

SAMPLE MENU

BAR BAIT!

Devilled Whitebait, Red Pepper Ketchup £4
Pigs in Blankets, Cranberry & Orange Relish £4
Yorkshire Reared Pork, Sage 'n' Onion Croquettes, Burnt Apple Jam £5
Sweet Pickled Vegetables, Black Olive Tapenade V £3.50

BREAD

A Basket of Rustic Breads, 'Seaweed Butter' £1.50

OYSTER BAR

Fresh Lindisfarne Oysters Served to Your Liking.....

Chilled with Shallot Vinegar & Fresh Lemon over Ice £2.30 each
Grilled Sandsea Cheese & Pickering Watercress 'Rockefeller' £3 each
Dressed with Soy, Pink Ginger, Asian Spices & Fresh Lime over Ice £3 each
Grilled with Ilkley Chorizo & Chillli Butter £3 each
Lightly Battered with Our Very Own 'Two Chefs' Ale, Devilled Sauce £3 each

STARTERS

Also available as Single Course Snacks

Pear & Celeriac Soup Cracked Hazelnuts, Chicory V £6
Pan-seared North Yorkshire Shot Partridge Breast
Black Pudding, Roasted Hazelnuts & Fermented Black Garlic £9
Deep-fried Calamari with Squid Ink Aioli £9
Thai Curried Shetland Mussels Crispy Rice Noodles, Coriander & Lime £9
Risotto of Winter Truffle, Cep Mushroom & Wilted Winter Brassicas,
Colston Basset Stilton, Candied Walnuts V £8/£12
Posh Prawn & Oak-smoked Salmon Cocktail
with Bloody Mary Sorbet, Sauce Marie Rose, Granary 'Loaf', Seaweed Butter £12
Home-cured East Coast Mackerel Fillet,
Horseradish 'Snow', Beetroot Jam, Onions 'cooked over coals', Sourdough Toasts £11

HOT & COLD SEAFOOD PLATTER

Available for Two to Share Only

- Devilled Whitebait
- Oysters 'Rockafella' & Chilled Lindisfarne Oysters served with Shallot Vinegar
- Oak-smoked Salmon North Sea Cod Gonjons
- Crevettes
- Thai Curried Mussels
- A Little Posh Prawn Cocktail
- Squid Ink Aioli & Fresh Lemon
- Home-cured Mackerel

Please notify your server prior to ordering of any food allergies or request further information. Many of our dishes can be modified to suit dietary requirements.

THE STAR INN THE HARBOUR, LANGBORNE ROAD, WHITBY YO21 1YN - T:
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FROM THE FRYER... TRADITIONALLY BATTERED

*Served with Beef Dripping Chips, Homemade Tartare Sauce,
Fresh Lemon, Bread & Butter*

'8oz' Fillet of North Sea Cod £14 or
'8oz' Line-caught Skin-on Haddock £13.50

FROM THE HARBOURSIDE

Pan-fried Fillet of Sea Bass, Cassoulet of Roasted Roots, Muscade Pumpkin Purée,
Crispy Winter Leaves £20

Smoked Salmon & Dill Fishcake with Poached Hen's Egg,
Savoy Cabbage & Smoked Bacon, Pommery Mustard Cream £15

Baked Fishmonger's 'Pye' with Endeavour Cheese Mash, 'Stargazy' Crevette,
Buttered Seasonal Vegetables £16

Grilled Market Fish of the Day... Coastal Vegetables, New Potatoes,
Capser, Brown Shrimp & Parsley Butter £market price

SURF 'N' TURF

Surf 'n' Snout: Seared Scottish Sea Scallops with Slow-cooked Belly Pork,
Home-Smoked Winter Cabbage, Baked Apple, Pig Crackling £19

FROM THE COUNTRYSIDE

10oz Sirloin of Yorkshire Beef, Skin-on Skinny Fries, Pickering Watercress £26

- add Garlic-battered Crevettes or a Lindisfarne Oyster Fritter for £2.50

- add Peppercorn, Diane, Garlic Butter or Yorkshire Blue Cheese Sauce for £2

Roast Rump of Yorkshire Lamb, Glazed Beetroot, Hotpot Vegetables,
Mrs Bell's Blue Cheese Dauphinoise £21

Bay-roasted Breast of Free Range Chicken, A Little Braised Leg Meat 'Pasty'

Truffled Mushroom Velouté, Charred Leeks, Tarragon £17

'8oz' Whitby Burger with Endeavour Cheese, Whitby Brewery Relish,

Skinny Fries & Pickled Onion Salad £14

- add four Battered Onion Rings for £2 - add Treacle-cured Bacon for £2

Twice-baked Goat's Cheese & Lovage Soufflé, Charred & Puréed Celeriac,
Roasted Hazelnuts, Crispy Sage V £12

Deep-fried Yorkshire Blue Cheese 'Waldorf Style', Pickled Celery,

Candied Walnuts, Green Apple, Walnut Vinaigrette V £14

SIDES

- Minted New Potatoes £2
- Onion Rings £3
- Peas, Minted Mushy/Garden £2
- Skin-on Skinny Fries or Beef Dripping Chips £3
- 'Mulligatanny' Curry Sauce £2
- Truffled Fries with Parmesan £4
- Green Salad £3.50
- Mixed Seasonal Vegetables £3

