

## SAMPLE EARLY SPRING MENU

Seasonal Tasting Menu also available on request.

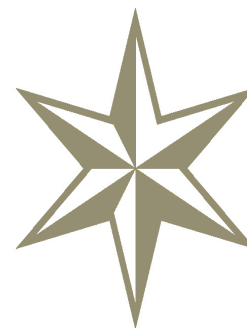
**STAR INN APERITIF:** Spring Sipple... £15.00

## LINDISFARNE ROCK OYSTERS

... Rockafella, Village Wild Garlic and 19 month old Reggiano baked over Charcoal £3.50

... with Blood Orange and Pickled Rhubarb £3.50

... with 2014 Elderberry and Shallot Wine Vinegar £3.25



## STARTERS

### Beef

Marwood's Village Reared Beef Consommé...

Fresh Horseradish, Pickled Beets and Roasted Grelots, Oxtail Brioche £9.00

### Octopus

Barbequed Octopus with Lovage and Black Venere Risotto,

Garden Cavolo Nero, Shaved 'Three Little Pigs' Chorizo, Sauce Vierge £12.50

### Mackerel

Charred and Marinaded Mackerel, Pickled Yorkshire Rhubarb,

Ampleforth Cider and Nasturtium, Granny Smith Apple Sorbet £12.00

### Rockpool

North Sea Produce... Butter-poached Lobster, King Scallop, Mussels,

Cockles and Colchester Oyster Ice, Langoustine Bisque £18.50

### Foie Gras

Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress,

Apple and Vanilla Chutney, Scrumpy Reduction £17.00

### Soufflé

Twice-baked Stinking Bishop Cheese Soufflé with Red Wine Shallot Relish,

Hay-roasted Pear, Grape Verjus and Crisp Wheat £10/16.00

## MAINS

### Turbot

Grilled Fillet of Wild Turbot with a Baked Wild Garlic Butter Pie,

Charred Garden Alliums, Moss Parsley and Oyster Velouté £32.00

### Squab Pigeon

Milk-fed Squab Pigeon poached in Celeriac Juice with

Scorched Radicchio, Parsnip and Raw Honey Vinegar £23.95

### Mutton

Braised Navarin of Dry Aged Yorkshire Dales Mutton,

Slow-roasted Carrots, Turnips and a Roast Hazelnut and Chicory Salad £19.50

### Skrei Cod

Pan-roasted Fillet with Salt Cod, Parsley and Smoked Lincolnshire Eel Ravioli,

Puffed Maris Piper, Scallion and Yorkshire Leek Velouté £24.00

### Liver

Pan-fried Calves Liver steeped in Milk and Bay Leaf with Home-smoked Bacon,

Caramelised and Frizzled Onions, Pommes Purée with Époisses £19.95

### Venison

Saddle of Local Shot Venison 'Cooked over Pine' with Braised Faggot,

Deep-fried Parsley Root Dabs, Spiced Red Cabbage, Fermented Black Garlic,

Sauce d'Épices £28.95

## ALLERGEN INFORMATION

Please advise our staff of any food allergy issues at the earliest opportunity, so that they can assist with appropriate menu choices. As our menus change frequently, it may be necessary to seek guidance from the Chefs in some instances.

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**The Star Inn.**

## PUDDINGS

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

### Soufflé

Hot Morello Cherry Soufflé with Mulled Wine and Roast Pistachio Nut Ice Cream £12.00

*Please allow 20 minutes cooking time.*

*Suggested Dessert Wine: Bruno Paillard Rosé, Première Cuvée, Reims, NV (Champagne, France) £19.50*

### Rice Pudding

Baked Sherried Fig Rice Pudding, Hazelnut Brittle,  
Cinnamon and Irish Cream Custard Doughnut £8.00

*Suggested Dessert Wine: Pedro Ximénez, De Añada 2014 (Jerez, Spain) £8.00*

### Fondant\*

Baked Chocolate and Clementine Fondant, Sloe Gin, Gingerbread Ice Cream £12.00

*Suggested Dessert Wine: Black Elysium, Muscat 2015 (California, USA) £13.50*

### Frangipane\*

Roast Almond and Satsuma Frangipane, Toasted Marzipan, Candied Rind and Cranberry,  
Citrus Ice Cream £8.00

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

### Milk 'n' Honey

A Little Chilled Buttermilk and New Season 'Champagne Rhubarb' Cream with  
Harome Honey, Rhubarb Sorbet, Honeycomb £8.50

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

### Ice Cream and Sorbet

Seasonal Selection of Ice Creams - £6.00

~ Rhubarb Sorbet with Honeycomb

~ Dark Chocolate with Preserved Orange

~ Gingerbread with Hazelnut Praline

## CHEESES

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 ask for our list of Digestifs and Ports.

~ A Choice of Six Cheeses £20.00

~ A Choice of Three Cheeses £12.00

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

Please ask to see our Port Selection to accompany your cheese

All served with our grape and raisin Chutney, grapes, celery and biscuits

### Chef's Choice

Winter Truffled Tunworth 'Camembert' with Pickled Girolles, Cep Ketchup,  
Garden Herbs, Baguette. Enjoy! AP! £12.00