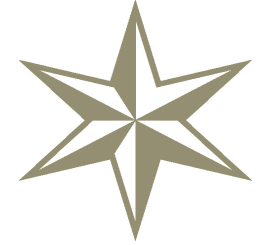


## WELCOME TO THE STAR INN RESTAURANT

Over the past two decades, my ethos of using the best of the region, flying the flag for the County and letting the seasons write our menus has worked!

God's Own produce is held in high regard from the butchered meats produced by our Yorkshire farmers, the legendary game from our local Estates and surrounding moorlands, the soft fruits,  
herbs and vegetables of the Vale of York to, of course, the finest seafood and shellfish from the depths of  
the North Sea. Most of our produce is locally sourced with some from further afield.  
All is cooked by our team of Chefs headed by our Chef/Director, Stephen Smith.  
Enjoy our various menus and the experience of being a part of 700 years of Star Inn hospitality.



Chef/Patron



@andrewpern

Chef/Director



@stephen422smith

You now have a number of Menu choices, including Today's Specials and our fixed Locals Menu (available Mondays to Saturdays).  
A Sandwiches and Snacks Menu is also available Tuesdays to Saturday lunchtimes.

### PAGE 2/3: **SUMMER TASTING MENU & WINE PACKAGE NOTES**

#### **SUMMER À LA CARTE MENU**

PAGE 4: Appetisers and Starters

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PAGE 12/13: Cheese Descriptions

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THE STAR INN AT HAROME  
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**The Star Inn.**

## SUMMER TASTING MENU MATCHED WINES PACKAGE NOTES

### *'A Dog and a Pint'*

Try a little tittle on the House...!

~~~~~  
**Cauliflower & Sweet Onion Matched Wine: *Ava Chenin Blanc* 2017 Donovan Rall (Swartland, South Africa)**

The soft, ripe fruits of this Chenin marry wonderfully with the Sweet Onion and Cauliflower, whilst the rich texture and savoury notes are enhanced by the cheese Whip and Perigord Truffle

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**Garden Gazpacho Matched Wine: *Reserve Sauvignon Blanc Fumé* 2016 Oliver Zeter (Pflaz, Germany)**

Sauvignon Blanc and tomato are a great match with bright acidity and freshness. The Fumé style, with time in oak barrels, combines with the smokiness of the bacon and the creaminess of the burrata.

~~~~~  
**Crab Stick Matched Wine: *Riesling Estate* 2013 Hugel et Fils (Alsace, France)**

The Riesling's crisp acidity, bright lime fruits and minerality are in unison with the fresh taste of the sea, whilst the apricot and honey notes draw out the subtle ripeness of the sorbet and melon.

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**Beef Shin Matched Wine: *Planella* 2016 Joan d'Anguera (Montsant, Spain)**

This wine, coming from next door to Priorat, has a depth and freshness. Bold bramble fruit flavours work well with the beef shin; peppery notes linger with the horseradish and good acidity cuts through the lardo and creamy potato.

~~~~~  
**'BPG' (Supplementary Course) Matched Wine: *Moulin Touchais* 1979 Coteaux Du Layon (Loire Valley, France)**

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

~~~~~  
**Lobster Matched Wine: *Westcott Vineyards Estate Chardonnay* 2017 (Canada)**

This Chardonnay, produced near Niagara Falls, has deliciously ripe fruit and a creamy texture which harmonise with the freshness of the lobster and richness of the bisque.

~~~~~  
**Duck Two Ways Matched Wine - Tea: *Nebbiolo Langhe* 2015 Eugenio Bocchino (Piedmont, Italy)**

The wine's richness and weight compliment both the Tea and the Danish. Fruit intensity provides excellent balance.

- Breast: ***Salem Pinot Noir* 2016 (Oregon, USA)**

This Pinot Noir brings fresh red fruit with a hint of savouriness accentuating each element of the dish.

