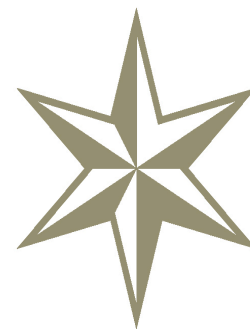


SAMPLE SUMMER TASTING MENU

Our seasonal Tasting Menu is a great way to sample a range of dishes from across our A la Carte and Specials Menus with the option of a matched wine or ales package. Special diets can also be catered for with a little notice. Advance booking is not always essential, but is very much appreciated!

Please allow a minimum of 3-3.5 hours and advise our Front of House team of any time constraints.



MENU

Lindisfarne Oyster with Pickled Rhubarb and Ginger Ale

Spumante Rosé, Botter (Veneto, Italy)

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Loose Birds' of Harome Double Chicken Tea...

Summer Savory-infused, Scorched Alliums, Corn and Garden Dill, Offal Toast

Pernshire Pinot Noir, Closerie des Alisiers, 2015 (Burgundy, France)

~

Dressed White Whitby Crab 'Stick' with House-pickled Cockles,

Shoreline Vegetables, Devilled Crab, Spiced Avocado Ice Cream

Pernshire Maçon Villages, Closerie des Alisiers, 2015 (Burgundy, France)

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Grilled Black Pudding with Pan-fried Foie Gras,

Salad of Pickering Watercress, Apple and Vanilla Chutney,

Scrumpy Reduction

Niepoort, Dry White Port (Portugal)

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Pan-fried Wild North Sea Turbot, 'Charred' Mussel-braised Cabbage,

Lincolnshire Smoked Eel, Maris Piper and Moss Parsley Sauce, Fresh Horseradish

Pernshire Vondeling Babiana, 2015 (Paardeberg, South Africa)

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Pan-roasted Thirkleby Duck Breast with a Little Fruit 'n' Nut Pastie,

Cherry 'Ketchup' and Elderflower

Passion Has Red Lips, Shiraz, Cabernet, Some Young Punks, 2016 (McLaren Vale, Australia)

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Additional Cheese Course Supplement £15.00 Per Person

A Selection of Cheese from our 'Mousey Thompson' Cheese Trolley

Qunita Do Vallado, 10 yr old Tawny Port £7.00 Per Person

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Double Chocolate and Cep 'Magnum' with Thyme-roast Pear, Medjool Date,

Hazelnut and Harome Honey

Pedro Ximénez, De Añada 2014 (Jerez, Spain)

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Baked Lemon Curd Soufflé with Yorkshire Rhubarb Sorbet,

Bergamot and Candied Rind

Icewine, Stratus Riesling 2015 (Niagara, Canada)

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Garden Mint Chocolate Truffles, Peanut Butter Fudge, Raspberry Pâte de Fruits

Brazil Daterra Speciality Coffee

Dinner £85 per person

Matched wines package £60 per person

Matched ales package £25 per person

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