



## Spring Menu

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*

Chef/Patron

*Stephen Smith*

Chef/Director

You now have a number of Menu choices, including Today's Specials, (Market Menu in the Bar at specific times), À la Carte and our seasonal Tasting Menu, where this has been prebooked.

A Vegetarian and Vegan Menu is also available upon request, as is our Starlets Menu designed for those aged 12 and under.

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.



@chefandrewpern



pern.andrew



@thestaratharome



thestarinnatharome



@stephen422smith



chefstephensmith

# 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 Village Wild Garlic and House Butters  
Salted Breadsticks with Home-smoked Cods' Roe with  
2024 Preserved Bronze Fennel

Vegetarian Options

Further choices are available on our Vegetarian Menu, available on request.

## 'Black Pudding & Foie Gras'

Rich man, poor man has become something of a kitchen trademark style of The Star Inn, with no better example than 'Black Pudding and Foie Gras', a signature dish on our menus for more than a quarter of a century: black pudding, the North Country staple paired with foie gras, its suave and luxurious partner, together with a blob of apple and vanilla chutney bringing a 'Sauternes'-style sweetness and a sharp scrumpy cider vinegar reduction cutting through the richness of the dish. Over the years, it has been savoured by the likes of Sir Michael Caine, Egon Ronay, David Hockney and Suggs, as well as Lords, Ladies and Locals alike.

Try it for yourself...

*Andrew Pern, Chef/Patron*

### 'BPFG'

Grilled Black Pudding and Pan-fried Foie Gras with Pickering Watercress,  
Apple and Vanilla Chutney, Scrumpy Reduction  
£20 starter or intermediate

*Wine suggestion: Moulin Touchais 1984 Coteaux Du Layon, France*  
£19/100ml

# Wine Suggestions: Starters

Our Wine Suggestions aim to offer the option of wine by the glass to accompany the individual dishes. We also have a full Wine List for those preferring to make their own selection or order by the bottle.

## Soup

*Wine suggestion:* **Rioja Blanco Crianza**, 2020, Marqués de Tomares, Rioja, Spain  
£8.40/125ml, £11.80/175ml or £16.80/250ml

## Scallop

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

## Duck

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

## Raviolo

*Wine suggestion:* **Château Macquin**, 2022, St George-St Émilion, Bordeaux, France  
£9.70/125ml, £13.60/175ml or £19.40/250ml

## Mackerel

*Wine suggestions:* **Alvarinho**, 2023, Monção and Melgaço, Portugal  
£8.40/125ml, £11.80/175ml or £16.80/250ml

# 'Bar Snacks'

Crispy Duck Lollipop, Beer 'n' Nuts...  
£8

Eggs 'n' Toast... Hen, Sturgeon, Pike  
£8

Lindisfarne Oyster with Celery and Elderflower 'Mignonette'  
£4.50  
or with Red Wine Shallot Vinegar  
£4.50

## Starters

### Soup

'Potage' of Yellow Split Pea and Roasted Hazelnut,  
Smoked Bacon Ice Cream, Iberico and Oglesfield 'Toastie'  
£12

### Scallop

Roasted Hand-dived Isle of Mull Scallop, Sesame Prawn 'Muffin',  
Robin Hoods' Bay Seaweed Dashi, Yorkshire Rhubarb, Three Corner Leek  
£28

### Duck

Potted Thirkleby Duck, Black Cherry Ketchup, Malt Loaf,  
Black Treacle Walnuts, Spring Shoots  
£17.50

### Raviolo

Sticky Braised Ox-cheek with Yorkshire Blue Cheese Raviolo,  
Marmite-pickled Radish and Lindisfarne Oyster Velouté, Horseradish  
£18.50

### Mackerel

Cured East Coast Mackerel with Blood Orange and Spiced Crab 'Custard',  
Coastal Pickings  
£17

# Wine Suggestions: Mains

## Chicken

*Wine suggestion:* **Babiana**, 2023, Vondeling, Paardeberg, South Africa  
£10/125ml, £14/175ml or £20/250ml

## Turbot

*Wine suggestions:* **Condrieu**, 2019, Stéphane Montez, Rhône, France  
£23.70/125ml, £33.30/175ml or £47.40/250ml

## Veal

*Wine suggestion:* **Reserva Branco**, 2021, Howard's Folly, Portalegre, Portugal  
£14/125ml, £19.60/175ml or £28/250ml

## Lamb

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

## Cod

*Wine suggestion:* **Pinot Gris Grand Cru**, 2019, Rosacker, Mittnacht, Alsace, France  
£20.90/125ml, £29.20/175ml or £41.70/250ml

# Mains

## Chicken

Local Reared 'Norfolk Black' Chicken, Breast, Boned and Stuffed Thigh,  
Spring Greens, Hedgehog Mushrooms, Manzanilla,  
Borlotti Beans and Garden Lovage Emulsion  
£26

## Turbot

North Sea Fillet of Turbot, Poached Langoustine, Crispy Calamari,  
Cockle and Shetland Mussel 'Sauce Matelote', Fennel 'Rouille'  
£68

## Veal

Raw Milk-steeped Fillet, White Asparagus and Morel Mushrooms,  
Celeriac and Roasted Yeast Purée, Spring Legumes and  
Village Wild Garlic, Truffle  
£40

## Lamb

Herb-roasted Loin of Swaledale Lamb, Haggis Crust, Pickled and Charred Silverskins,  
Turnip, Salt 'n' Pepper Sweetbread, Mutton Gravy, Mint 'Paloise'  
£40

## Cod

Roasted Sea Salt-cured Skrei Cod, Cep Mushroom Purée,  
North Sea Lobster, Monk's Beard, Sauce Diplomat  
£38

# Additional Sides

Salted Skinny Chips V £8      'Fat' Chips, Seaweed, Home-brewed Vinegar V £8  
24 Month Aged Comté Aligot £8      Add Spring Truffle V to any dish £10 per gram  
Spring Herb Salad V £7      Mixed Seasonal Vegetables V £7  
Peppercorn Sauce V £7

Please ask for any traditional condiments

# 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

**Churchill's LBV**, 2019

£20.50/75ml

Smooth and complex with juicy flavours of wild berries and black chocolate

**Churchill's**, 30 year old

£31/75ml

Aromas of dried fruits and honey. Explosive taste with hints of orange jam and a persistent finish

**Churchill's Vintage**, 1997

£34/75ml

Well-balanced, fresh 'Vintage' with aromas of herbs and pine essence

**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

## Cheese Savoury

Whipped Beenleigh Blue Cheese Trifle with Pedro Ximénez Jelly,  
Bitter Hedgerow Shoots, Walnut

£16.50

*Wine suggestion:* **Churchill's LBV Port, 2019**

£20.50



# Wine Suggestions: Puddings

## Soufflé

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

## Gariguettes

**Sauternes**, 2018, Château Sigalas Ribaud, Premier Grand Cru, 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 suggestions:* **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, OZeter, 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'...

Spiced Golden 'Grog', Coconut and Salted Caramel, Satilia Noire 62% Bitter Chocolate, Espresso Ice Cream 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'

## Savoury Pudding

### 'Magnum'

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

£12.50