~~~~~  
**'Magnum' Matched Wine: *Tokaji*, 5 Puttonyos, 2004, Disznóko (Tokaji, Hungary)**

Flavours of honey, ginger, marmalade and ripe stone fruit work well with the peach and praline, whilst fresh acidity lifts the elderflower.

~~~~~  
**Soufflé Matched Wine: *Palo Cortado Sherry Apóstoles NP*, Gonzalez Byass (Jerez, Spain)**

A blend of Palomino and Pedro Ximenez grapes are aged separately for around 12 years in casks. The resulting sherry has a savoury nuttiness, flavours of dates and figs, as well as a sweetness from the PX, all of which match this dish very well.

Matched Wines Package: £90 per guest (£175 including Tasting Menu)

### **SUMMER TASTING MENU**

*(Please advise the Front of House team of any time constraints!)*

'A Pint and a Dog'

'Loose Birds' BBQ Corn Dog with Sweet Chilli and a 'Pint'

~~~~~  
Roast Cauliflower and Sweet Onion with Moorland Tomme Whip, Australian Perigord Truffle

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Garden Gazpacho with Tomato Caviar, Smoked Bacon and Burratta

~~~~~  
Dressed White Whitby Crab 'Stick' with House-pickled Cockles, Shoreline Vegetables,  
Deville Crab, Charentais Melon and Ice Wine Sorbet

~~~~~  
Dexter Beef Shin with Horseradish, Potato and Lardo

~~~~~  
*STAR INN SIGNATURE DISH est 1996*

Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress,  
Apple and Vanilla Chutney, Scrumpy Reduction SUPPLEMENT £10.00 PER PERSON

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Barbequed North Sea Lobster with Lovage Emulsion, Legumes and Shellfish Bisque

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Colchester Oyster with Sambucus, Dill and Cucumber

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Duck Two Ways.....

Duck Tea with Legmeat 'Danish'

Pan-roasted Salt-aged Duck with Apricot and St Germain, Fennel Cress

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*OPTIONAL CHEESE COURSE*

A Selection of Cheeses from our 'Mousey Thompson' Cheese Trolley with 'Biscuits',  
Bitter Leaf and Walnut Salad SUPPLEMENT £15.00 PER PERSON

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White Chocolate and Elderflower 'Magnum' with Madagascan Vanilla, Roast Peach,  
Almond Praline, Raspberry-scorched Local Mead

~~~~~  
Banana Soufflé with Butterscotch Sauce, Sticky Toffee Ice Cream

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Peanut Butter Fudge, Garden Mint Truffles, Raspberry Pâte de Fruit with Timut Pepper  
*Brazil Datterra Speciality Coffee*

Tasting Menu ~ £85.00 per guest with optional Supplements and Matched Wines Package where selected-

## SUMMER MENU

### APPETISERS

Colchester Oyster with Elderflower, Dill and Cucumber £3.75  
'Loose Birds' BBQ Hot Dog with Sweet Chilli £4.00  
Keen's Mature Cheddar 'Lollipop' with Scallions, Chives and Summer Truffle £3.50  
Foie Gras Toad in the Hole £5.00

### STARTERS

#### Soup

Thirkleby Reared Duck Tea... Pickled Cherry,  
Scorched Garden Beetroot, Duck 'Danish' and Smoked Apple £8.00  
Recommended Wine: **David Beaupere Julienas Les Trois Verres** 2017, France (Varietal: Gamay) £8.10/125ml or £9.10/175ml

#### Leek

Local Grown Leek Bavaois, Fresh Peas, Broad Beans and Bergamot with  
Sinodun Hill 'Tumbleweed', Duck Yolk Salad Cream, Onion Ash £12.50  
Recommended Wine: **G de Guiraud Bordeaux Blanc** 2016, France (Blend: Semillon/Sauvignon Blanc) £7/125ml or £8/175ml

#### Octopus

Braised 'n' Roasted over Charcoal with 'Mock' Risotto of Local Corn,  
Greedy Little Pigs Chorizo, Kale and Cultured Kelp Butter £15.00  
Recommended Wine: **Iconoclast, Domaine Fouassier** 2017 France (Varietal: Pinot Noir) £9.30/125ml or £10.30/175ml

#### Black Pudding (est 1996)

Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress,  
Apple and Vanilla Chutney, Scrumpy Reduction £16.50  
Recommended Wine: **Moulin Touchais** 1979 Coteaux Du Layon, France (Varietal: Chenin Blanc) £13.50/100ml

#### Halibut

House-cured Halibut with Coastal Seashore Vegetables,  
Pickled Cockles and Seaweed Dashi, Plankton and Roe £14.50  
Recommended Wine: **Soave Classico Suavia** 2018, Italy (Varietal: Garganega) £7/125ml or £8/175ml

## MAINS

### Pigeon

Harome Honey-glazed Squab Pigeon with Toasted Pistachio, Nutmeg-buttered Spinach,  
Fruit 'n' Nut Pastie, Grapefruit Butter Sauce £23.00

