

SAMPLE EARLY AUTUMN SUNDAY LUNCH MENU

Available Sundays 12noon to 6pm

STAR INN APERITIF: Hedgerow Fizz... Rosé Prosecco, Chambord, Brambles £12

APPETISERS

Fresh Cumbræ Oyster served on Ice...	Red Wine Shallot Vinegar	£3.25 each
	Asian Spice	£3.50 each
	Ebène Caviar	£4.50 each

STARTERS

Posh Prawn and Smoked Salmon Cocktail with Marinated Tomatoes, Bloody Mary Sorbet	£13.50
New Season Celeriac Soup, Blackened and Pickled, Kitchen Tobacco, Beer Vinegar Jelly, Lincolnshire Smoked Eel Burger	£8.00
Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress, Apple and Vanilla Chutney, Scrumpy Reduction	£15.50
Poached Whitby Lobster with BBQ Watermelon, Grapefruit, Kitchen Garden Gazpacho, Charentais Ice Wine Sorbet and Parmesan	£16.00
'Loose Birds' Chicken Liver 'Petite Truffe' with Garden Herb Toast, Elderflower Jelly, Garden Shoots	£12.50
Ravioli of Blond Beer-braised Oxtail dressed in Kitchen Garden Attire, Fresh Horseradish Shavings	£14.00
Gravadlax of Oak-smoked Hartlepool Landed Halibut, with Sourdough Crumpets, Oyster Emulsion and Arlington White's Mayonnaise, Sea Vegetables	£12.00

MAINS

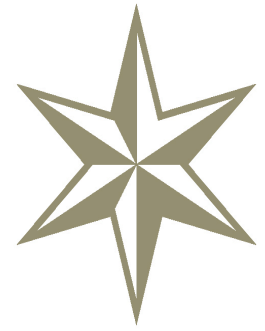
First of the Season Bransdale Shot Grouse with Liquorice Poached Brambles, Potted Leg, Haggis Whip, Oban 14yr old Malt 'Roast Grains	£29.95
Twice Baked Lowna Dairy Goats Cheese Soufflé with Globe Artichoke, Roasted Pimento, Caponata of Late Summer Vegetables and Nasturtium 'Salad'	£10.00/16.00
Roast Fillet of North Sea Turbot with Wye Valley White Asparagus, Bergamot, Whitby Crab, Avruga Lemon Water Vinaigrette	£32.00
Saddle of Local Shot Deer 'cooked over charcoal' with Coffee Bean Carrot, Pistachio Cake and Pickled Cherries, Game Juices and 'Twiglets'	£26.95
Pan-Roasted North Sea Halibut, Local Grown Heritage Tomatoes, Smoked Cods Roe, Beer-battered Creel Caught Langoustine Scampi and Crispy Anchovies, Bouillabaisse	£21.95
Poached Harome-reared 'Loose Birds' Chicken studded with Summer Truffle, Potted Confit Thigh and Foie Gras Pie, Griddled Aliums, Poultry and Garden Pea Gravy	£22.50

SUNDAY ROAST

Roast Sirloin of Marwood's Village Reared Beef (m/r) with Yorkshire Pudding, Roasted Red Onion, 'Two Chefs' Ale Gravy, Fresh Horseradish Sauce	£19.00
Roast Loin of Yorkshire Reared Pork with a Baked Black Pudding Sausage Roll, Apple and Plum Compôte, Dry Ampleforth Cider Juices	£17.00

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.



THE STAR INN AT HAROME
NORTH YORKSHIRE, YO62 5JE

+44 (0)1439 770397
reservations@thestaratharome.co.uk
www.thestaratharome.co.uk

The Star Inn.