



Winter Menu

Vegetarian

with Vegan Options (Ve)

“Star of Wonder, Star of light...”

The special tastes and aromas, that we associate with this period of indulgent feasting, evoke rosy memories of Christmases past and it would be difficult to imagine the festive period with our own personal family food traditions, continued through from childhood times.

The Star's Festive Season Menu has a selection box of Yuletide flavours; warming seasonal spices, intense 'figgy' dried fruits - and there's plenty of chocolate, obviously!



Eat, Drink and Be Merry!



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.

 @chefandrewpern
 pern.andrew

 @thestaratharome
 thestarinnatharome

 @stephen422smith
 chefstephensmith

Winter Lunchtime Tasting Menu

(Ve also available)

Salted Baked Breadsticks with Preserved 2025 Figgy Relish
with a little beer from the Chef, King of Terrors, SALT, Yorkshire

Polenta Chip with Parsley Emulsion, Cave Aged Parmesan

Local Grown Celeriac and Madeira Soup... Blackened Celeriac, Pickled Silverskin, Ewes' Curd

Poached Crown Prince Pumpkin, spiked with Kings Ginger, Frozen Douglas Fir,
Toasted Seeds and Festive-spiced Pumpkin Velouté

Twice-baked Stinking Bishop Soufflé with Mulled Red Wine Shallot Relish, Festive-spiced Poached Mouneyrac Pear,
Roast Chestnut and Hedgerow Shoots

White Chocolate and Cep 'Magnum' with Harome Thyme-scorched Honey, Pickled Pear 'Aero',
Medjool Date and Toasted Hazelnut, Roast

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

Polenta Chip Matched Wine:

Babiana, 2023, Vondeling, Paardeberg, South Africa

This South African blend has a vibrancy to lift the Polenta with a little oak complexity and white pepper combined with a gentle citrus flavour to lift the Parmesan.

Cauliflower Matched Wine:

Chenin Blanc, Off The Record, Elgin, 2023, South Africa

The poise and freshness to the wine contrasts nicely with the richness of the cauliflower. The wine's time in oak brings textural weight creating an effortless pairing

Soup Matched Wine:

Matifoc, NV, Rancio Sec, Abbé Rous, Vin de Pays, France

This oxidative Grenache Noir has savoury depth which mirrors the Madeira base of the Soup, whilst retaining a saline freshness to sharpen the curd. A thrilling pairing!

Pumpkin Matched Wine: Chardonnay, 2023, Novum, Marlborough, New Zealand

The wine's creaminess and acidity marry with the richness of the pumpkin; flinty notes echo the roasted flavours of the toasted seeds, whilst minerality brings lift.

Caponata Matched Wine: Chianti Classico, 2022, Tenuta Bibbiano, Tuscany, Italy

The Chianti brings black cherry, cigar box and balsamic vinegar with coffee hints; a great pairing with another Italian classic, Caponata

Cheese Soufflé Matched Wine: Xinomavro, 2022, Skyphos, Naossa, Greece

Stinking Bishop has a savoury earthiness, which is matched in the flavours of the wine, which also brings lift via its refreshing red fruit and herbaceous notes

Magnum Matched Wine:

Late Harvest Tokaji, 2018, Tokaj Classic Winery, Mad, Hungary

The wine's sweetness combined with acidity mirrors the dish's richness, as its flavours match those of the dish. Chalky minerality sharpens the earthier elements.

Chocolate Matched Wine: Maury, 2023, Domaine Pouderox, Maury, France

Dark cherry, fig and cocoa depth are echoed in the chocolate, whilst its gentle spirit warmth lifts the cooling mint resulting in a velvety finish perfumed with mint and cacao.

Cheese Trolley Course Matched Wine: 10 Year Old Tawny Port, Churchill's, Portugal

(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

Winter Evening Tasting Menu

(Ve also available)

Salted Baked Breadsticks with Preserved 2025 Figgy Relish
with a little beer from the Chef, King of Terrors, SALT, Yorkshire

Polenta Chip with Parsley Emulsion, Cave Aged Parmesan

'Newfield Organics' Cauliflower, Butter-poached with
Winter Truffle and Moorland Tomme Whip, Sweet Onion Kitchen Tobacco

Local Grown Celeriac and Madeira Soup... Blackened Celeriac, Pickled Silverskin, Ewes' Curd

Poached Crown Prince Pumpkin, spiked with Kings Ginger, Frozen Douglas Fir,
Toasted Seeds and Festive-spiced Pumpkin Velouté

Warm Caponata with Village Quail Egg Yolk, Juniper and Black Garlic

Bramble Sorbet with Space Dust and House Cassis

Twice-baked Stinking Bishop Soufflé with Mulled Red Wine Shallot Relish, Festive-spiced Poached Mouneyrac Pear,
Roast Chestnut and Hedgerow Shoots

White Chocolate and Cep 'Magnum' with Harome Thyme-scorched Honey, Pickled Pear, 'Aero',
Medjool Date and Toasted Hazelnut, Roast

Baked Valhrona Chocolate with 'Old Skool' Mint Custard and Tahitian Vanilla 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 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 House Butter with
Smoked Fennel and Coriander Salt
Salted Breadsticks with Preserved 2025 Figgy Relish
(Ve available)

'Bar Snacks'

Polenta

Winter Truffle Polenta Chip with Parsley Emulsion, Cave Aged Parmesan
£5

Crumpet

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

Wine Suggestions: Starters

Soup

Wine suggestion: **Matifoc**, NV, Rancio Sec, Abbé Rous, Vin de Pays, France
£7.60/100ml

Pumpkin

Wine suggestion: **Chardonnay**, 2023, Novum, Marlborough, New Zealand
£18.70/125ml, £26.20/175ml or £37.40/250ml

Cauliflower

Wine suggestion: **Chenin Blanc**, 2023, Off The Record, Elgin, South Africa
£12.30/125ml, £17.30/175ml or £24.60/250ml

Starters

Soup

Local Grown Celeriac and Madeira Soup...

