



## Spring Menu Vegetarian

As the days become longer, spring's harbingers: wild garlic, Jack-by-the-Hedge and young nettles call out to be picked from the greening hedgerows. Rhubarb from the 'forcing' sheds of the Yorkshire Triangle has arrived in the kitchen; grown in the dark, the colour of its stems unfaded by daylight.

We also savour Nature's little luxuries, such as white asparagus, morel mushrooms and black spring truffle.



Let the new season commence!



*Andrew Pern . Stephen Smith.*



Chef/Patron

Chef/Director

A discretionary 12.5% service charge will be added to your dining bill, all of which would be distributed equitably amongst our staff.  
Please feel free to ask for this to be removed or amended, as you wish.

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# Spring Lunchtime Tasting Menu

Salted Breadstick, Whipped Fresh Young Cheese, Nasturtium  
Haggis 'Mac Muffin', Fried Burford Egg, Mint Relish

Broth of Ryedale Foraged Woodland Mushrooms with Madeira Jelly, Charred Grelots and Winter Pickings

Risotto of Spilman's Asparagus with Yorkshire Blue Cheese, Salted Hazelnuts and Crispy Garden Kale

Oyster Mushroom 'Kofta' 'cooked over charcoal', Pertuis White Asparagus,  
Peas, Broad Beans and Jack by the Hedge

Jerusalem Artichoke 'Magnum' with Harome Bees' Truffle Honey, Medjool Date and  
Salted Cracked Hazelnut, 35% Cacao Waima 'Cremeux'

## **OPTIONAL CHEESE COURSE, £16 PER PERSON SUPPLEMENT**

A Selection of Three Cheeses from our 'Mouseman' Cheese Trolley

£75 for Lunchtime Tasting Menu per person with optional supplement for our Cheese Course

£50 for Matched Wine Package

Our Evening Tasting Menu can also be taken at Lunchtime!

# Matched Wines Package Notes

*As a nod to our Pub, have a little tippie on us - compliments of the Chef! **Serge Citra IPA, SALT, Yorkshire***

*Juicy citrus fruit and abounding hops bring a refreshing lift to this hearty snack.*

*Cauliflower Matched Wine: **Rosso No. 1, '17 | 20 | 21', Coste del Vivo, IGT, Toscana, Italy***

*Vibrant acidity balances with the tomato, whilst cutting through the richness of the Moorland Tomme. Evolved savoury notes pick out the earthy tones of the truffle.*

*Broth Matched Wine: **Saumur Rouge, Les Clos, 2018, Château Fouquet, France***

*Generous fruit aligns with the earthy broth. This Cabernet Franc's lively acidity cuts through the richness of the dish, whilst herbal notes complement its savouriness.*

*Risotto Matched Wine: **Parcela Cândido, 2019, Luis Pato, Bairrada, Portugal***

*The zesty acidity and mineral character of this wine elevates the delicate asparagus adding citrus and stone fruit elements, whilst cutting through the blue cheese.*

*Cheese Soufflé Matched Wine: **Pinot Gris Grand Cru, 2019, Rosacker, Mittnacht, Alsace, France***

*This rich Pinot Gris complements the cheese with its nuttiness from age, whilst its natural freshness provides lift.*

*Kofta Matched Wine: **Fleurie, 2023, Manoir du Carra, Beaujolais, France***

*A Gamay with lively acidity and silky tannins to complement the texture of the kofta and bring aromas of raspberries, cherries and rose.*

*Magnum Matched Wine: **Goldschatz Trockenbeerenauslese, NV, Oliver Zeter, Pflaz, Germany***

*With an excellent balance of sweetness and acidity, intensity of fruit and notes of honey, nuts and chocolate, this complex TBA provides a seamless pairing.*

*Banana Soufflé Matched Wine: **Beerenauslese, 2020, Domane Wachau, Terrassen, Austria***

*Bright energetic tropical fruit and floral tones marry with the banana, whilst acidity cuts through the soufflé. Botyrtis elevates the sweet spice of the Pontefract cake.*

*Cheese Trolley Course Matched Wine: **10 Year Old Tawny Port, Graham's, Porto***

*(SUPPLEMENT £12.50/75ml if the Cheese Course is taken as a Supplementary Course)*

*The classic cheeseboard pairing, providing vibrant fruit to compliment the salty sweetness of blue cheeses, but also a nuttiness, which works well with harder cheeses.*

£95 for Matched Wine Package

# Spring Evening Tasting Menu

Salted Breadstick, Whipped Fresh Young Cheese, Nasturtium  
Haggis 'Mac Muffin', Fried Burford Egg, Mint Relish

Cauliflower Reworked...

