



WELCOME TO THE STAR INN RESTAURANT

Following the devastating fire in November 2021, we will be reopening with a new menu on a phased basis. The following menu is provided as a Sample Menu only and is subject to considerable change. We hope to publish our reopening menu at the beginning of September 2022.

Cheers to All from All at The Star Inn

Chef/Patron



@chefandrewpern

Chef/Director



@thestaratharome



@stephen422smith

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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The Star Inn

AUTUMN TASTING MENU MATCHED WINES PACKAGE NOTES

Oyster Matched Wine: **Blanc de Blancs** 2011, Hoffmann & Rathbone, Sussex, England

The classic of oysters and 'Champagne' with a twist. English sparkling at its absolute finest with richness and depth from age and time on lees to bring harmony to the 'Oxo' Horseradish pearls.

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**Cauliflower & Sweet Onion** Matched Wine: **Terrasse** 2018, Keermont Estate, Stellenbosch, S Africa

This old vine Chenin Blanc blend provides rich complexity to match the texture of the whip and truffle, with its lively acidity cutting through.

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Pot Noodle Matched Wine: **Pinot Noir** 2019, Loveblock, Central Otago, New Zealand

Bursting sweet berries and florals bring vibrancy, whilst supple tannins offer texture for the richness of the Game Tea.

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**Crab** Matched Wine: **CHI, Riesling** 2020, Sauerwein, Elgin, S Africa

Vibrant and zesty, bringing freshness to the crab stick, with hints of mineral spice to accentuate the sorbet.

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Tartlet Matched Wine: **El Seque Monastrell** 2018, Artadi, Alicante, Spain

The sweet richness of the smoked apple and the intensity of the ham hock are given a lift of spice and a fresh intensity of fruit.

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**'BPGF'** (Supplementary Course) Matched Wine: **Moulin Touchais** 2003 Coteaux Du Layon, France

The intensity of the black pudding and caramelisation of the foie gras work well with this late harvest Chenin. Toffee/honey notes complement the foie gras, whilst natural acidity balances the richer elements. SUPPLEMENT £13.50/100ml

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Scallop Matched Wine: **Pazo Pineiro Albarino** 2016, Pazos de Lusco, Rias Baixas, Spain

Five years of age and 6 months on lees brings an exotic richness to the Albarino, with concentration and complexity to meet the power of the mulligatawny. Yet as is typical from Rias Baixas Albarino, it retains a salty freshness, elevating this scallop dish.

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**Mallard** Matched Wine: **Telescópico Garnacha** 2017, Bodegas Frontonio, Spain

There is a wildness to this wine, bright fruit and herbal tones complement aromatically, its raised acidity from altitude and firm ripe tannins giving excellent structure.

and **Savennières La Croix Picot** 2018, Domaine Fournier Longchamps, France

The tenderness of the confit leg meat and sweet apple notes are the perfect pairing for this immaculately balanced Savennières.

Natural fruit ripeness and some time on lees in neutral barrels giving the richness to stand up to the dish.

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Cheese Course (Supplementary Course) Matched Wine: **Graham's 10 Year Old Tawny Port**

The creamy blue powerful cheese holds its own against the strength of the Port, with its spices and fruits, which complement the cheese beautifully.

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**Magnum** Matched Wine: **Tokaji Aszú 5 Puttonyos** 2011, Disznókő, Hungary

Delicate honeyed fruit, botrytis spice and richness from barrel marry harmoniously. There is plenty of sweetness, but with excellent acidity.

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Apple Soufflé Matched Wine: **Chateau Rieussec** 1er Grand Cru Classe 2016, Sauternes, France

This iconic Sauternes comes with honeyed richness, exotic fruit, spice and great acidity to bring this wonderfully indulgent dish together.

£95 for Matched Wine Package £195 for Tasting Menu with Wine Package

AUTUMN TASTING MENU

Poached Lindisfarne Oyster, House 'Oxo', Horseradish Pearls
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Poached Local Grown Cauliflower with Sweet Onion and Truffled Dale End Cheddar Whip, Kitchen Tobacco  
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Gamekeeper's 'Pot Noodle'... Game Tea, Morteau Sausage and Pickled Garden Quince, Local Grown Spelt
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Dressed White Whitby Crab 'Stick' with Pumpkin and Pink Ginger Sorbet  
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Ploughman's Tartlet... Maple-smoked Apple, Shaved Walnut
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### *STAR INN SIGNATURE DISH est 1996 £10 PER PERSON SUPPLEMENT*

Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress, Apple and Vanilla Chutney, Scrumpy Reduction  
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Roasted Hand-dived King Scallop, Candied Lemon, Parsley Root 'Dabs' and Mulligatawny Sauce
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Mallard, presented Three Ways...

