

TASTING MENUS AT THE STAR INN - Please allow 3 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.

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 (Pigeon) and EITHER the Cheese Course (Brilliat-Savarin) or Pudding Course (Rhubarb)

Oyster

Lindisfarne Native Oyster Rockefeller with
Ilkley 'Nduja Rockafella' baked over charcoal
Wine Match: Pinot Grigio, Banfi, San Angelo, 2016 (Tuscany, Italy)

Beef

Marwood's Village Reared Beef Consommé...
Fresh Horseradish, Pickled Beets and Roasted Grelots, Oxtail Brioche
Wine Match: Rioja Crianza, Dinastia Vivanco, 2013 (Rioja, Spain)

Octopus

Barbequed Octopus with Lovage and Black Venere Risotto,
Garden Cavolo Nero, Shaved 'Three Little Pigs' Chorizo, Sauce Vierge
Wine Match: Pernshire Vondeling Babiana, 2015 (Paardeberg, South Africa)

BPFG

Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress,
Apple and Vanilla Chutney, Scrumpy Reduction
Wine Match: Niepoort, Dry White Port (Portugal)

Turbot

Grilled Fillet of Wild Turbot with a Baked Butter Pie,
Charred Alliums, Garden Moss Parsley and Oyster Velouté
Wine Match: Chablis, Domaine Jean Defaux, 2015 (Burgundy, France)

Pigeon

Milk-fed Squab Pigeon poached in Celeriac Juice with
Scorched Radicchio, Parsnip and Raw Honey Vinegar
Wine Match: Viña Zorzal, Malayeto, Garnacha 2013 (Navarra, Spain)

Cheese

Savoury Brilliat-Savarin 'Trifle' with Garden Lovage and
Roasted Gold Rush Apple, Sauternes Wine Jelly
Wine Match: Moscato D'Asti, Alasia, 2014 (Asti, Italy)

Rhubarb

Chilled Buttermilk and New Season 'Champagne Rhubarb' Cream with
Harome Honey, Rhubarb Sorbet, Honeycomb
Wine Match: Kunster Riesling Kabinett, 2011 (Reichsthal, Germany)

Coffee

Brazil Daterra Speciality Coffee
Sweet, Roasted Nut and Creamy Milk Chocolate
Armagnac Chocolate Truffles, Blackberry and Liquorice Fudge

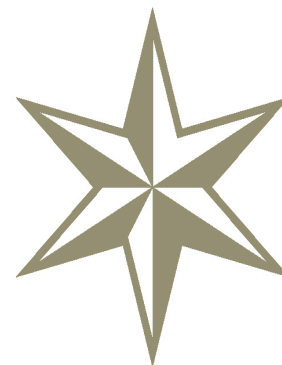
An alternative Matched Ales Package is also available.

Dinner £85 per person

Matched wines package £60 per person Matched ales package £25 per person

Lunch £55 per person

Matched wines package £40 per person Matched ales package £20 per person



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