



# Spring Evening Tasting Menu

Breadsticks with Whipped Cods' Roe,  
Crispy Duck, Beer 'n' Nuts'

Cauliflower 'Reworked', 'Lasagne Bolognaise', Spring Truffle, Moorland Tomme,  
Wild Garlic Sourdough 'Loaf'

Swaledale Lamb Broth, Pickled Turnips, Jack-by-the-Hedge,  
Pulled Mutton

Roasted Hand-dived Isle of Mull King Scallop, Yorkshire Rhubarb, Pickled Ginger,  
Robin Hoods' Bay Seaweed Dashi, Three Corner Leek

Slow-braised Beef Rib, Smoked Eel, Rookies' Spud  
(Add Caviar Sturia Oscietra £10 per person supplement)

## **STAR INN SIGNATURE DISH** est 1996

Grilled Black Pudding and Pan-fried Foie Gras, Salad of Pickering Watercress,  
Apple and Vanilla Chutney, Scrumpy Reduction £16 per person supplement

Lindisfarne Oyster with 'Celery', Elderflower 'Mignonette'

Squab Pigeon 'Oabika' Cocoa, Parsnip, Pedro Ximénez,  
Fruit and Nut 'Pastilla'

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

## **CHEESE COURSE**

A Selection of Three Cheeses from our 'Mouseman' Cheese Trolley  
£16 per person supplement

£150 for Tasting Menu per person with optional supplements for  
our Signature Dish and Cheese Course

# Tasting Menu Matched Wines Package Notes

## *Duck Matched Ale:*

### **Serge Citra IPA**, SALT, Yorkshire

Juicy citrus fruit and abounding hops pairing well with the spiciness of the crispy duck and bringing 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 and broad structure align with the hearty, yet elegant, broth. This Cabernet Franc's lively acidity cuts through the lamb, whilst herbal notes complement its savouriness.

## *Scallop Matched Wine:*

### **Parcela Candido**, 2019, Luis Pato, Bairrada, Portugal

The zesty acidity and mineral character of the wine elevate the delicate sweetness of the scallop. The wine's citrus and stone fruit notes echo the tartness of the rhubarb.

## *Beef Rib Matched Wine:*

### **2πR**, 2022, Gratavinum, Priorat, Spain

This robust and structured Priorat matches the richness of the beef rib; its dark fruit and spice notes add complexity; savoury, mineral notes effortlessly compliment the smoky elements.

## *BPFG' (Supplementary Course) Matched Wine - Supplement £19/100ml:*

### **Moulin Touchais** 1984 Coteaux Du Layon, France

The intensity of the black pudding and caramelisation of the foie gras work well with this late harvest Chenin. Toffee notes complement foie gras; natural acidity balances richer elements.

## *Pigeon Matched Wine:*

### **Pinot Gris Grand Cru**, Rosacker, Mittnacht, Alsace, France

This rich Pinot Gris brings out the honeyed orchard fruit of the oabika; nuttiness from age balances with the walnut from the pastilla and its freshness stands up to the dish's richness.

## *Magnum Matched Wine:*

### **Goldschatz Trockenbeerenauslese**, NV, Oliver Zeter, Pfalz, 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. Botrytis elevates the sweet spice of the Pontefract cake.

## *Cheese Trolley (Supplementary Course) Matched Wine - Supplement £12.50/75ml:*

### **10 Year Old Tawny Port**, Graham's, Porto

*Tawny Port is the classic cheese pairing, providing vibrant fruit flavours, but also a nuttiness and creamy texture.*

£95 for Matched Wine Package with optional supplements for our Signature Dish and Cheese Course



# Spring Lunchtime Tasting Menu

Breadsticks with Whipped Cods' Roe,  
Crispy Duck, Beer 'n' Nuts'

Swaledale Lamb Broth, Pickled Turnips,  
Jack-by-the-Hedge, Pulled Mutton

Roasted Hand-dived Isle of Mull King Scallop,  
Yorkshire Rhubarb, Pickled Ginger, Robin Hoods' Bay Seaweed Dashi,  
Three Corner Leek

## **STAR INN SIGNATURE DISH** est 1996

Grilled Black Pudding and Pan-fried Foie Gras, Salad of Pickering Watercress,  
Apple and Vanilla Chutney, Scrumpy Reduction £16 per person supplement

Squab Pigeon 'Oabika' Cocoa, Parsnip, Pedro Ximénez,  
Fruit and Nut 'Pastilla'

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

## **CHEESE COURSE**

A Selection of Three Cheeses from  
our 'Mouseman' Cheese Trolley  
£16 per person supplement

£75 for Lunchtime Tasting Menu per person with optional supplements for  
our Signature Dish and Cheese Course  
£50 for Matched Wine Package

Our Evening Tasting Menu can also be taken at Lunchtime!