...Rievaulx Shot and Roasted with Smoked Garden Beetroot and Allotment Borscht

...Confit Leg Meat 'Danish', Pickled Pear... Its Own Tea infused with Hedgerow Herbs  
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OPTIONAL CHEESE COURSE £10 PER PERSON SUPPLEMENT

Whipped Blue Wensleydale 'Cheesecake'... Warm Digestives, Bitter Hedgerow Shoots, 'PX' Jelly
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Single Origin White Chocolate and Cep 'Magnum' with our Own Bees' Scorched Honey,  
Hazelnut Praline, Medjool Date and Thyme-braised Pear  
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Star Inn Orchard Apple Crumble Soufflé with Libations Rum and Raisin Ice Cream, Butterscotch Sauce
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Star Inn Sweet Pot  
Brazil Daterra Speciality Coffee

Tasting Menu ~ £100 per guest with  
optional Supplements and Matched Wines Package, where selected

## AUTUMN À LA CARTE MENU

### BAR NIBBLES

Rievaulx Shot Game Kofta, Pickled Red Cabbage, Fermented Black Garlic £4  
King Mushroom 'Meatball', Cowberry Jelly, Penny Bun 'Dust' £4  
Poached Lindisfarne Oyster, House 'Oxo', Horseradish Pearls £4

### STARTERS

#### Soup

Gamekeeper's 'Pot Noodle'... Game Tea, Morteau Sausage and  
Pickled Garden Quince, Local Grown Spelt, Garden Herb Taco £10

*Matched Wine: **Beaujoulais Villages**, A Burgaud, 2019, Beaujoulais, France £7.40/125ml, £10/175ml or £14.50/250ml*

#### Venison

Ryedale Shot Fallow Deer Tartare with Poacher's Relish, Juniper-cured Yolk,  
Roasted Parsnip Cracker, Its own Jerky, Marmite Ice £16

*Matched Wine: **Salice Salentino**, Riserva, Cantele, 2017, Puglia, Italy £7/125ml, £9.70/175ml or £13.80/250ml*

#### Haddock

Hartlepool Natural Smoked Haddock and Chicken Ravioli with Wholegrain Mustard,  
Garden Leeks, Swaledale, Old Peculier, Herring 'Caviar' £14.50

*Matched Wine: **Babiana**, Vonderling, 2019, Paarderberg, S Africa £8.80/125ml, £12.40/175ml or £17.50/250ml*

#### Mackerel

Douglas Fir-cured East Coast Mackerel with Poached Village Plums and Sloes,  
Coastal Vegetables, Orchard Pear Sorbet £12.50

*Matched Drink: **Frederiksdal Vin AF** Kirsebær Sur Lie, Harpekinde, Denmark £12.50/100ml*

#### Signature Dish Est 1996...

Grilled Black Pudding and Pan-fried Foie Gras with Pickering Watercress,  
Apple and Vanilla Chutney, Scrumpy Reduction £17

*Matched Wine: **Moulin Touchais**, 2003, Coteaux Du Layon, Loire Valley, France £16/100ml*

## MAINS

### Halibut

Grilled Fillet of North Sea Halibut with Jerusalem Artichoke... Purée and Bark,  
Ransom Roast Snail, Elderberries and Wood Sorrel £30

*Matched Wine: 'Pernshire', Alvarinho, 2017, Vinho Verde, Portugal £6.80/125ml, £9.50/175ml or £13.50/250ml*

### Saddleback Pork

Roasted Tenderloin of Saddleback Pork 'Saltimbocca' with a little Ploughman's Pie,  
Peppered Swede Purée, Charred Allium, Piccalilli £26

*Matched Wine: Pinot Gris, Tohu, 2020, Marlborough, N Zealand £7.50/125ml, £10.40/175ml or £14.80/250ml*

### Partridge

Rievaulx Shot Red Legged Partridge with Black Autumn Truffle and Dale End Cheddar, Polenta Chips,  
Scorched Cream, Roasted Hazelnuts, Sauce Bonne Femme £24

