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
pern.andrew

@thestaratharome
thestarinnatharome

@stephen422smith
chefstephensmith

Autumn Lunchtime
Tasting Menu

Breadsticks with House-smoked Cod's Roe, Shellfish Bisque
with a little beer from the Chef,
Loom Ale, Ossett Brewery, Yorkshire

Yorkshire Reared Chicken 'Katsu', Toasted Sesame, `
Bulldog Sauce

Forager's Broth with 'Wild Spore' Mushrooms,
Pickled Beets, Charred Allium and Madeira Jellies

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

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

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

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

CHEESE COURSE
A Selection of Three Cheeses from our 'Mouseman' Cheese Trolley
£16 per person supplement

£75 for Tasting Menu per person with optional supplements for
our Signature Dish and Cheese Course

Our Evening Tasting Menu can also be taken at Lunchtime

Autumn Evening
Tasting Menu

Breadsticks with House-smoked Cod's Roe, Shellfish Bisque
with a little beer from the Chef, Loom Ale, Ossett Brewery, Yorkshire

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

Local Grown Cauliflower, Butter-poached with Black Autumn Truffle and
Moorland Tomme Cheese Whip, Sweet Onion Kitchen Tobacco

Forager's Broth with 'Wild Spore' Mushrooms,
Pickled Beets, Charred Allium and Madeira Jellies

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

Rievaulx Shot Red Legged Partridge 'Shredded Wheat' with
our own Preserved Fig, Fino Sherry and Warm Oat Milk

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

Deep-fried Lindisfarne Oyster with 'Chip Shop' Curry Sauce,
Potato and Cider Vinegar

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

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

Clementine Marmalade Soufflé with Valhrona Guanaja 70% Chocolate Sauce
and Salted Roast Pistachio 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

Chicken 'Katsu' Matched Wine:

Riesling, Romantiker Hendelberg, Bibo Runge, Germany, 2024

Fresh citrus and orchard fruit and a rounded texture; acidity cuts through the crisp coating, while the fruit complements the tangy Bulldog sauce and its texture stands up to the sesame.

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:

Pineau d'Aunis, 'Garance', Château de Bois-Brinçon, Loire, France, 2018

A delicate red with berries, floral lift and a peppery spice: gentle tannins suit the broth, while its fruit complements the beetroot and its pepper picks up the woodland and charred flavours.

Crab Matched Wine:

Txakolina, Gaintza, Getariako, Spain, 2025

Notes of crisp apple and pear complement the sweetness of the crab with saline minerality resonating with the briny character of the cockles and coastal vegetables.

Partridge Matched Wine:

Garnacha Blanca, Textura 6, Jordi Miró, Catalonia, Spain, 2024

Honeyed fresh yellow fruit and delicate blossom with a creamy texture, which complements the partridge and the oat milk, whilst ripe fruit balances the fig and fino sherry.

BPFG' (Supplementary Course) Matched Wine - Supplement £24/100ml:

Solera Ratafia Champenois, Champagne, France

The intensity of the black pudding and caramelisation of the foie gras work well with this fortified 'Solera' wine. Toffee notes complement foie gras; acidity balances richer elements.

Mallard Matched Wine:

Syrah, Graft, Lukas van Loggerenberg, Polkadraai Hills, South Africa 2025

Cherry and bramble fruit with pepper, herbs and fine tannins: savoury depth complements the various elements of the dish, whilst its fruit echoes the cherry; freshness balances the richness.

Magnum Matched Wine:

Late Harvest Tokaji, Tokaj Classic Winery, Hungary, 2018

Luscious stone fruit, honey and citrus are balanced by acidity. The honeyed sweetness links with the honey, date and roasted white chocolate, while the fruit complements the pear.

Soufflé Matched Wine:

Music of the Spheres, Vakakis, Samos, Greece, 2022

Sweet with ripe fruit, citrus peel, vanilla and warming spice. The citrus peel matching seamlessly with the marmalade element while its fruit sweetness balances the bitter chocolate and its barrel-aged warmth suits the pistachio.

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 Butte. r 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 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: 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, Westcott Vineyards, Vinemount Ridge, Canada 2024
£13.50/125ml, £18.90/175ml or £27/250ml

Scallop

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

Haslet

Wine suggestion: 'O Chefe Sedento', Howard's Folly, Alentejo, Portugal, 2024
£8.40/125ml, £11.80/175ml or £16.80/250ml

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
£8.20/125ml, £13.30/175ml or £16.80/250ml

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, Greece 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

Star Inn Chocolate Orange… Clementine Marmalade Soufflé with
Valhrona Guanaja 70% Chocolate Sauce and 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

MICHELIN 2026