

## 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 (Venison) and EITHER the Cheese Course (Brilliat-Savarin) or Pudding Course (Soufflé)

### SAMPLE EARLY SPRING EVENING TASTING MENU

Lindisfarne Native Oyster Rockefeller with  
Village Wild Garlic and 19 month old Reggiano

*Wine Match: Sake*

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Marwood's Village Reared Beef Consommé....  
Fresh Horseradish, Pickled Beets and Roasted Grelots

*Wine Match: Rioja Crianza, Dinastia Vivanco, 2013 (Rioja, Spain)*

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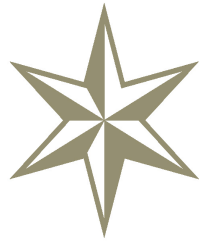
Barbequed Octopus with Lovage and Black Venere  
Risotto, Garden Cavolo Nero,  
Shaved 'Three Little Pigs' Chorizo, Sauce Vierge  
*Wine Match: Parnshire Vondeling Babiana, 2015 (Paardeberg, South Africa)*

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

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

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THE STAR INN AT HAROME  
NORTH YORKSHIRE, YO62 5JE

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**The Star Inn.**

Grilled Fillet of Wild Turbot with a Wild Garlic Baked Butter Pie, Charred Alliums, Garden Moss Parsley and Oyster Velouté

*Wine Match: Eve Chardonnay, Charles Smith, 2014 (Washington State, USA)*

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Saddle of Local Shot Venison 'Cooked over Pine' with Braised Faggot, Deep-fried Parsley Root Dabs, Spiced Red Cabbage, Fermented Black Garlic, Sauce d'Épices

*Wine Match: Malbec, Vista Flores, Catena, 2015 (Mendoza, Argentina)*

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Whipped Brilliat-Savarin with Flavours of Yorkshire Curd Tart...

*Wine Match: Moscato D'Asti, Alasia, 2014 (Asti, Italy)*

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Baked Liquorice Pontefract Cake Soufflé with Salted Caramel Sauce and Banana Ice Cream

*Wine Match: Muscat De Beaumes De Venise, 2016 (France)*

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Brazil Daterra Speciality Coffee

Armagnac Chocolate Truffles, Peanut Butter Fudge,

Pâte de Fruit

An alternative Matched Ales Package is also available.

**Dinner £85 per person**

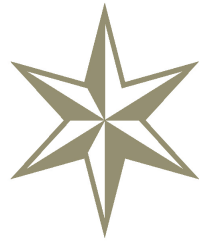
Matched wines package £60 per person

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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