*Matched Wine: 'Pernshire', Winemaker's Choice, 2013, Alentejo, Portugal £10/125ml, £14/175ml or £20/250ml*

### Mallard, presented Three Ways

Rievaulx Shot and Roasted with Smoked Garden Beetroot and Allotment Borscht  
Confit Leg Meat 'Danish', Pickled Pear, Maple-smoked Apple  
Its Own Tea infused with Hedgerow Herbs £28

*Matched Wine: Pinot Noir, Oliver Zeter, 2019, Pfalz, Germany £8.80/125ml, £12.20/175ml or £17.50/250ml*

### Plaice

Fillet of East Coast Plaice with Crown Prince Carpaccio, Pickled Cockles,  
Scallop Roe Emulsion with Roasted Chestnut and Salsify Tagliatelle, Pumpkin Alfredo £28

*Matched Wine: Gavi del Comune di Gavi, G Lombardo, 2019, Piedmont, Italy £8/125ml, £11/125ml or £15.80/250ml*

## ADDITIONAL SIDES

Dripping-fried Fat Chips with Mulligatawny Mayonnaise £4.50 ▼

Rapeseed-cooked Skinny Fries with Smoked Garlic Aioli £4.50 ▼

Blue Wensleydale Dauphinoise £4 ▼

Buttered Brassicas with Red Chilli, Toasted Pinenuts £6 **V**  
Soft Herb and Leaf Salad, 3 Year Aged Pecorino Cheese, Croûtons £5 **V**

## AUTUMN VEGETARIAN & VEGAN MENU

### BAR NIBBLES

House Herb-marinated Olives £5 **VE**

King Mushroom 'Meatball', Cowberry Jelly, Penny Bun 'Dust' £4

### STARTERS

Local Foraged Wild Mushroom Tea... Garden Shoots, Pickled Beets and Garden Herb Taco £9 **VE**

*Matched Wine: **Rioja Reserve**, Bodegas Sonsierra, 2013, Rioja, Spain £6.80/125ml, £9.50/175ml or £13/250ml*

Risotto of Braised Chestnut and Autumn Truffle with Dale End Cheddar,  
Garden Cavolo Nero, Vegetable Cracker £14 **V** (**VE** alternative also available)

*Matched Wine: **Pinot Noir**, Oliver Zeter, 2018, Pfalz, Germany £8.60/125ml, £12.20/175ml or £17.50/250ml*

Poached Local Grown Cauliflower with Sweet Onion and Truffled Dale End Cheddar Whip,  
Kitchen Tobacco £12 **V**

*Matched Wine: **Chenin Blanc**, The Liberator, 2020, Stellenbosch, South Africa £5.70/125ml or £8/175ml*

### MAINS

Oyster Mushroom 'Kofta' 'cooked over charcoal' with Charred Allium,  
Woodland Fungi, Pedro Ximénez and Peppered Swede Purée £18 **VE**

*Matched Wine: **Salice Salentino**, Riserva, Cantele, 2017, Puglia, Italy £7/125ml, £9.70/175ml or £13.80/250ml*

Deep-fried Mac 'n' Cheese, Yorkshire Blue, Scallions and Bitter Herb Salad, Walnut Shavings £18 **V**

*Matched Wine: **Chardonnay**, Wente, Morning Fog, 2018, Livermore Valley, USA £7.70/125ml or £10.80/175ml*

Local Grown Crown Prince Pumpkin Wedge, Charred and Roasted, with  
Late Season Allotment Herbs, Scorched Orange, Rapeseed Curd £20 **VE**

*Matched Wine: **Babiana**, Vonderling 2019, Paardeberg, S Africa £8.80/125ml, £12.40/175ml or £17.50/250ml*

### ADDITIONAL SIDES & VEGETARIAN PUDDINGS

Please see Page 5 and Page 9

### VEGAN PUDDINGS

Orchard Apple Soufflé with Hot Spiced Syrup, Toffee Apple Sorbet £12 **VE**

Matched Wine: **Château Rieussec**, Sauternes, 2016, Bordeaux, France £18/100ml

Toasted Oat Milk Rice Pudding with Kent Mango and Roasted Hazelnut 'Sticky Bun' £10 VE

Matched Wine: **Napoleon Bona Part Four**, The Liberator, Episode 12, 2019, Stellenbosch, South Africa £12.50/100ml

