

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

SAMPLE AUTUMN EVENING TASTING MENU

Colchester Native Oyster Rockefeller...

Wine Match: King Royale

Slow-roasted Peppered Garden Swede Soup with
Homemade Pastrami

Wine Match: Perneshe Vondeling Babiana, 2015 (South Africa)

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, M Molitor, 2015 (Germany)

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)

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 (Italy)



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The Star Inn

Breast of Ryedale Shot Mallard, Confit 'Lollipop', 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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Chilled Buttermilk and New Season 'Champagne Rhubarb' Cream with
Harome Honey, Hedgerow Granola, Rhubarb Sorbet, Honeycomb
Wine Match: Icewine, Stratus Riesling, 2015 (Niagara, Canada)

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Brazil Datterra Speciality Coffee  
**Sweet, Roasted Nut and Creamy Milk Chocolate...**The Perfect After Dinner Coffee  
Armagnac 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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Mallard 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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**Rhubarb 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