'Lasagne Bolognese', Spring Truffle, Moorland Tomme, Wild Garlic 'Loaf'

Broth of Ryedale Foraged Woodland Mushrooms with Madeira Jelly,  
Charred Grelots and Winter Pickings

Risotto of Spilman's Asparagus with Yorkshire Blue Cheese,  
Salted Hazelnuts and Crispy Garden Kale

Twice Baked Dale End Cheddar Soufflé with House Pickle,  
Hedgerow Shoots, Warm Celery Juices

Wild Strawberry Sorbet with Vanilla-poached Gariguetta Strawberries, 'Space Dust'

Oyster Mushroom 'Kofta' 'cooked over charcoal',  
Pertuis White Asparagus, Peas, Broad Beans and Jack by the Hedge

Jerusalem Artichoke 'Magnum' with Harome Bees' Truffle Honey,  
Medjool Date and Salted Cracked Hazelnut, 35% Cacao Waima 'Cremeux'

Baked Banana Soufflé, Libations Double Aged Golden Rum Syrup and  
Pontefract Cake Ice Cream

**OPTIONAL CHEESE COURSE, £16 PER PERSON SUPPLEMENT**

A Selection of Three Cheeses from our 'Mouseman' Cheese Trolley

£150 for Tasting Menu per person with optional supplement for Cheese Course



## Bakery

We pride ourselves on our 14 year old Levain-fed bread using local grown grains and potatoes from Rookie's farm in Harome.  
We also use Harome bees' honey for sugar to feed the bread, all of which creates unique characteristics.

Enjoy with our compliments!

Potato and Caraway Loaf with Daily-churned Spiced Chestnut and House Butters  
Salted Breadsticks with our own Figgy Relish

## 'Bar Snack'

Shredded Wheat

Sinodun Hill Goats Cheese, Burnt Leek and Onion, Oat Milk £4.50

Crumpet

Toasted 'Baby' Crumpet, Winter Truffle, Baron Bigod, Garden Thyme Honey £8

## Wine Suggestions: Starters

### Broth

*Wine suggestion:* **Saumur Rouge**, Les Clos, 2018, Château Fouquet, France  
£15/125ml, £21/175ml or £30/250ml

### Risotto

*Wine suggestion:* **Parcela Cândido**, 2019, Luis Pato, Bairrada, Portugal  
£16.50/125ml, £23.10/175ml or £33/250ml

### Cauliflower

*Wine suggestion:* **Rosso No 1**, 17|20|21, Coste del Vivo, IGT, Toscana, Italy  
£13.40/125ml, £18.70/175ml or £26.70/250ml **Ve**



## Starters

### Broth

Ryedale Foraged Woodland Mushrooms with Madeira Jelly,  
Charred Grelots and Seasonal Pickings, Winter Shoots Taco, Embers 'Slaw  
£12

### Risotto

Risotto of Spilman's Asparagus with Yorkshire Blue Cheese, Salted Hazelnuts and Crispy Garden Kale  
£17

### Cauliflower

Cauliflower Reworked... 'Lasagne Bolognaise', Spring Truffle, Moorland Tomme, Wild Garlic 'Loaf'  
£17

## Wine Suggestions: Mains

### Mushroom 'Kofta'

Wine suggestion: **Fleurie**, 2023, Manoir du Carra, Beaujolais, France  
£9.50/125ml, £13.30/175ml or £19/250ml

### Cheese Soufflé

*Wine suggestion:* **Pinot Gris Grand Cru**, 2019, Rosacker, Mittnacht, Alsace, France  
£20.90/125ml, £29.90/175ml or £41.70/250ml

### Celeriac

Wine suggestion: **Pinot Noir**, 2022, Payten & Jones, Yarra Valley, Australia  
£11.90/125ml, £16.70/175ml or £23.80/250ml

## Mains

### Mushroom 'Kofta'

Oyster Mushroom 'Kofta' 'cooked over charcoal', Pertuis White Asparagus, Peas, Broad Beans and Jack by the Hedge  
£22

### Cheese Soufflé

Twice Baked Dale End Cheddar Soufflé with House Pickle, Hedgerow Shoots, Warm Celery Juices  
£22

### Celeriac

Poached and Roasted Garden Celeriac with Salt 'n' Pepper Cauliflower, Mushroom, Roasted Yeast, Orchard Apple 'Tea'  
£21

## Additional Sides

Salted Skinny Chips V £8

'Fat' Chips, Seaweed Home-brewed Vinegar £8

24 Month Aged Comté Aligot £8, Add Spring Truffle to any dish £10 per gram

Spring Herb Salad £7

Mixed Seasonal Vegetables £7

## Port Suggestions: Cheese Course

The fortified wine produced from distilled grape spirits, made exclusively in Portugal's Douro Valley

**Graham's Tawny**, 10 year old

£12.50/75ml

Complex nutty aromas combined with hints of honey and figs

**Taylor's Vintage**, 2003

£27/75ml

Nutty aromatics; full-bodied, sweet and rich palate with intense almond rancio character

**Churchill's**, 30 year old

£31/75ml

Rich aromas of dried fruits and honey. The taste is explosive with a hint of orange jam and a very long, persistent finish

**Taylor's**, 40 year old

£43/75ml

Intense and complex with nutty, spicy aromas and a dense concentrated palate

# Cheese Course

Here at The Star Inn, we love our Cheese!

