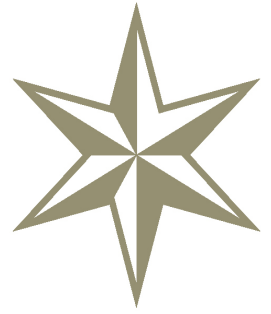


HIGH SUMMER TASTING MENU

Lindisfarne Oyster,
Gooseberry and Elderflower

Baked Jersey Royal with
Loose Birds Poultry, Garden Sage



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Roasted Cauliflower and Sweet Onion with Moorland Tomme Whip,  
Black Truffle

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Summer Lamb Broth, Barley, Garden Turnips and Fresh Mint,
Lamb Belly Danish

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Dressed White Whitby Crab 'Stick' Pickled Cockles,  
Bloody Mary Sorbet

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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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Roasted Scallop, Jerusalem Artichoke, Lardo and Garden Lovage

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Our Own Bee's Honey-glazed Thirkleby Duck,
Smoked Garden Beetroot, Scorched Orange

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Black Cherry and Triple Cream with Ginger Brandy Snap and Elderflower

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Hot Homegrown Raspberry Soufflé with Parma Violet Ice Cream,
Bitter Chocolate Sauce

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Black Truffled Yorkshire 'Brie' with Pickled Girolles,  
Cep Mushroom Ketchup 'n' Toast

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Peanut Butter Fudge, Espresso Chocolate Truffles, Forgotten Fruit Pâté de Fruit
Brazil Daterra Speciality Coffee

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

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**The Star Inn.**

## HIGH SUMMER TASTING MENU MATCHED WINES PACKAGE

### **Oyster and Jersey Royal**

*Matched Wine:* **Disznókő Tokaji 'Inspiration' Dry Furmint**, 2017 Hungary  
Floral, citrusy notes and minerality compliment the natural saltiness of the oyster, whilst cutting through the richness of the poultry

### **Cauliflower & Sweet Onion**

*Matched Wine:* **Chenin Blanc** 2016 - Hogan Vineyards, 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 Moorland Truffles.

### **Lamb Broth**

*Matched Wine:* **Aster Crianza** 2013, Ribera del Duero, Spain  
With seven years of development and a thoughtful use of oak, this delicious Ribera with ripe cherries, mild herbs, sweet spice and savoury development provides a fantastic match for the concentrated lamb flavour of this dish.

### **Crab Stick**

*Matched Wine:* **Txomin Etzaniz** 2016 Txakolina de Getariako, Getaria, Spain  
The Ondarrabi grapes make this the perfect seafood wine. The crisp acidity, bright citrus fruits and saline character give a 'sea-fresh' taste, which runs through the various elements of this dish.

### **'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

### **Roasted Scallop**

*Matched Wine:* **Rosie's Block Chardonnay** 2017, Neudorf Vineyards, New Zealand  
A great balance of rich fruit and mineral complexity bring freshness and weight on the palate, to balance the contrasting textures and flavours.

### **Duck**

*Matched Wine:* **Pinot Noir Reserve** 2017, Oliver Zeter, Pfalz, Germany  
This complex Pinot Noir has a subtle oakiness from a degree of barrel-ageing. It marries well with the duck bringing out the sweetness of the honey and adding depth to the beetroot

### **Black Cherry and Triple Cream**

*Matched Wine:* **Late Harvest Tokaji** 2017 – Tokaji, Hungary  
Aged for 5 months, this sweet wine is light and fresh with aromas of exotic fruits and spice, lifting the cherry and cream, whilst the spices compliment the ginger followed by a long, crisp finish.

### **Soufflé**

*Matched Wine:* **Moscato d'Asti DOCG 'La Gatta'** 2016 - Terra de Vino, Piemonte, Italy  
Full of unctuous fruit, it pairs well with the soufflé; a floral note harmonises with the sweetness of the Parma Violet ice cream.

### **Cheese**

*Matched Wine:* **Arbois Château Béthanie** 2014, Jura, France  
The blend has Chardonnay freshness and bright fruit to lift the dish, whilst the savoury, nuttiness of the Savignin enhances its richness.

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