

SAMPLE AUTUMN SUNDAY MENU

To Start

Soup... 'Loose Birds of Harome' Double Chicken Tea,
Scorched Corn, Poached Yolk, Dandelion, Truffled Pâté 'n' Toast £9

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

Lobster 'B.L.T'.... Poached North Sea Lobster with Pockley Grown Heirloom Tomato Gazpacho,
Smoked Bacon Ice Cream and Wilted Baby Gem, Elderflower Mayonnaise £18

Matched Wine: **Sauvignon Blanc**, Bolitho's Block, 2020, Marlborough, N Z £6.40/125ml, £8.70/175ml or £12.50/250ml

Ploughman's Ravioli of Pulled Ham Hock and Yorkshire Wolds Beer Relish with
Dale End Cheddar Whip, Ale-pickled Onions, Waldorf Dressing £16

Matched Wine: **Chardonnay**, Wente, Morning Fog, 2018, Livermore, USA £7.80/125ml, £10.90/175ml or £15.50/250ml

Octopus... Marinaded North Sea Octopus with Roasted Peppers,
Rievaulx Quail Egg, Anchovies and Garden Fennel Sorbet £14.50

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

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

Sunday Roasts

Roast Sirloin of Marwood's Village Reared Beef (m/r) with Yorkshire Pudding,
Roasted Roscoff Onion and Fresh Horseradish £25

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

Roast Loin of Yorkshire Reared Pork, Hedgerow Berry Compôte, Thyme and Onion Sausage Roll,
Ampleforth Cider Juices £21

Matched Wine: **Pinot Gris**, Tohu, Awatere Valley, 2019, Marlborough, NZ £7.40/125ml or £10.30/175ml

Add to your Roast, a Yorkshire Pudding 'Royale'... Pan-fried Foie Gras, Black Truffle Shavings,
Sweet Onions and Veal Juices £12

All our Sunday Roasts are served with Complimentary Mixed Seasonal Vegetables and Duck Fat Roast Potatoes

Mains

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

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, Portugal £10/125ml, £14/175ml or £20/250ml

Mallard, presented Three Ways...

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

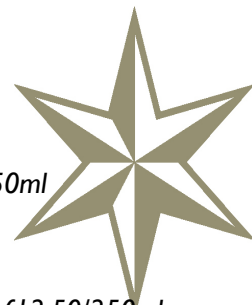
... Confit Leg Meat 'Danish' and Pickled Pear

... Its Own Tea infused with Hedgerow Herbs £28

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

Fillet of East Coast Day Boat 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**, 2019, Piedmont, Italy £8/125ml, £11/125ml or £15.80/250ml



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Additional Sides:

Dripping-fried Fat Chips with Curried Mayonnaise or Skinny Fries with Smoked Garlic Aioli £4.50 ▼
Garden Herb Champ £4 ▼ Broccoli with Red Chilli, Toasted Pinenuts £4 ▼
Ratatouille, Fine Fettle £5 ▼ Soft Herb and Leaf Salad, Pecorino Cheese, Croûtons £5 ▼
Mixed Seasonal Vegetables, Garden Herb Oil £5 ▼

Puddings & Cheese

Oak Church Cherry Soufflé with Bitter Hot Chocolate Sauce, Parma Violet Ice Cream £12 ▼

(Cooked to order - please allow 15 minutes)

Matched Wine: **Late Harvest Tokaji**, Disznókö, 2017, Tokaji, Hungary £13.00/100ml

'Marathon'...

72% Weiss Bitter Chocolate with Peanut, Nougat and Salted Caramel, Crème Fraîche Sorbet £13 ▼

Matched Wine: **The Liberator** (Port style), The Bishop of Norwich, 2018, Stellenbosch, S Africa £8.50

Frangipane... Peach and Roasted Almond Frangipane with Toasted Marzipan,

Garden Raspberries, Lemon Balm £9.50 ▼

Matched Wine: **Semillon Straw Wine**, 2015, Vergelegen, Stellenbosch, South Africa £11.50/100ml

Makin's Yorkshire Strawberries... Sheep's Milk Set Cream with

North Yorkshire Moors Heather Honeycomb, Wild Strawberry Sorbet, Elder £11.50 ▼

Matched Wine: **Maury Vintage**, Mas Amiel, 2018, Languedoc-Roussillon, France £15.00/100ml

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

Wild Strawberry Sorbet with Elderflower Scroll

Bitter Dark Chocolate and Salted Caramel Ice Cream, Golden Raspberries

Parma Violet '99'

Matched Wine: **Château Roumieu**, Sauternes, 2016, Bordeaux, France £14/100ml

Cheese Trolley

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

A Choice of: 3 Cheeses £14, 4 Cheeses £16, 5 Cheeses £18 or 6 Cheeses £20

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

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

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

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.