We have some favourites, which we retain as constant as possible with a few 'guests' from near and far too.

Some of our cheeses are seasonal, so it's always nice to meet them again at their time of year.

There are a few, which we customise by maturing or truffling ourselves.

Please ask a member of the Front of House team to accompany you to our 'Mousey Thompson' cheese trolley and introduce the chosen ones.

The Cheese Course can be taken as a separate course, before or after Pudding, maybe with a glass of something warming too...

*Please see our list of Ports!*

A Choice of Three Cheeses £16

A Choice of Four Cheeses £18

A Choice of Five Cheeses £20

A Choice of Six Cheeses £22

All our Cheese Trolley selections are served with  
Grape 'n' Raisin Chutney, Bitter Herb Salad, Warm Digestives

# Wine Suggestions: Puddings

## Soufflé

*Wine suggestion:* **Beerenauslese**, 2023, Domane Wachau, Terrassen, Austria  
£15/75ml

## Gariguettes

*Wine suggestion:* **Sauternes**, 2018, Château Sigalas Ribaud, France  
£11.30/75ml

## 'Bounty Bar'

*Wine suggestion:* **Recioto di Soave D.O.C.G.**, 2022, Veneto, Italy  
£13.60/75ml

## Tartlette

*Wine suggestion:* **Recioto di Soave D.O.C.G.**, 2022, Veneto, Italy  
£13.60/75ml

## Selection of Ice Creams and Sorbet

*Wine suggestion:* **Graham's Tawny**, 10 Year Old Port  
£12.50/75ml

or

**Pedro Ximénez**, El Candado, Valdespino, Spain  
£10.40/75ml

## 'Magnum'

*Wine suggestion:* **Goldschatz Trockenbeerenauslese**, NV, O Zeter, Pfalz, Germany  
£16.40/75ml

# Puddings

## Soufflé

Baked Banana Soufflé, Libations Double Aged Golden Rum Syrup and Pontefract Cake Ice Cream V £14.50 (Cooked to order - please allow 15 minutes)

## Gariguettes

Madagascan Vanilla-poached Gariguettes Strawberries with Whipped Triple Cream,  
Brandy Snap, Wild Strawberry Sorbet and Chilled Strawberry 'Tea' V £13.50

## 'Bounty Bar'

Libations Double-aged Golden Rum Syrup, Coconut and Satilia Noire 62% Bitter Chocolate, Espresso Ice Cream and Salted Caramel V £14

## Tartlette

Force Grown Yorkshire Rhubarb and Orchard Apple Crumble Tartlette, Stem Ginger 'Custard' and Rhubarb Sorbet V £12

## Selection of Ice Creams and Sorbet

£8.50/3 scoops, choose from:

Espresso Ice Cream '99'

Wild Strawberry Sorbet with Brandy Snap Scroll

Pontefract Ice Cream, Orchard Apple 'Pearls'

*Wine suggestion:* **Graham's Tawny**, 10 Year Old Port £12.50/75ml

## Savoury Pudding

### 'Magnum'

Jerusalem Artichoke 'Magnum' with Harome Bees' Truffle Honey,  
Medjool Date and Salted Cracked Hazelnut, 35% Cacao Waima 'Cremeux' V £12

## Vegan Puddings

### Rice Pudding

Caramelised Coconut Rice Pudding with Fresh Ginger,  
Roast Banana and Medjool Date, Toasted Shavings

£9 **Ve**

### Vegan Soufflé **Ve**

Baked Banana Soufflé with Salted Caramel 'Ice Cream'

£14.50 **Ve** (Cooked to order - please allow 15 minutes)

## Wine Suggestions: Puddings

### Rice Pudding **Ve**

*Wine suggestion:* **Sauternes**, 2018, Château Sigalas Ribaud, Premier Grand Cru, France

£11.30/75ml

### Vegan Soufflé **Ve**

*Wine suggestion:* **Tokaji 5 Puttonyos**, Château Dereszla, Tokaji, Hungary

£17.40/75ml