

SAMPLE AUTUMN MENU

Seasonal Tasting Menu also available on request.

STAR INN APERITIF: Hedgerow Fizz... Rosé Prosecco, Bramble Liqueur, Brambles £12.00

LINDISFARNE ROCK OYSTERS

...with Sticky Cropton Stout Sausages £3.50

...with Scrumpy Sorbet, Ampleforth Cider £3.50, with Elderberry and Shallot Wine Vinegar £3.25

STARTERS

Soup

Slow-roasted Peppered Garden Swede Soup with Homemade Pastrami, Goat's Curd PitTa,
'Two Chefs' Beer £8

Halibut

Smoked Tartare of North Sea Halibut, Lovage, Home-Preserved Wild Garlic 'Capers',
Cured Own Hens Egg Yolk, Cultured Longley Farm Sour Cream,
Garforth Hatchery Caviar, Crumpets £14

Grouse

Bransdale Shot Treacle-glazed Grouse with Spiced Damson and Red Cabbage Purée,
Gamekeeper's Bonbon, Gatherings of Autumn £11

Scallops

Indian-spiced Hand-dived King Scallop with Ginger'd Muscade Pumpkin...
Charred, Whipped and Frozen with Garden Sage Dressing £15

Foie Gras

Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress,
Apple and Vanilla Chutney, Scrumpy Reduction £15.50

Beef

'Butcher's Salad'... Pressed Oxtail, Salted Beef, Brined and Raw... With Bar Room Pickles,
Dripping 'Crackers' £13

MAINS

Partridge

Pot-roast, Rievaulx Red Legged Partridge with Roasted Cauliflower, Autumn Truffled Arancini,
Black Trumpet Mushrooms, Chestnuts, Pedro Ximenez Juices £19.95

Veal

Fillet of Fadmoor Reared Veal 'cooked over charcoal', Sticky Cheek, Salt-baked Carrots,
Lardo and Garden Kale, Sauce Bourgogne £26.95

Pig

Prosciutto-wrapped Tenderloin with Bubble 'n' Squeak Polenta 'Chip',
Caramelised Onion Purée, Ampleforth Cider, Boudin Noir £21.50

Soufflé

Twice Baked Dale End Cheddar Soufflé, Autumn Truffle, Sherry-roasted Salsify,
Buttered Scottish Girolles, Jerusalem Artichoke Bark £10/16

Turbot

Pan-roasted Wild Turbot with a little North Sea Lobster, Morteau and Chestnut Mushroom Pie,
Nutmeg Spinach, Shellfish 'au Poivre' £28

Mallard

Breast of Ryedale Shot Mallard, Confit 'Lollipop', BBQ Sweet Potato, Walnut 'Brack',
Medjool Dates and Yorkshire Sauce £25

Sole

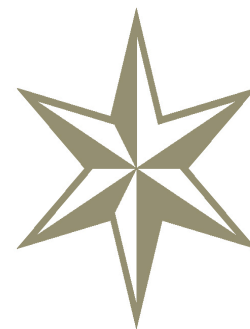
Fillet of North Sea Lemon Sole with Devilled Whitby Crab, Fennel Pollen-cured Cucumber,
Parsley Root, Fisherman's Broth £20

Extras: Dripping-fried Chunky Chips with 2014 Elderberry Vinegar or Rapeseed Oil-fried Skinny Frites with Aioli
Basket £3.00

Please ask for today's Ground Provisions

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.

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 £18.00

~ A Choice of Four Cheeses £12.00

~ A Choice of Two Cheeses £9.00

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

– add a glass of Tawny Port £10.00

All served with our 'House' Chutney, grapes, celery and biscuits

Chef's Choice

Autumn Truffled Tunworth 'Camembert' with Pickled Girolles, Cep Ketchup, Garden Herbs, Baguette. Enjoy! AP! £9.00

PUDDINGS

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

Our Selection of Ice Cream, Sorbets and Frozen Yoghurt each suitably garnished £6.00

~ Bilberry Yoghurt with Elderflower Tuile

~ Sailor Jerry's Rum 'n' Raisin Ice Cream, Coconut Sprinkles

~ '99' Parma Violet Ice Cream

**Baked Apricot and Almond Frangipane with Orange Blossom Custard,

Lemon Curd Ice Cream, Garden Thyme

£8.50

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

Iced White Chocolate and Coconut Parfait with Spiced Braised Pineapple,

Pineapple Sorbet

£7.00

Suggested Dessert Wine: Royal Tokaji, 5 Puttonyos, 2009 (Tokajy, Hungary) £15.40

English Oakchurch Hot Cherry Soufflé with Michel Cluizel Bitter Chocolate Sauce,

Parma Violet Ice Cream – Please allow 20 minutes cooking time

£12.00

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

Star Inn Garden Goosegog & Lemon Verbena Rice Pudding with

Elderflower Custard Doughnut

£8.50

Suggested Dessert Drink: Elderflower Gin Spritzer £3.00

**Baba of Haygrove Raspberries with Madagascan Vanilla Chantilly, VSOP Armagnac

£10.00

Or

with Bas-Armagnac, Baron de Lustrac - £12.00 supplement

Suggested Dessert Wine: Icewine, Stratus Riesling, 2015 (Niagara, Canada) £14.50