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 matching seamlessly with the marmalade, while its fruit sweetness and its barrel-aged warmth balances the bitter chocolate.

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

Autumn Lunchtime
Tasting Menu

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with a little beer from the Chef,
Loom Ale, Ossett Brewery, Yorkshire

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Bulldog Sauce

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Pickled Cockles, Edible Sand and Devilled Brown Crab, Coastal Vegetables

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£16 per person supplement

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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

Tasting Menu

Matched Wines Package Notes

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