

ANDREW PERN EARLY AUTUMN HAROME FLAVOURS DINNER

Tuesday 20th October 2020, 6.30pm for 7pm

Andrew will cook a dinner of tasting menu dishes from the current offering at his Michelin-starred restaurant, The Star Inn at Harome.

*“We use the produce that surrounds us, so the menu has a ‘nod’ to the Game Season and the hedgerows seemed apt.
Come along and enjoy a relaxed evening down by the riverside in York!”*

Andrew Pern.

Menu

Baked Game Danish with Wood-fired Apple, Toasted Pecan
~~~

‘Loose Birds’ Double Duck Tea...  
Spiced Dumplings, Dandelion, Celeriac and Damsons  
~~~

Whitby Crab and Dill Tortellini with Homegrown Fennel Pollen,
Ampleforth Cider Brandy Bisque, Garden Vierge
~~~

BBQ Local Shot Fallow Deer with Moors Bilberries,  
Parsnip and Bark  
~~~

‘Weiss’ Chocolate, Roasted Hazelnut and Salted Caramel,
Crème Fraîche Sorbet
~~~

Black Truffled Yorkshire ‘Brie’ with Pickled Girolles,  
Cep Mushroom Ketchup ‘n’ Toast

£60 per person. Limited places available, so early booking is highly recommended.  
A matched drinks package will also be available.

The Star Inn The City – Lendal Engine House – Museum Street, York YO1 7DR  
T: 01904 619208 – E: [info@starinncity.co.uk](mailto:info@starinncity.co.uk) - [www.starinncity.co.uk](http://www.starinncity.co.uk)

