

STAR INN SAMPLE SPRING MENU

Bar Nibbles

Lindisfarne Oyster, Bubble 'n' Squeak, Raw Kale, Cured Ham and Straw Potato £3.50

'Loose Birds' Confit Duck Lollipop, Wild Allium, Shallots, Jerky £3.75

Scrambled Village Hen's Egg, Herring Caviar and Chives £4

To Start

White Onion and Garden Bay 'Bavaois' with Yorkshire Asparagus, Broad Beans, Peas, Sinoden Hill Tumbleweed, Bergamot £12 ▼

House-cured North Sea Halibut Tartare with Pommery Mustard, Pickled Whitby Cockles, Village Hen's Egg Yolk and Colchester Oyster Ice Cream, Scallop Roe Sprinkles £14

Star Inn Signature Dish Est 1996...

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

Shorthorn Beef Tea... Pickled Ox Tongue, Beer Vinegar Jellies, Garden Grelots and Crispy Brassicas, Sticky Oxtail and Bone Marrow 'Lardy Cake' £9

Ravioli of 'Loose Birds of Harome' Chicken and North Sea Lobster with Village Wild Garlic, Salted Puff Grains, Ewes Curd, Bitter Hedgerow Shoots £16.50

Mains

North Sea Wild Turbot with Poached White Asparagus, Dressed Whitby Crab, Coastal Pickings, Garden Chervil Velouté, Kelp Oil £market price

Ryedale Reared Spring Lamb... Two Ways

- Roasted Cutlet with Fermented Garlic, Pickled Red Cabbage, Black Pudding, Lamb Broth

- Spiced Lamb Kebab with Garden Pennyroyal, Sauerkraut £28

Saddle of Local Shot Fallow Deer... Saddle 'cooked over coals', Local Foraged Fungus, Its own Pâté, Juniper-crust, Cognac, Sauce Rouennaise £32

Pot-roasted Milk Fed Squab Pigeon with our own Bees' Raw Honey, Garden Herb Rusk and Ash-baked Celeriac, Ampleforth Apple Brandy Butter Sauce £26

'Scallop' of Roasted North Sea Monkfish Tail with Morels, Mussels and St Germain, Baked Peat-smoked Jersey Royals Potato £29

Main Courses are served with Complimentary Vegetables

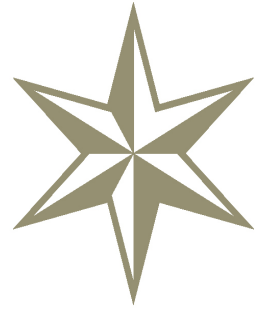
Additional Sides:

Soft Herb and Leaf Salad, 3 Year Aged Pecorino Cheese, Croûtons £5 ▼

Buttered Wild Garlic Champ £4.50 ▼

Dripping-fried Fat Chips with Butcher's Relish or

Rapeseed-cooked Skinny Chips with Wild Garlic Aioli ▼ £4.50



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The Star Inn.

Puddings & Cheese

Baked Yorkshire Rhubarb Soufflé with Hot Spiced Syrup and Ginger Parkin Ice Cream £12 **V**
(Cooked to order - please allow 15 minutes)

'Marathon'... 72% Weiss Bitter Chocolate with Peanut, Nougat and Salted Caramel,
Crème Fraîche Sorbet £13 **V**

Baked Blood Orange and Roasted Almond Frangipane with Lemon Curd Ice Cream,
Candied Rind, Toasted Marzipan £10 **V**

Single Origin White Chocolate and Cep 'Magnum' with our Own Bees' Scorched Honey,
Hazelnut Praline, Medjool Date and Thyme-braised Pear £10 **V**

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

Ginger Parkin Ice Cream with Yorkshire Rhubarb

Lemon Curd Ice Cream, Fresh Raspberries

Bitter Dark Chocolate and Salted Caramel, Hazelnut Praline **VE**

Cheese Trolley

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

Chef's Savoury Cheese Course Choice

Whipped Blue Wensleydale 'Cheesecake'...

Warm Digestives, Bitter Hedgerow Shoots, Pedro Ximénez Jelly £12.50

Sandwiches (available weekday 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**

Oak-smoked Salmon and Dill Cream Cheese, Cucumber Relish

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