#### DESSERT WINES BY THE GLASS (100ml unless otherwise stated)

|                                                                                                                               |      |                              |                 |
|-------------------------------------------------------------------------------------------------------------------------------|------|------------------------------|-----------------|
| <b>Pedro Ximénez</b> , Bodegas Diez Mento<br><i>Raisins, figs and plums with a long aftertaste of chocolate and toffee</i>    | 2015 | Jerez, Spain                 | £7.50<br>(50ml) |
| <b>The Liberator</b> , The Bishop of Norwich<br><i>Port-style Red Wine with blackberries, cherries, fruit cake and ginger</i> | 2018 | Stellenbosch, South Africa   | £8.50           |
| <b>Botrytis Semillon</b> , Deen Vat 5 Series<br><i>Apricot marmalade, citrus fruit and a hint of vanilla oak</i>              | 2017 | Riverina, Australia          | £9.00           |
| <b>Semillon Straw Wine</b> , Vergelegen<br><i>Abundant ripe tropical fruits and a refreshing finish</i>                       | 2015 | Stellenbosch, South Africa   | £11.50          |
| <b>Napoleon Bona Part Four</b> , The Liberator, Episode 12<br><i>Orange, sultanas, crème caramel and baked apple</i>          | 2019 | Stellenbosch, South Africa   | £12.50          |
| <b>Late Harvest Tokaji</b> , Disznókö<br><i>Honey, peaches and traces of spice and citrus fruit</i>                           | 2017 | Tokaji, Hungary              | £13.00          |
| <b>Moulin Touchais</b><br><i>A lusciously sweet late harvest Chenin with toffee and honey notes</i>                           | 2003 | Coteaux du Layon, France     | £16.00          |
| <b>Maury Vintage</b> , Mas Amiel<br><i>Powerful aromas of blackberry, fresh fig and spice followed by vanilla</i>             | 2018 | Languedoc-Roussillon, France | £15.00          |



**Château Rieussec, Sauternes**  
*Exotic flavours of dried fruits, honey and ginger*

2016

Bordeaux, France

£18.00

## AUTUMN PUDDINGS

### Fondant

72% Weiss Bitter Dark Chocolate Fondant with Hazelnut Praline,  
Scorched Pear Caramel, Libations Rum and Raisin Ice Cream £14 ▼

*Matched Wine: **The Liberator**, The Bishop of Norwich, 2018, Stellenbosch, South Africa £8.50/100ml*

### Trifle

Village Damson and Local Sloe Gin Trifle... Yorkshire Parkin, Toasted Almond,  
Spiced Custard and 'Hundreds and Thousands' £12 ▼

*Matched Wine: **Maury Vintage**, Mas Amiel, 2018, Languedoc-Roussillon, France £15/100ml*

### Soufflé

Star Inn Orchard Apple Crumble Soufflé with Tonka Bean Ice Cream,  
Butterscotch Sauce £12 ▼

(Cooked to order - please allow 15 minutes)

*Matched Wine: **Moulin Touchais**, 2003, Coteaux Du Layon, Loire Valley, France £16/100ml*

### Custard Tart

Baked Village Duck Egg Custard Tart with Thyme-sugar'd Pastry,  
Poached Hedgerow Berries, Bramble and Pontefract Cake Ice Cream £11 ▼

*Matched Wine: **Late Harvest Tokaji**, Disznókö, 2017, Tokaji, Hungary £13/100ml*

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

Libations Yorkshire Rum and Raisin Ice Cream with Pistachio Biscotti  
Garden Blackcurrant Sorbet with Summer-preserved 'Hundreds and Thousands'  
Our own Bees' Honey Truffle Frozen Yoghurt with Shaved Honey Truffle

### PORTS BY THE GLASS (75ml)

The fortified wine produced with distilled grape spirits, made exclusively in Portugal's Douro Valley.

