

STAR INN HIGH SUMMER MENU (SAMPLE)

Bar Nibbles

Marinated Olives £5 **V/Ve**

Lindisfarne Oyster on Ice, Red Wine Shallot Relish £3.50

To Start

Roast Local Reared Lamb Tea... Garden Turnip, Snap Pea and Pot Barley,
Lamb Belly Danish £8

Tartare of 2019 Black Garlic-cured Gigha Halibut with Pommery Mustard,
Cured Village Hen's Yolk, Harome Red Cabbage Gazpacho £13.50

Warm Salad of Globe Artichoke 'Barigoule', Carrot, Celeriac and Roasted Almond,
Garden Herb Gremolata £12.95 **V/Ve**

Pâté du Jour... Toasted Brioche, Garden Blackcurrant and Juniper 'Jam' £10

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

Posh Prawn 'n' Smoked Salmon Cocktail with
Basil, Marinated Tomato and Bloody Mary Sorbet £14.50

Star Inn Signature Dish Est 1996...

Grilled Black Pudding and Pan-fried Foie Gras with Pickering Watercress,
Apple and Vanilla Chutney, Scrumpy Reduction £16

Mains

Sage-roasted Escrick Saddleback Pork Tenderloin, Cured Ilkley Prosciutto,
Hazelnut Pease Pudding with a Little Pulled Ham Hock and Pickle 'Pie',
French Style Peas £21.50

Market Fish of the Day with a Chowder of Shetland Mussels,
Marjoram, Peas, Broad Beans and Garden Attire £market price

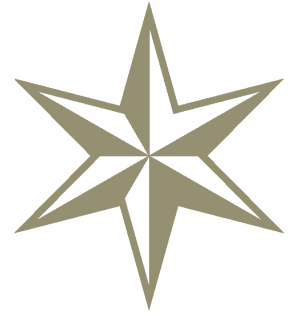
Pan-roasted 10oz Belted Galloway Sirloin Steak with Tarragon Béarnaise,
Dripping Cooked Chunky Chips, Pink Peppercorn Butter £34

Roasted Thirkleby Duck Breast glazed in our Bees' Honey with Homemade Black Pudding,
Lovage, Smoked New Season Beets and Scorched Orange Juices £24.50

BBQ Oyster Mushroom 'Kofta' with Jerusalem Artichoke Purée,
Organic Lemon, Purple Sprouting Broccoli, Salted Cracked Hazelnuts £18 **V/Ve**

Black Treacle-glazed Saddle of Red Deer 'Rossini'...
Pan-fried with Black Summer Truffle, Foie Gras and Madeira Juices £28.95

Risotto of Poached Whitby Lobster with Wilted Garden Rainbow Chard,
'Redesdale' Ewes Milk Cheese and Parsnip 'Bark' £18/£26



THE STAR INN AT HAROME
NORTH YORKSHIRE, YO62 5JE

+44 (0)1439 770397
reservations@thestaratharome.co.uk
www.thestaratharome.co.uk

The Star Inn.

Sides

Allotment Salad with our own Bees' Honey and Mustard Dressing £3.50 **V/Ve**

Crushed Minted Garden Peas £3 **V/Ve**

Heritage Potato and Scallion Salad £4 **V**

Dripping-cooked Fat Chips with Elderflower Vinegar £4.50

Rapeseed-cooked Skinny Chips with Garlic Aioli £4.50 **V**

Puddings & Cheese

Black Cherry and Triple Cream 'Brandy Snap' with Ginger and Elderflower £8 **V**

Baked Pineapple and Roasted Almond Frangipane with
Alphonso Mango Ripple Ice Cream, Candied Pineapple and Toasted Coconut £10 **V**

Baked Raspberry Soufflé with Parma Violet Ice Cream and Hot Chocolate Sauce £10 **V**
(Cooked to order - please allow 15 minutes)

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

Alphonso Mango Ripple with Toasted Coconut,

Bitter Chocolate and Salted Caramel

and Parma Violet 99

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

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 Codling 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