

SAMPLE EVENING MENU _____ BAR BAIT! _____

SEE ALSO OUR SPECIALS BOARD FOR OYSTERS

Devilled Whitebait, *Red Pepper Ketchup* £3.50

Pigs in Blankets, *Honey & Mustard* £4

Smoked Salmon Croquettes, *Horseradish Crème Fraîche* £4

Sweet Pickled Vegetables, *Black Olive Tapenade V* £3.50

_____ BREAD _____

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

_____ FROM THE FRYER... TRADITIONALLY BATTERED _____

Both 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

_____ STARTERS/SINGLE COURSE SNACKS _____

_____ HOT & COLD SEAFOOD PLATTER FOR 2 _____

PLEASE SEE YOUR SERVER FOR TODAY'S CHOICES

Roast Parsnip 'Soup' *Charred Pear, Sprout Leaves, Oat Bread V* £5

Chicken Liver & Madeira Parfait, *Burnt Orange Purée, Pickled Brambles, Smoked Bacon & Thyme Brioche* £8

Deep-fried Calamari *with Squid Ink Aioli* £9

Steamed Shetland Mussels 'Scarborough Fair'

with Parsley, Sage, Rosemary & Thyme £9

Crispy Deep-fried Hen's Egg

Muscade Pumpkin Purée, Aged Parmesan Cream, Roast Nuts & Seeds V £7

Posh Prawn & Oak-smoked Salmon Cocktail

with Bloody Mary Sorbet, Sauce Marie Rose, Granary 'Loaf', Seaweed Butter £12

Cured & Charred East Coast Mackerel Fillet,

Red Lentil Dhal, a Little Cauliflower Bhaji, Coriander, Yoghurt & Cucumber Sorbet £11

_____ SURF 'N' TURF _____

Terre & Mer: *Salt-aged Rump of Beef, Garlic Crevettes', Sauce 'au poivre', Skinny Fries, Pickering Watercress Salad* £24

Surf 'n' Snout: *Seared Scottish Sea Scallops with Slow-cooked Belly Pork,*

Granny Smith 'Slaw, Devilled Sauce, Pig Crackling £18

_____ MAINS _____

_____ FROM THE HARBOURSIDE... _____

SEE ALSO OUR SHOAL OF DAY BOAT FISH SPECIALS

Pan-fried Fillet of Sea Bream, *Caramelised Onion Purée, Potato & Thyme Terrine, Oyster Mushroom, Jerusalem Artichoke & Autumn Truffle Dressing* £20

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

Baked Fishmonger's 'Pye' *with Flat Parsley Mash, a little Oak-smoked Salmon & Quail Egg Salad* £15

North Sea Lobster & Sea Scallop Thermidor, *Wensleydale Cheese Crust, Herb Mash, English Mustard Velouté* £,market price

Beetroot-cured Gravalax of Salmon *Heritage Beetroot & Dill Salad, Crème Fraîche, Horseradish & Rye Bread Croûtons* £18 (£10 as a starter)

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

_____ FROM THE COUNTRYSIDE _____

Roast Rump of Yorkshire Lamb, *Lovage Crust, Hotpot Vegetables, Mrs Bell's Blue Cheese Dauphinoise* £21

Garlic-roasted Breast of Free Range Chicken, *Smoked Chicken Broth, Pearl Barley, Root Vegetables & Braised Leeks* £15

'8oz' Whitby Burger with Endeavour Cheese, *Whitby Brewery Relish, Skinny Fries & Pickled Onion Salad* £14

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

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