|                                                                                                                                 |                   |        |
|---------------------------------------------------------------------------------------------------------------------------------|-------------------|--------|
| <b>Graham's Blend No. 5, White Port</b>                                                                                         | NV                | £9.00  |
| <i>Medium dry with fresh, citrus tones and a touch of orange blossom</i>                                                        |                   |        |
| <b>Niepoort, Late Bottled Vintage</b>                                                                                           | 2013              | £9.50  |
| <i>Black fruits on the nose with raspberry, plums, cherries, nutmeg and spice on the palate.</i>                                |                   |        |
| <b>Graham's Tawny</b>                                                                                                           | 10 year old       | £10.00 |
| <i>Complex nutty aromas combined with hints of honey and figs</i>                                                               |                   |        |
| <b>Graham's Tawny</b>                                                                                                           | 20 year old       | £15.00 |
| <i>Characteristic 'nutty' aromas on the nose; rich, sweet and smooth on the palate with a long finish.</i>                      |                   |        |
| <b>Sandeman Vau, Vintage Port</b>                                                                                               | 1999              | £16.00 |
| <i>Intense and complex with notes of red and black fruit, forest floor, heather and spices</i>                                  |                   |        |
| <b>Graham's, Tawny</b>                                                                                                          | 30 year old       | £23.50 |
| <i>Rich aromas of dried fruits and honey. Taste is explosive, with a hint of orange jam and a very long, persistent finish.</i> |                   |        |
| <b>Quinta Do Noval</b>                                                                                                          | 40 year old Tawny | £28.00 |
| <i>Nutty aromatics; full bodied, sweet and rich palate with intense almond rancio character.</i>                                |                   |        |

## **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,  
and there are a few, which we customise by maturing or truffling ourselves.

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 for our list of Ports!

- ~ **A Choice of Three Cheeses** £14.00
- ~ **A Choice of Four Cheeses** £16.00
- ~ **A Choice of Five Cheeses** £18.00
- ~ **A Choice of Six Cheeses** £20.00

All our Cheese Trolley selections are served with Bramble and Sloe Gin Conserve,  
Baked Crispbreads and Forgotten Fruit and Nut Wafers.

~

### **Chef's Savoury Cheese Course Choice**

Whipped Blue Wensleydale 'Cheesecake'...

Warm Digestives, Bitter Hedgerow Shoots, Pedro Ximénez Jelly £12.50  
Matched Wine: **Graham's Tawny**, 10 Year Old Port, Portugal £9.50/75ml

### **THE STAR INN AUTUMN CHEESE TROLLEY**

THE CODES ON THE RIGHT HAND SIDE ARE AS FOLLOWS:

P – PASTEURISED, UP – UNPASTURISED, V – VEGETARIAN, NV – NON-VEGETARIAN

#### **Richard III Wensleydale, Fortmayne Dairy, Yorkshire P/V**

Moist, buttery and sweet with a gentle yoghurt tang, this cheese is a taste of how Wensleydale used to be. The actual King Richard III spent a number of his childhood years in Middleham Castle in Wensleydale, some four miles from the original cheesemaker.

#### **Montgomery Cheddar, Somerset UP/NV**

A standard bearer for traditional West Country farmhouse Cheddar, Montgomery's is rightly lauded as one of Britain's greatest cheeses. Matured for around 12 months, the final texture is firm and slightly brittle with deep, rich, nutty flavours and a hint of spice as it matures.

#### **Spenwood, Village Maid Dairy, Berkshire UP/V**

Inspired by Pecorino, Spenwood is a hard-pressed cheese made from unpasteurised ewe' milk. Matured for up to 9 months, it has a well-developed nutty flavour and a supple texture.

#### **Lord London, Alsop & Walker, East Sussex P/V**

Developed to coincide with the London Olympics, this curvaceous Brie-like cheese is made just a short journey from the capital, in East Sussex. Arthur Alsop and Nicholas Walker, in business since 2009 and have a stall at Borough Market, use conical moulds to create the distinctive shape. The cheese is soft and creamy with mushroom and citrus notes.

#### **Maida Vale, Village Maid, Berkshire UP/V**

A semi-soft washed rind cheese from Berkshire-based Village Maid, made from unpasteurised Guernsey cow's milk. The rind is washed with Treason IPA from Uprising Brewery in Windsor. The West Coast IPA helps this cheese promote a tangy, punchy flavour and aroma with a buttery texture.

#### **Eve, White Lake, Somerset UP/V**

This remarkable little goats' cheese made by award-winning White Lake, packs a big punch thanks to a pungent rind washed in Somerset Cider Brandy. The entire disc-shaped cheese is then wrapped in vine leaves, giving an eye-catching contrast with the bright white interior when cut open. Mild and fresh when first released, it develops a nutty, yeasty edge as it ages.

