese and Garden Lovage Cheese Soufflé with Harome Beauty Ale Pickle,
2025 Preserved Crab Apple and Garden Brassicas

Baked Almond and Fig Savoury Frangipane with
Roasted 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 £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

Evening Tasting Menu Matched Wines Package Notes

*Pastie Matched Wine: **Finca La Cantera Ecológico**, Pita, Rueda, Spain, 2022*

The wine's concentration and freshness work well with the pastie. Citrus, stone fruit and fennel notes lift the dish.

*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.

*Onion Soup Matched Wine: **Pinot Gris**, Artelium, Madehurst, West Sussex, England, 2023*

This medium-bodied English Gris has a gently creamy texture with refreshing acidity, which work well with the rich Onion Soup.

*Celeriac Matched Wine: **Chardonnay**, Morning Fog, Wente, Livermore Valley, USA, 2024*

The wine has green apple flavours to complement the braising cider, whilst its toasty oak matches the seeds and the syrup.

*Raviolo Matched Wine: **Pinot Noir**, Payten & Jones, Yarra Valley, Australia, 2024*

This Pinot Noir has savoury depth and peppery complementing the earthy flavour of the artichoke. Bountiful fruit lifts the dish.

*Cheese Soufflé Matched Wine: **CHI Riesling**, Sauerwein, Elgin, South Africa, 2025*

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

*Savoury 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

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 Fresh Young Cheese and Woodland Mushroom Essence

(Ve available)

'Bar Snacks'

Pastie

Oglesfield Cheese and White Bean Pastie, Scallions and Chive Emulsion

£6.50

Pizza

Roasted Sweet Pepper and Candied Fennel 'Pizza' with Tomato Bois Boudran, Tarragon and Fresh Horseradish

£8

Wine Suggestions: Starters

Onion Soup

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

Celeriac

Wine suggestion: **Chardonnay**, Morning Fog, Wente, Livermore Valley, USA, 2024
£9.70/125ml, £13.60/175ml or £19.40/250ml

Cauliflower

Wine suggestion: **Chenin Blanc**, Hogan, Swartland, South Africa, 2025
£15.30/125ml, £21.50/175ml or £30.60/250ml

Starters

Onion Soup

Cream of White Onion and Ampleforth Cider Soup with Griddled Grelots,
Bergamot Jellies and Pickled Radish, Soft Herb Taco

£15

Please ask for our current Vegan Soup alternative

Celeriac

Ampleforth Cider-braised Celeriac with Toasted Seeds and Frozen Roasted Yeast,
Birch Syrup, Parsley Velouté

£17

Cauliflower

'Newfield Organics' Cauliflower, Butter-poached with
Autumn 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, 2025
£13.70/125ml, £19.20/175ml or £27.40/250ml

Kofta

Wine suggestion: **Pinot Noir**, Payten & Jones, Yarra Valley, Australia, 2024
£12.30/125ml, £17.30/175ml or £24.60/250ml

Mains

Raviolo

Raviolo of Globe Artichoke and Parsley with Peas, Broad Beans and Smoked Almonds, White Onion Whip
£22

Cheese Soufflé

Dale End Cheddar and Garden Lovage Soufflé with House Pickle,
2025 Preserved Crab Apple and Garden Brassicas
£22

Kofta

Crapaudine Beetroot and Woodland Mushroom Kofta with New Season Girolle Mushrooms,
Chewy Beetroots and Local Grown Pak Choi
£22

Additional Sides

Salted Skinny Chips Ve £8	'Fat' Chips, Home-brewed Vinegar V £8
Early Autumn Herb Salad £7 (Ve available)	Mixed Seasonal Vegetables £7 (Ve available)
Add Early Autumn Truffle to any dish Ve £10 per gram	

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

Soufflé

Wine suggestion: **Muscat de Beaumes de Venise**, Dom des Bernardins, France, 2024
£9.20/75ml

Melba

Wine suggestion: **Sauternes**, Carmes de Rieussec, Bordeaux, France NV
£12.40/75ml

Strawberries and Cream

Wine suggestion: **Late Harvest Viognier**, Château Saint-Giraud, Ardèche, France 2021
£7.00/75ml

Selection of Ice Creams and Sorbet

Wine suggestions: **Moscato d'Asti**, Agricola Tacchino, Piedmont, Italy NV
£7.70/125ml

Savoury Pudding

Wine suggestion: **Malvasia** Reserva, Barbeito, Madeira NV
£8.60/75ml

Puddings

Soufflé

Baked Apricot and St Germain Soufflé with Elderflower Caramel and Orange Blossom Ice Cream V
£14.50 (Cooked to order - please allow 15 minutes)

Melba

Roasted Nibbed Almond Brandy Snap with Poached Mouneyrac Peach,
Madagascan Vanilla Triple Cream, Iced Raspberry and Tea V
£14.50

Strawberries and Cream

Makin's of Yorkshire Strawberry and White Chocolate Parfait with Roasted Hazelnut,
Wild Strawberry Sorbet 'Aero' and Heather Honey Syrup V
£14.50

Selection of Ice Creams and Sorbet

Tahitian Vanilla '99'
Raspberry Sorbet with Hundreds and Thousands
Orange Blossom Ice Cream with Candied Orange
£10

Savoury Pudding

Savoury Frangipane... Baked Almond and Fig Frangipane with
Roasted Salted Almond Brittle, Fino Sherry-braised Chewy Figs, Stichelton Ice Cream £14.50

Vegan Puddings

Rice Pudding

Caramelised Coconut Rice Pudding with Fresh Ginger, Roast Banana and Medjool Date, Toasted Shavings Ve
£12

Vegan Melba

Roasted Nibbed Almond Brandy Snap with Poached Mouneyrac Peach,
Vanilla 'Crem', Iced Raspberry and Tea V
£14.50

Additional Seasonal Puddings may also be available on the day; please ask our Front of House team

Wine Suggestions: Puddings

Rice Pudding

Wine suggestion: **Sauternes**, 2021, Carmes de Rieussec, Bordeaux, France
£12.40/75ml

Vegan Melba

Wine suggestion: **Sauternes**, Carmes de Rieussec, Bordeaux, France NV
£12.40/75ml