

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 6pm.

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 (Deer) and EITHER the Cheese Course (Brilliat-Savarin) or Pudding Course (Frangipane)

SAMPLE AUTUMN EVENING TASTING MENU

Lindisfarne Oyster on Ice with Pickled Ginger,
Scallions and Asian Spices

Wine Match: King Royale

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

**Wine Match: Parnshire Vondeling Babiana, 2015** (Paardeberg, South Africa)

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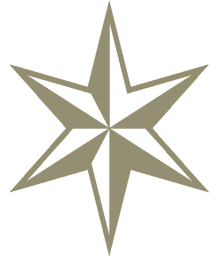
Smoked Tartare from the North Sea Halibut, Lovage,
Home-Preserved Wild Garlic 'Capers',
Cured Own Hens Egg Yolk, Cultured Longley Farm Sour
Cream, Garforth Hatchery Caviar, Crumpets

Wine Match: Riesling, Haus Klosterberg, Markus Molitor, 2015 (Mosel, Germany)

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

**Wine Match: Niepoort, Dry White Port** (Portugal)



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**The Star Inn**

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Roast Fillet of North Sea Turbot with Confit Morteau Sausage,
Garden Primo Cabbage and Shellfish 'au Poivre'
Wine Match: Monte Carbonare, Suavia, Soave Classico 2015 (Veneto, Italy)
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Saddle of Ryedale Fallow Deer 'cooked over charcoal' with  
BBQ Sweet Potato, Walnut Brack, Medjool Dates and Yorkshire Sauce  
**Wine Match: Passion Has Red Lips**, Some Young Punks, 2016 (McLaren Vale, Australia)  
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Savoury Brilliat-Savarin 'Trifle' with Garden Lovage and Roasted Gold Rush
Apple, Sauternes Wine Jelly
Wine Match: Moscato D'Asti, Alasia, 2014 (Asti, Italy)
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Baked Apricot and Almond Frangipane with Orange Blossom Custard,  
Lemon Curd Ice Cream, Garden Thyme  
**Wine Match: De Trafford**, Straw Wine, 2013 (Stellenbosch, South Africa)  
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Brazil Daterra Speciality Coffee
Sweet, Roasted Nut and Creamy Milk Chocolate...The Perfect After Dinner Coffee
Garden Mint Truffles, Blackberry and Liquorice Fudge

Alternative Beer Sommelier's Matched Ales Package:

Oyster Ale Match: A shot of Guinness 4.2% Arthur Guinness 1859,
St James Gate, Dublin, Ireland
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**Soup Match: Slow Rider 2.8%** brewed by Bad Co., Dishforth  
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Halibut Match: Love over Gold 3.8% Bad Co., Dishforth
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**BPFG Ale Match: Yorkshire Cider 4.8%** by the Great Yorkshire  
Brewery  
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Turbot Ale Match: Comfortably Numb 3.8% Bad Co., Dishforth
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**Deer Ale Match: Dazed and Confused** Bad Co., Porter 5%  
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Savarin Ale Match: Wild Gravity IPA 5.2% from Bad Co., Dishforth
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**Frangipane Ale Match: GYB 'Two Chefs' Honey & Lemon  
Thyme Beer 4%** concocted with help from yours truly!

Dinner £85 per person, Matched wines £60 per person  
Matched ales £25 per person  
Lunch £55 per person, Matched wines £40 per person  
Matched ales £20 per person