**Ashlynn, Cheese Cellar Dairy, Worcestershire P/V**

Ashlynn has a striking monochrome appearance thanks to a pure white interior set against a dark, ash-coated rind and thin line of charcoal running through its centre. The paste is fabulously buttery with a spear of lemony sharpness.

**Baron Bigod, Fen Farm Dairy, Suffolk UP/NV**

Based on a French Brie de Meaux recipe, Baron Bigod is a traditional raw milk Brie made in Suffolk by Jonnie and Dulcie Crickmore. The curds are carefully hand-ladled into large moulds using traditional pelle-a-brie ladles and young cheeses are hand salted and then aged for up to 8 weeks in a cave-like environment. The cheese has a silky paste and long, complex flavours of mushroom and earthy aromas.

**Stinking Bishop, Charles Martell, Gloucestershire P/V**

A favourite of Wallace from Wallace and Gromit, this full-fat soft cheese is not as powerful as its pungent smell may suggest. Washed in perry (pear cider) the sticky orange rind has a strong aroma, but the supple interior is surprisingly sweet and mild. The cheese is supported by a collar of beechwood.

**Winslade, Hampshire Cheese, Hampshire P/V**

Designed as a meeting point between Vacherin du Haut-Doubs and Camembert, Winslade is wrapped in a collar of spruce. The bark imbues the cheese with subtle woody pine notes. Matured with geotrichum moulds – the same found on Camembert – in high humidity, high carbon dioxide fridges, the result is a quiet floral earthiness. Lovely and rich on the palate and low in salt, it's a wonderful addition to a British cheeseboard.

**Langres, Beillevaire, Champagne, France UP/NV**

With its billowing white and orange rind, Langres looks like a fluffy cloud at sunset. There's plenty of weight behind the airy appearance, however, with a pungent tang from the washed rind and plenty of spice and mineral notes from the smooth paste just beneath.

**BLUE CHEESES**

**Mrs Bell's Blue, Shepherds Purse, Yorkshire P/V**

There's a lot going on in this compelling blue, which is named after its creator, Judy Bell. The meadow-like sweetness of the ewe's milk contrasts beautifully with the cheese's inherent saltiness. There is also a sweet burnt-caramel flavour that envelopes the sharp tang with a peppery finish.

**Harrogate Blue, Shepherds Purse, Yorkshire P/V**

Created by the two daughters of founder, Judy Bell, in 2012, the cheese coincided with them taking over the day-to-day running of the business. A gentle blue cows' milk cheese with a golden body laced with a web of blue veins, it has a nice balance of creaminess and blue tang with a peppery finish.

**Colston Bassett Stilton, Colston Bassett Dairy, Nottinghamshire P/V**

One of the smallest Stilton producers in the country, Colston Bassett is a farmers' co-operative that has been making cheese in the Vale of Belvoir since 1913. Curds are hand ladled to maintain their delicate structure, while the cheeses are pierced relatively late (to activate the blue mould) to allow time to develop a rounded flavour. Mellow, smooth and creamy with evenly spread blue veins, Colston Bassett also balances sweet, savoury and salty notes.

**HOT BEVERAGES**

COFFEES, TEAS & CHOCOLATES  
(All with Seasonal Homemade Sweets)

**Cafetière of Café du Monde Coffee £3.90**

**Café du Monde Coffee** served with a double Espresso shot £4.00  
Choose from: Cappuccino, Latte, Americano, Espresso or Flat White

SPECIALITY COFFEES

**Mocha £4.50**

**'Ginger Parkin' Latte £4.50**

**Liqueur Coffee £6.50**

**Bailey's Latte £6.50**

**Caffè Corretto** (Espresso with Grappa Shot) £6.50

JEEVES & JERICHO TEAS All £4.10

Choose from: **Dales Brew, Earl of Grey Scented Black Leaf Tea, Girlie Grey Scented Black Leaf Tea, Darjeeling First Flush Black Leaf Tea,**

**China Jasmine Green Leaf Tea, Red Berry Burst Fruit Tonic,  
Chamomile Blossoms Herbal Tonic Mojito Mint Herbal Tonic,  
Lemon and Ginger Rescue, Turkish Chunky Apple**

**HOT CHOCOLATES**

**Hot Chocolate and Marshmallows £4.50**

**Hot 'Chocolate Orange' with Cointreau & Candied Peel £6.50**

**Hot Mint Chocolate with Crème de Menthe £6.50**