Early Autumn Menu

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!

Feathered game is beginning to appear on our 'Specials' menu, as the season progresses...

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

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 Autumn Lunchtime
Tasting Menu

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

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

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

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

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

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, House-cured Crisp Pancetta,
Stichelton Ice Ceam

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 Autumn Evening
Tasting Menu

Breadsticks with Fresh Young Cheese and Woodland Mushroom Essence
with a little beer from the Chef, **Dizzy 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 Autumn 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, House-cured Crisp Pancetta,
Stichelton Ice Ceam

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 the 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, Itata Valley, Chile, 2021

Red berry fruit complements the blackcurrant and delicate flavour of the venison. Fine tannins and refreshing acidity bring balance, while savoury 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, Vielles Vignes, Domaine Jean Foillard, Beaujolais, France, 2024

Vibrant cherry and plum mirrors the glaze, whilst earthy minerality complements beets and grains. Bright acidity balances richness and subtle spice works well with 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 pancetta and Stichelton 'tang'.

Soufflé Matched Wine:

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

An intense aromatic profile of 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 <u>the</u> 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
Roast Chicken Butter
Salted Breadsticks with Fresh Young Cheese and Woodland Mushroom 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

'BPFG'

Grilled Black Pudding and Pan-fried Foie Gras with Pickering Watercress,
Apple and Vanilla Chutney, Scrumpy Reduction
£24 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.

White Onion

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

Raviolo

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

Guinea Fowl

Wine suggestion: **Etna Rosato**, Pietradolce, Etna, Sicily, Italy, 2024
£15.40/125ml, £21.60/175ml or £30.80/250ml

Red Mullet

Wine suggestion: **Riesling CHI**, Sauerwein, Elgin, South Africa, 2025
£13.70/125ml, £19.20/175ml or £27.40/250ml

Village Venison

Wine suggestion: **Cinsault**, Vinos Masintín, Maule Valley, Chile, 2021
£11/125ml, £15.40/175ml or £22/250ml

‘Bar Snacks’

Yorkshire Reared Chicken 'Shawarma', Nasturtium Flatbread,
Roasted Sesame and Allium
£7

Sashimi Yellow Fin Tuna 'Pizza', Tomato Bois Boudran, Roasted Pepper and Fennel
£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

White Onion

Cream of White Onion and Ampleforth Cider Soup with Griddled Grelots,
Bergamot Jellies and Pickled Radish, Chicken 'Shawarma'
£15

Raviolo

Hodgsons of Hartlepool Natural Smoked Haddock and Amalfi Lemon Raviolo with
Indian Spice Whip, Puffed Wild Rice and Shaved Hen's Yolk, Parsley Essence
£19

Guinea Fowl

Pressing of Guinea Fowl, Foie Gras and Gold Rush Apple, Braised and Iced with
2025 Preserved, Spiced Victoria Plum Chutney and Cobnut Brioche
£18

Red Mullet

Lightly-cured Red Mullet with Bronze Fennel Escabeche Vegetables,
Garden Lemon Balm Frozen Cream, Iced Gooseberry Tea
£18

Village Venison

Harome Shot Venison Tartare with Garden Blackcurrant,
Artichoke Yoghurt and Venimite Twiglets, Quail Yolk
£18.50

Wine Suggestions: Mains

Duck

Wine suggestion: **Morgon**, Côte du Py, VV, Dom. J Foillard, Beaujolais, France, 2024
£20/125ml, £28/175ml or £40/250ml
or
Barbaresco, Gaja, Piedmont, Italy, 2017/20
£87.50/125ml, £122.50/175ml

Halibut

Wine suggestion: **Finca La Cantera Ecológico**, Pita, Rueda, Spain 2022
£15.20/125ml, £21.30/175ml or £30.40/250ml

Texel Lamb

Wine suggestion: **Enira**, Domaine Bessa Valley, Ognianovo, Bulgaria 2019
£10.40/125ml, £14.60/175ml or £20.80/250ml

Lobster, Three Ways

Wine suggestion: **Barrel Fermented Bacchus**, Hoffman & Rathbone, Sussex 2023
£12.40/125ml, £17.40/175ml or £24.800/250ml
or
Meursault 'En Luraule', J Drouhrin, Côtes de Beaune, Burgundy, France, 2022
£41/125ml, £57/175ml

Grouse

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

Mains

Duck

Fermented Plum-glazed Duck with Toasted Grains and Seeds,
Sichuan Pepper-braised Pineapple, Smoked Garden Beets
£45

Halibut

Pan-roasted Fillet of Halibut with Roast Hazelnut Pease Pudding,
Homemade Blood Sausage and Legumes, Smoked Bone Cream
£40

Texel Lamb

Roast Saddle of Texel Lamb with Caramelised Roscoff Onion Purée,
Garden Mint Crust, 'En Cocotte' Aromatic-spiced Shoulder,
Apricot, Olives and Preserved Lemon
£45

Lobster, Three Ways

- Lemon Verbena-poached North Sea Lobster with Isle of Wight Tomatoes spiked with Elderflower, Coastal Vegetables and Cod's Roe
- Lobster Knuckle 'Toast' with Shaved Bonito and Bulldog Sauce
- Roasted Lobster Shell Bisque with Black Truffle Cream and Armagnac

£70

Grouse

Pot-roasted Crown of Knarsdale North Pennine Grouse with
Confit Legmeat and Fig Raviolo, Celeriac Purée, Scottish Girolle Mushrooms and
Smoked Almonds, Salmis Sauce
£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 £7
Peppercorn Sauce V £7

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

Magnum

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

Soufflé

Wine suggestion: **Banyuls Rimage**, 'Mis Précoce' Abbé Rous, France 2022
£6.70/75ml

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

MICHELIN 2026

"France may have its brasseries, Italy its trattorias and Greece its tavernas, but here in the UK we have our pubs – and they don't come much better than The Star Inn at Harome.
After taking over in 1996, Andrew Pern set out to create the sort of pub he himself would enjoy visiting – one with a cosy, characterful bar alongside a dining room with food to satisfy all-comers. Being a proud Yorkshireman means he has also promoted the produce of the region, as well as making use of his own bounteous vegetable garden. The cooking, largely overseen by loyal lieutenant Stephen Smith, is pitched at just the right level between rustic and refined, resulting in dishes that burst with flavour. Thanks to the quality of the food, The Star Inn was one of the first pubs in the country to be awarded a MICHELIN Star.
Like all good pubs, it also plays a significant role in the local community, as well as welcoming travellers from far and wide into what must be the oldest building in the village of Harome.
Thirty years is a hugely impressive milestone, and The MICHELIN Guide is delighted to offer the whole team at The Star Inn its heartfelt congratulations.
Here's to many more years of success!"

Jonathan RENEL
Editorial Coordinator

The MICHELIN Guide

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