Blackened Celeriac and Pickled Silverskin, Ewes' Curd and Brassicas with a Soft Herb Taco

£14

Please ask for our current Vegan Soup alternative

Pumpkin

Poached Crown Prince Pumpkin, spiked with King's Ginger, Frozen Douglas Fir,
Toasted Seeds and Festive-spiced Pumpkin Velouté

£17

Cauliflower

'Newfield Organics' Cauliflower, Butter-poached with
Winter Truffle and Moorland Tomme Whip, Sweet Onion Kitchen Tobacco (*Ve available*)

£17

Wine Suggestions: Mains

Artichoke

Wine suggestion: **Chenin Blanc**, 2023, Off The Record, Elgin, South Africa
£12.30/125ml, £17.30/175ml or £24.60/250ml

Cheese Soufflé

Wine suggestion: **Xinomavro**, 2022, Skyphos, Naossa, Greece
£10/125ml, £14/175ml or £20/250ml

Caponata

Wine suggestion: **Chianti Classico**, 2022, Tenuta Bibbiano, Tuscany, Italy
£11.40/125ml, £16/175ml or £22.80/250ml

Mains

Artichoke

Risotto of Jerusalem Artichoke with Dale End Cheddar,
Salted Cracked Hazelnuts and Garden Brassicas
£22

Cheese Soufflé

Twice-baked Stinking Bishop Soufflé with Mulled Red Wine Shallot Relish, Festive-spiced Poached Mouneyrac Pear,
Roast Chestnut and Hedgerow Shoots
£22

Caponata

Warm Caponata with Village Quail Egg Yolk, Juniper and Black Garlic (*Ve available*)
£17 Starter/£22 Main Course

Additional Sides

Salted Skinny Chips *Ve* £8 'Fat' Chips, Seaweed Home-brewed Vinegar *Ve* £8
Winter Herb Salad £7 (*Ve available*) Mixed Seasonal Vegetables £7 (*Ve available*)
Add Winter Truffle to any dish *Ve* £10 per gram

Port Suggestions: Cheese Course

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

Churchill's LBV, 2019

£8.20/75ml

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

Churchill's Tawny, 10 year old

£12.50/75ml

Complex nutty aromas combined with hints of honey and figs

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

Churchill's Vintage, 1997

£34/75ml

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

Churchill's Tawny, 40 year old

£43/75ml

Intense nutty aromas with hints of aniseed and citrus; rich with a fresh finish

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.

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

Tartlet

Wine suggestion: **Late Harvest Viognier**, 2021, Château Saint-Giraud, Ardeche, France
£7/75ml

After Eight

Wine suggestion: **Maury**, 2023, Domaine Pouderoux, France
£9.90/75ml

Brambly Snap

Wine suggestion: **Muscateddu**, NV, Domaine Fiumicicoli, Corsica, France
£9.60/75ml

'Baba'

Wine suggestion: **Hanepoot Old Vine**, 'Gevonden', Daschbosch, South Africa
£10/75ml

Selection of Ice Creams and Sorbet

Wine suggestions: **Pedro Ximénez**, NV, El Candado, Valdespino, Spain
£10.40/75ml

Savoury Pudding

Magnum

Wine suggestion: **Late Harvest Tokaji**, 2018, Mad, Hungary
£10.20/75ml

Puddings

Tartlet

Star Inn Orchard Apple and Cinnamon Tartlet with Roasted Pecan and Oat Crumble, Peat Whisky Caramel, Apple Sorbet V
£12

After Eight

Baked Valrhona Chocolate and Mint Soufflé with 'Old Skool' Mint Custard and Tahitian Vanilla Ice Cream V
£15 (Cooked to order - please allow 15 minutes)

Brambly Snap

Hedgerow Bramble and Homemade Cassis Brandy Snap with its own 'Consommé', Triple Cream and Pontefract Cake Ice Cream V
£12

'Baba'

Armagnac-soaked Baba with Milk Oolong -steeped Prunes, Nutmeg Chantilly and Delord Bas Armagnac l'Authentique V
£13.50

Selection of Ice Creams and Sorbet

£8.50/3 scoops, choose from:

Mince Pie with Toasted Marzipan Clementine and Bay Leaf Sorbet
Gingerbread Ice Cream '99'

Savoury Pudding

'Magnum'

White Chocolate and Cep 'Magnum' with Harome Thyme-scorched Honey, Pickled Pear, 'Aero', Medjool Date and Toasted Hazelnut, Roast Crèmeux V
£13

Vegan Puddings

Rice Pudding

Caramelised Coconut Rice Pudding with Fresh Ginger, Roast Banana and Medjool Date, Toasted Shavings Ve
£9

Vegan Soufflé

Baked Valhrona Chocolate and Mint Soufflé with Sloe Gin Syrup and Hedgerow Berry Sorbet Ve
£15 **Ve** (Cooked to order - please allow 15 minutes)

Additional Seasonal Puddings may also be available on the day; please ask our Front of House team

Wine Suggestions: Puddings

Rice Pudding

*Wine suggestion: **Sauternes**, 2021, Carmes de Rieussec, Bordeaux, France
£12.40/75ml*

Vegan Soufflé

*Wine suggestion: **Banyuls**, 2020/21, 'Mis Précoce' Abbé Rous, France
£6.70/75ml*