Recommended Wine: **Li Veli Askos Salento IGT** 2017, Italy (Varietal: Susumanielo) £7.30/125ml or £8.30/175ml

### Spring Lamb

Served Two ways: £26.00

Roast Cutlet with Handmade Black Pudding, Elderflower and Ragout of Garden Legumes  
Sausage Roll of Pluck and Garden Mint with Maple Pea Hummus, Garden 'Attire'

Recommended Wine: **Côtes du Roussillon Domaine Lafage** 2017, France (Blend: Carignan/Syrah/Grenache) £5.30/125ml or £6.30/175ml

### Brill

Pan-fried East Coast Brill with Tenderstem Broccoli, Green Almonds,  
Smoked Shetland Mussels and Jack-by-the-Hedge Velouté £24.00

Recommended Wine: **Funtanaliras Vermentino di Gallura DOCG** 2017, Italy (Varietal: Vermentino) £6.40/125ml or £7.40/175ml

### Veal

Rosemary-roasted Rump of Yorkshire Veal with Beer-battered Scrapes,  
Cheshire Saffron Risotto, Burrata and Vegetable Vierge £19.00

Recommended Wine: **Bhilar Plots Bianco Rioja Alavesa** 2017, Spain (Blend: Viura/Garnacha Blanca) £6.70/125ml or £7.70/175ml

### Turbot

Fillet of Wild Turbot with Whitby Lobster and Fennel Ravioli,  
Roasted Coffee Bean Carrot and Shellfish Bisque £34.00

Recommended Wine: **Domingo Martin Albarino** 2017, Spain (Varietal: Albarino) £6.00/125ml or £7.00/175ml

### Chicken

Mr Talling's Harome-reared 'Poussin' to share...Truffle-studded, Bourguignon Garnish, Hay Whip  
£18.00 per person or £34.00 to share

Recommended Wine: **Vietti Perbacco Nebbiolo** 2016, Italy (Varietal: Nebbiolo) £10.00/125ml or £11.00/175ml



## VEGETARIAN MENU

### STARTERS

#### Broth

Forager's Broth of Wild Mushrooms, Hedgerow Shoots and  
Pickled Beetroot, Garden Herb 'Taco' V £8.00

Recommended Wine: **Rioja Crianza**, Dinastia Vivanco, 2014 Spain (Varietal: Tempranillo) £7.00/125ml or £8.00/175ml

#### 'Trifle'

Cote Hill Blue Cheese 'Trifle' with Roasted Star Inn Orchard Apples,  
Northumberland Mead, Bee Pollen Crackers V £10.00

Recommended Wine: **Mâcon Villages**, Crepillionne Domaine Fichet 2017, France (Varietal: Chardonnay) £8.50/125ml or £9.50/175ml

#### Egg

Maran Egg 'coddled to order', Pumpernickel, Truffle, Jerusalem Artichoke,  
Veggie Patch V £14.00(s)/£19.00(m)

Recommended Wine: **Bourgogne Pinot Noir**, Closerie des Alisiers 2017, France (Varietal: Pinot Noir) £9.00/125ml or £10.00/175ml

### MAIN COURSES

#### Caponata

'Lasagne' of Blackened Aubergine, Roasted Heritage Tomato and Capers,  
Pimento Spiced Crust V £14.00(s)/£19.00(m)

Recommended Wine: **Pernshire Rosé**, Merlot Vondeling 2017, South Africa (Varietal: Merlot) £8.00/125ml or £9.00/175ml

#### Soufflé

Twice Baked Winslade Truffle Cheese Soufflé with Shallot Relish,  
Cider-braised Pear, Crispy Allotment Herbs V £10.00 (s)/£16.00(m)

Recommended Wine: **LL Syrah** 2017 Luke Lambert, Australia (Varietal: Syrah) £7.50/125ml or £8.50/175ml

#### Risotto

Mock Risotto of Local Grown Corn with Garden Kale and Sinodun Hill Tumbleweed,  
Roast Hazelnuts V £16.00(s)/£21.00(m)

Recommended Wine: **Sauvignon Blanc**, Huia 2016, New Zealand (Varietal: Sauvignon Blanc) £7.50/125ml or £8.50/175ml

## DESSERT WINES

(100ml Glass unless otherwise stated)

**Muscat De Beaumes De Venise**, 2016 France (Varietal: Muscat) £7.20

*Tasting Notes:* Light and sweet aroma of tropical fruit and a taste of candied orange and honey

