

SAMPLE MIDSUMMER TASTING MENU

Please allow at least three hours

Our Tasting Menus are a great way to sample a range of dishes from across our A la Carte and Specials Menus. Special diets can also be catered for with a little notice. We offer a seasonal 7-course Evening Tasting Menu and a 5-course Lunchtime Tasting Menu, each with the option of matched wine or matched ales packages. Advance booking is not always essential, but is very much appreciated!

On Sundays only, both the 5-course and the 7-course options are available for bookings from noon to 4pm, and the 7-course menu from 4pm to 5.30pm.

MENU

Australian Black Truffled Scrambled Egg
Amontillado, 'Contrabandista' (Valdespino, Jerez, Spain)

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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)

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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,
Scrumpty Reduction
Niepoort, Dry White Port (Portugal)

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Grilled East Coast Mullet with Pimento-braised Sea Octopus, Bergamot and
Harome Grown 'Greens', Summer Vegetables, Vierge Dressing
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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Optional Cheese 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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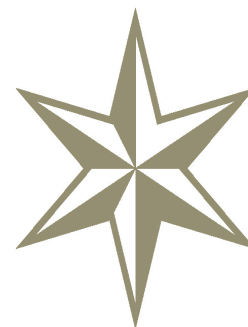
Double Chocolate and Cep 'Magnum' with Thyme-roast Pear, Medjool Date,
Hazelnut and Harome Honey
Pedro Ximénez, De Añada 2014 (Jerez, Spain)

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Baked Soufflé of Wild Strawberries with Candied Garden Rose Petals and
its own Sorbet
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



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The **Sample Menu** below is an Evening Tasting Menu. The Lunchtime Menu is reduced to 5-courses by way of the options to take:
EITHER the Fish Course (Turbot) or the Meat Course (Duck) and
EITHER the Pudding Course (Double Chocolate and Cep 'Magnum') or
Cheese Course (Soufflé).

Dinner (7-courses) £85 per person
Matched wines package £60 per person
Matched ales package £25 per person

Lunch (5-courses) £55 per person
Matched wines package £40 per person
Matched ales package £20 per person