Autumn Menu

The season of mellow fruitfulness has ripened to perfection, bringing with it a harvest of hazelnuts, apples and quince from the orchards, brambles and Elderberry wine from hedgerow foraging and warming flavours of ginger and Kirsch to our Menu. Add Autumn truffles, mushrooms, feathered game - and this could just be our favourite season (at least, until the next one!)

Now, sit back and raise a glass and your fork to Autumn's Larder!

Chef/Patron

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.

@chefandrewpern	@thestaratharome	@stephen422smith
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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
Woodland Mushroom Butter
Salted Breadsticks with House-smoked Cod's Roe, Shellfish 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 Hockn ey and Suggs, as well
as Lords, Ladies and Locals alike.

Try it for yourself…

Andrew Pern, Chef/Patron

'BPFG'
Grilled Black Pudding and Pan-fried Foie Gras with Pickering Watercress,
Apple and Vanilla Chutney, Scrumpy Reduction
£24 starter or intermediate

Wine suggestion: Solera Ratafia Champenois, Champagne, France
£24/100ml

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.

Soup

Wine suggestion: **Old Vine Grenache**, Lone Palm, Barossa Valley, Australia 2024
£8.70/125ml, £12.20/175ml or £17.40/250ml

Raviolo

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

Scallop

Wine suggestion: **Viognier**, Les Contours des Deponcins, Rhône Valley, France, 2023
£15.40/125ml, £21.60/175ml or £30.80/250ml

Haslet

Wine suggestion: **Fleurie**, Manoir du Carra, Beaujolais, France, 2024
£13.70/125ml, £19.20/175ml or £27.40/250ml

Crab Stick

Wine suggestion: **Txakolina**, Gaintza, Getariako, Spain, 2025
£9.50/125ml, £13.30/175ml or £18/250ml

‘Bar Snacks’

Yorkshire Reared Chicken 'Katsu', Toasted Sesame, Bulldog Sauce
£7

Robin Hood's Bay Seaweed-buttered Crumpet with House-smoked Cod's Roe
£7

Ogleshield Cheese and White Bean Pastie, Scallions and Chive Emulsion
£6.50

Lindisfarne Oyster on Ice with Shallot Vinegar £4.60
or with Petrossian Oscietra Caviar £10 or Deep-fried with House Kimichi £4.60

Starters

Soup

Mutton Broth... Sticky, Slow-braised Shoulder with Mint Preserve Jellies,
Autumn Pulses, Nasturtium and Spiced Belly Kebab
£15

Raviolo

Raviolo of Poached North Sea Lobster and Smoked Salmon with Harome Pak Choi,
Queenie Scallop Velouté, Nasturtium, Pike Roe Caviar
£24

Scallop

Five Spice-rubbed Isle of Mull King Scallop with Orchard Apple,
Peat Whisky-scented Haggis and Roast Chestnut Whip
£28

Haslet

Haslet of Local Shot Game with Orchard Pear and Fig Preserve with Alsace Bacon,
Foie Gras '99'
£18

Crab Stick

Dressed Whitby Crab 'Stick' with Spiced Hass Avocado Ice Cream, Pickled Cockles,
Edible Sand and Devilled Brown Crab, Coastal Vegetables
£18.50

Wine Suggestions: Mains

Mallard

Wine suggestion: **Syrah**, Graft, Lukas van Loggerenberg, South Africa 2025
£20/125ml, £28/175ml or £40/250ml

Monkfish

Wine suggestion: **Gamay**, Pyren Vineyard, Victoria, Australia 2024
£10.20/125ml, £21.30/175ml or £30.40/250ml

Partridge

Wine suggestion: **Marsannay**, 'Ez Chezots', Dom Bart, Côtes de Nuits, France 2022
£22.50/125ml, £31.50/175ml or £45/250ml

Plaice

Wine suggestion: **Zibibbo**, Dardinello, Assuli Baglio, Sicily, Italy 2025
£11/125ml, £15.40/175ml or £22/250ml

Plate of Beef

Wine suggestion: **Shiraz**, Three Centuries, Heathcote, Victoria, Australia 2016
£12.70/125ml, £17.80/175ml or £25.40/250ml

Mains

Mallard

Pot-roasted Rievaulx Shot Mallard with Celeriac Spaghetti, Purée,
Legmeat and 'Pluck' Bolognaise, Foie Gras Roti
£42

Monkfish

Allium-rubbed North Sea Monkfish, Lighfoot Ale, Peppered Swede and Charred Leeks
with a little 'Pot-au-Feu', Duck Fat Confit Morteau Sausage,
White Bean and Garden Savoy Cabbage
£40

Partridge

Rievaulx Shot Red Legged Partridge with a 'Cumberland' Game Sausage,
Caramelised Onion, Toffee Apple and Salted Hazelnut Praline, Gamekeeper's Sauce
£38

Plaice

Poached and Roasted East Coast Plaice, Squash Carpaccio spiked with
Kings Ginger Wine, Wood Fire Purée and Crispy Dabs,
Spiced Pumpkin and Orange Velouté
£38

A Plate of Marwoods Village Reared Beef

Black Treacle-glazed Fillet, Sticky Cheek, House Corned Beef Fritter,
Winter Truffled Choux Farcie, Tongue and Bitter Shoots Salad
£55

Additional Sides

Salted Skinny Chips V £8
'Fat' Chips, Home-brewed Vinegar V £8
'Aligot' with Isle of Mull Cheddar and Chive £8
Autumn Herb Salad V £7
Mixed Seasonal Vegetables V £8
Peppercorn Sauce V £7

Add Autumn 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

Wine Suggestions: Puddings

Tartlet

Wine suggestion: **Recioto di Soave**, Vicentini Agostino, Verona, Italy 2023
£14.40/75ml

Magnum

Wine suggestion: **Late Harvest Tokaji**, Tokaji Classic Winery, Mad, Hungary, 2018
£10.20/75ml

Soufflé

Wine suggestion: **Music of the Spheres**, Vakakis, Samos, Greec 2022
£17.40/75ml

Brandy Snap

Wine suggestions: **Muscat**, Beaumes de Venise, D des Bernardins, France, 2024
£9.20/125ml

Selection of Ice Creams and Sorbet

Wine suggestions: **Pedro Ximénez**, El Candado, Valdespino, Spain, NV
£10.40/125ml

Puddings

Tartlet

Baked Star Inn Orchard Apple and Quince Tartlet with Nut Crumble,
Smoked Almond Ice Cream and Fellstone Wensleydale Cheese V
£14.50

Magnum

Jerusalem Artichoke 'Magnum' with Harome Bees' Truffle Honey, Medjool Date,
Pickled Pear, Salted Cracked Hazelnuts, Roasted White Chocolate Crémeux, 'Aero' V
£14.50

Soufflé

Valhrona Guanaja 70% Chocolate Soufflé with Cherry Brandy Syrup,
Salted Roast Pistachio Ice Cream V
£14.50
(Cooked to order - please allow 15 minutes)

Brandy Snap

Hedgerow Bramble and Homemade Cassis Brandy Snap with its own Consommé,
Triple Cream, Hedgerow Berry and Pontefract Cake Ice Cream V
£14.50

Selection of Ice Creams and Sorbet V

Hedgerow Berry and Pontefract Cake Ice Cream with Berry Hundreds and Thousands
Roasted Pistachio Ice Cream '99'
Orchard Apple Sorbet with Hazelnut Brittle
£12