**Baccadoro**, Fondo Antico 2014 Italy (Blend: Grillo/Muscat) £7.50

*Tasting Notes:* A sweet combination of almonds, cookies and dried figs with a hint of orange

**Pedro Ximènez**, De Añada 2014, Spain (Varietal: Pedro Ximènez - 50ml Serving) £8.00

*Tasting Notes:* Raisins, figs and plums with a long aftertaste of chocolate and toffee

**Sweet Heart, Oliver Zeter** 2017 Germany (Varietal: Sauvignon Blanc) £11.50

*Tasting Notes:* Exotic wine with mango, pineapple, red apples and gooseberries

**Black Elysium**, 2015 USA (Varietal: Muscat) £13.50

*Tasting Notes:* Rose aroma intense on the palate, full of rich velvety fruit

**De Trafford**, Straw Wine 2013 South Africa (Varietal: Chenin Blanc) £14.50

*Tasting Notes:* Marzipan, burnt honey and dried apricots with a citrus twist

**Icewine**, Stratus Riesling 2015, Canada (Varietal: Riesling) £15.50

*Tasting Notes:* Ripe peach, marmalade with pineapple and lemon drops

**Royal Tokaji**, 5 Puttonyos, 2004, Hungary (Blend including Furmint) £17.50

*Tasting Notes:* Honey, peaches and traces of spice and citrus fruit

**Trockenbeerenauslese**, Goldschatz, Oliver Zeter, Germany (Blend including Sauvignon Blanc) £20.00

*Tasting Notes:* The 'Pot of Gold' delicate yellow fruit with nougat, chocolate and coffee

**Château du Levant**, Sauternes, 2013, France (Varietal: Semillon) £24.00

*Tasting Notes:* Open fruity nose with honey and a vanilla finish



## SUMMER PUDDINGS

*Please see overleaf for our Cheese Selection and Seasonal Savoury.*

Gluten-free versions can be made of most of our puddings on request  
except where indicated by \*

### Soufflé

Banana Soufflé with Butterscotch Sauce, Sticky Toffee Ice Cream £11.50

**Please allow 20 minutes cooking time**

*Suggested Dessert Wine: Lafage Maury Grenat 2017, France (Varietal: Grenache) £5.00*

### Pineapple

Rum-roasted Pineapple Steamed Sponge with Longley Farm Yoghurt Ice Cream, Toasted Coconut and Macadamia £8.00

*Suggested Dessert Wine: Royal Tokaji, 5 Puttonyos, 2004, Hungary (Blend including Furmint) £17.50*

### Melba

White Chocolate and Elderflower 'Magnum' with Madagascan Vanilla, Roast Peach,  
Almond Praline, Raspberry-scorched Local Mead £10.00

*Suggested Dessert Wine: Muscat de Rivesaltes, 2017, France (Varietal: Muscat) £5.00*

### Apricot

Bay-poached 'Nourrit' Apricot Frangipane with Roast Walnut Brittle,  
Toasted Marzipan, Orange Blossom Ice Cream and Candied Rind £9.00

*Suggested Dessert Wine: De Trafford, Straw Wine 2013 South Africa (Varietal: Chenin Blanc) £14.50*

### 'Marathon'

Salted Peanut Nougat and Caramel with Crème Fraîche Ice Cream £8.00

*Suggested Dessert Wine: Pedro Ximénez, De Añada 2014, Spain (Varietal: Pedro Ximénez) £8.00/50ml*

### Ice Creams

Seasonal Selection of Ice Creams - £6.50

~ Parma Violet '99

~ Madagascan Vanilla Yoghurt, Toasted Coconut and Macadamia

~ Salted Caramel Ice Cream with Peanut Brittle

*Suggested Dessert Wine: Icewine, Stratus Riesling 2015, Canada (Varietal: Riesling) £15.50*

## **PORTS**

(75ml Glass unless otherwise stated)

### **Quinta Do Vallado, 10 year old Tawny £7.00**

*Tasting Notes:* Rich nutty, dried fruit aromas and sweet raisin, mocha chocolate, spice and medjool date flavours on the palate

### **Quinta Do Vallado, Tawny Reserva £7.50**

*Tasting Notes:* Aromas of wild fruits, dried fruits and spices. The palate is rich, yet fresh, with a long, explosive finish.

