

STAR INN EARLY AUTUMN MENU

Bar Nibbles

Lindisfarne Oyster, Tonic of Garden Sorrel and Elderberry £3.50

Local Shot Sticky Game 'Kebab' with Fermented Cabbage and Aioli £3.50

Potato 'n' Onion Butter Pie, 2018 Black Garlic Ketchup £3.50

To Start

Garden Celeriac Soup...

Charred, Pickled, Pommery Mustard, Madeira and a little Smoked Eel 'Burger' £8

Matched Wine: Sauvignon Blanc Bascand, 2018, New Zealand £6.70/125ml or £9.40/175ml

Charred and Marinated Mackerel with Orchard Apple Ice and Purée,

Nasturtium and Parsnip 'Slaw' £12

Matched drink: Gardener's Tipple; Nasturtium Vodka Tonic £8.50

'Ploughman's' Ravioli of Pulled Ham Hock and Ale Chutney with

Pickled Shallot, Dale End 'Cheddar', Celery and Walnut £13.50

Matched drink: Yorkshire Blond (Ale), Ossett Brewery £2.10/Half Pint

Octopus, slow-braised and 'roasted over coals' with Goose Fat White Bean Whip, Fried Black Cabbage, Ilkley Chorizo, Rooke's Spud and Vintage Malt Vinegar £14.95

Matched Wine: Howard's Folly Alvarinho, 2017, Portugal £6.50/125ml or £9.10/175ml

Roasted Cep Mushroom 'Bavarois' with Henderson's Relish,

Pickled White Beech Mushrooms, Jerusalem Artichoke and Autumn Truffle £14 V

Matched Wine: Pinot Noir, Oliver Zeter, 2017, Germany £8.60/125ml or £12.20/175ml

Star Inn Signature Dish Est 1996...

Grilled Black Pudding and Pan-fried Foie Gras with Pickering Watercress,

Apple and Vanilla Chutney, Scrumpy Reduction £16

Matched Wine: Moulin Touchais 1980 Coteaux Du Layon, Loire Valley, France £14/100ml

Mains

Roasted Cutlet of Ryedale Lamb with Confit 'Duke of York' Potato,

Pickled Red Cabbage, 'Choux Farci', Black Trumpet Mushrooms £26

Matched Wine: Rioja Reserva, El Meson, 2015, Spain £6.50/125ml or £9.80/175ml

Market Fish of the Day... with North East Coast Lobster and Morteau Sausage Pie,

Wood-fried Sweet Potato and Shellfish 'Gravy' £market price

Matched Wine: Chardonnay, Wente, Morning Fog, 2018, USA £7.50/125ml or £10.50/175ml

Roasted Loin of Local Shot Fallow Deer with a little Pluck Tartlet and

Poached Elderberries, Parsnip and Bark, Sauce Civet £30

Matched Wine: Howard's Folly, Sonhador, 2012, Portugal £8.60/125ml or £12.20/175ml

Harome Honey-glazed Rievaulx Shot Partridge with Spiced Fruit and Nuts,

Smoked Beets and Quince, Sauce Albufera £26

Matched Wine: Pinot Noir, Oliver Zeter, 2017, Germany £6.50/125ml or £9.70/175ml

Fillet of Day Boat Lemon Sole with Turnip, Whitby Crab and Garden Leeks,

Brown Onion and Cider Velouté £market price

Matched Wine: Pinot Gris Reserve, 2018, Alsace, France £7.50/125ml or £10.50/175ml

Blond Yorkshire Beer-braised Ox Cheek, Lardo, Crispy Shallots,

Autumn Pulses and Ox Tongue Ragoût, Kirkham's Cheesy Mash £21.50

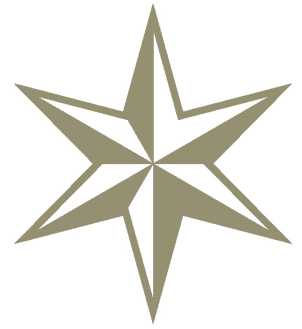
Matched Wine: La Sughere di Frassinello, 2015, Italy £9.50/125ml or £13.30/175ml

Served with Complimentary Vegetables. Additional Sides:

Garlic and Onion 'Hash' with Scallions, House Brown Sauce £4 V

Aromatic Allotment Salad, 3 Year Aged Pecorino Cheese £3.50 V

Dripping-cooked Fat Chips with Sage Vinegar or Rapeseed-cooked Skinny Chips with Aioli V £4.50



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The Star Inn.

Puddings & Cheese

Star Inn Baked Orchard Apple Crumble Soufflé with
Hot Spiced Pedro Ximénez and Curd Tart Ice Cream £10 **V**
(Cooked to order - please allow 15 minutes)

Matched Wine: Late Harvest Riesling, Casas del Bosque, Chile, £10.50/100ml

Roast Hazelnut Praline Parfait with Weiss 85% Bitter Chocolate Crèmeaux,
Salted Caramel and Espresso, Crème Fraîche Ice Cream £12 **V**

Matched Wine: The Liberator (Port-style Red), Stellenbosch, South Africa £8/100ml

Baked 'Black Cap' Damson Frangipane with Bramble Ripple Ice Cream, Aged Armagnac Custard £9 **V**

Matched Wine: Royal Tokaji, 5 Puttonyos 2004 Tokaji, Hungary £22.00/100ml

Selection of Ice Creams £6.50/3 scoops, choose from:

Curd Tart Ice Cream with Sugar'd Pastry

Bramble Ripple Ice Cream with Sweet Orange 'Worms'

Dark Chocolate and Salted Caramel Ice Cream

Matched Wine: Muscat De Rivesaltes 2017 Languedoc-Roussillon, France £6.50/100ml

A Selection of Cheeses from Near and Far with Stewed Grape Chutney,
Celery and Biscuits £14

Chef's Savoury Cheese Course Choice

Baron Bigod 'English Brie' and Caramelised Sweet Onion Quiche with
Garden Marjoram, Kitchen Garden Grelot and Chive Velouté £12.50 **V**

Matched Wine: Chardonnay, Wente, Morning Fog, 2018, USA £7.50/125ml or £10.50/175ml

Sandwiches (available lunchtimes only)

On Multi Seeded Bloomer Loaf served with a Tossed House Salad £10

Choose from:

Black Treacle Glazed Ham with Spiced Pineapple Pickle

Fountains Gold Cheddar and Garden Chive, Ploughman's Pickle **V**

Smoked Salmon and Cream Cheese, Bronze Fennel

Starlets' Menu suitable for kids aged 10 and under

Starters £5

Scottish Oak-smoked Salmon with Lemon, Brown Bread and Butter

Chilled Peeled Prawn Cocktail

Wensleydale Wedges with Fresh Vegetable Crudités, Homemade Salad Cream

Starlets Main Courses £9.50

Bangers 'n' Mash

North Sea Market Fish 'Bites' and Dripping Chips with Peas or Salad

Buttered Pasta with Fresh Heritage Tomato Sauce

Minute Steak, Skinny Frites and Peas or Salad (**supplement £3.50**)

Starlets Puddings £5

A Selection of Ice Creams: Chocolate, Vanilla or Strawberry

Fresh Fruit Salad with Elderflower

Dark Chocolate Brownie with Raspberries

Lemonade or Coke 'Float' with Vanilla Ice Cream