### **Quinta Do Vallado, 30 year old Tawny £11.50**

*Tasting Notes:* Rich aromas of dried fruits and honey. Taste is explosive, with a hint of orange jam and a very long, persistent finish.

### **Niepoort, Late Bottled Vintage £11.50**

*Tasting Notes:* Black fruits on the nose with raspberry, plums, cherries, nutmeg and spice on the palate.

### **Warre's Vintage 2004 £13.50**

*Tasting Notes:* Full-bodied, rich and sweet; deep, dark fruit flavours; long, elegant finish.

### **Graham's 20 year old Tawny £16.00**

*Tasting Notes:* Characteristic 'nutty' aromas on the nose; rich, sweet and smooth on the palate with a long finish.

### **Quinta Do Noval, 40 year old Tawny £17.00**

*Tasting Notes:* Intense, nutty aromatics; full bodied, sweet and rich palate with intense almond rancio character.

## **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 £12.00**

**~ A Choice of Six Cheeses £20.00**

**'Le Grand Fromage'** ... a taste tour of all the cheeses of the day £24.00

All served with our Grape and Raisin Chutney, Grapes, Celery and Biscuits

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

Perry-washed Stinking Bishop Cheese with Pear Mustard Fruit and Bee Pollen Crackers,  
Frisée and Walnut Salad £11.00

## **THE STAR INN SUMMER CHEESE TROLLEY**

### **Hebden Goat**

Unpasteurised goat's milk cheese made from just ten goats. The cheese is slowly set, before being moulded and aged for three weeks giving rich goaty and grassy flavours.

### **Sinodun Hill (V)**

Unpasteurised fresh goat's cheese made by hand by Rachel and Fraser on their tiny thirty-goat farm in Oxfordshire.  
Creamy, rich and herbaceous.

### **Tunworth**

Pasteurised cow's milk cheese to creamy-textured 'Camembert' style; creamy-textured; a thin washed rind with rich, sweet and vegetal intense flavours.

### **Finn**

Triple cream Brie-style cheese made with pasteurised cow's milk on Charlie Westhead's farm in Herefordshire.  
Similar to a Vignotte with a crème fraîche-like texture and gently 'mushroomy'

### **Baron Bigod 'Brie'**

An unpasteurised cow's milk cheese made in the Brie style from a herd of French cows in Suffolk;  
rich and creamy.

### **Summer Field Alpine (V)**

Unpasteurised organic cow's milk cheese made only during the summer months to a Gruyere recipe;  
complex, sweet and nutty.

### **Yorkshire Pecorino (Fresco)**

Made from pasteurised Sheeps Milk by a Sardinian living near Leeds, this Pecorino is ready to eat at just 30 days old; smooth, yielding, yoghurt-rich and sweet.

### **Fellstone**

Unpasteurised cow's milk cheese made in an old Dales Wensleydale recipe style:  
mellow and succulent with a sharp, fresh finish.

### **Washstone**

Unpasteurised cow's milk cheese made by the producers of Fellstone to their Wensleydale recipe,  
then aged to give more complex flavours.

### **Lanark Blue (V)**

Unpasteurised sheep's milk blue cheese made in Scotland to a Roquefort style:  
creamy with a rich, powerful kick

### **Sparkenhoe Blue**

Unpasteurised blue cheese made with raw cow's milk in a style reminiscent of an old Leicestershire Blue;  
savoury with a richly dense, chewy texture.

### **Young Buck**

Unpasteurised blue cow's milk cheese made in Northern Ireland in a raw 'Stilton' style:  
rich, creamy and rounded with a lingering finish.

### **St Andrew's Cheddar**

Unpasteurised Scottish cow's milk cheese, which is aged for 14 months;  
powerful, strong and tangy in the style of a 'Cheddar'

### **Stinking Bishop (V)**

Pasteurised full fat cow's milk soft cheese with a pungent smell, but not overwhelmingly strong taste from  
the perry-washed rind. Delightful, sweetish flavour.

## **HOT BEVERAGES**

If you would like to take coffee and after dinner drinks in our atmospheric Coffee Loft (and former Monk's Dormitory!) upstairs in the eaves of the Thatch, please ask when ordering.

### **COFFEES, TEAS & CHOCOLATES**

(All with Seasonal Homemade Sweets)

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

**Railtown 'Black Diamond' Coffee £4.00**

**Served with a double Espresso shot.**

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 and 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, Camomile 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

'Black Forest' Dark Chocolate with Cream & Boozy Cherries £6.50