

SAMPLE LUNCHTIME MENU
AVAILABLE MONDAY TO SATURDAY 11.30AM TO 4PM

STARTERS & BAR BAIT

SEE ALSO OUR SPECIALS BOARD FOR TODAY'S OYSTER SELECTION

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

Posh Prawn & Oak-smoked Salmon Cocktail

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

Deep-fried Calamari, Squid Ink Aioli £9

MAINS

SEE ALSO OUR SHOAL OF DAY BOAT FISH SPECIALS

'8oz' Traditionally Battered Fish

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

Fillet of North Sea Cod £14 or

Line-caught Skin-on Haddock £13.50

Smoked Salmon & Dill Fishcake

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

Grilled Market Fish of the Day...

Brown Shrimp & Caper Butter, Coastal Vegetables & New Potatoes £market price

Steamed Shetland Mussels 'Scarborough Fair'

with Skinny Fries & Fresh Lemon £12

Whitby Burger, Endeavour Cheese, Pickled Red Onion Salad, 'Two Chefs' Ale Relish £14

SIDES & BREAD

- A Basket of Rustic Breads, 'Seaweed Butter' £1.50
- Minted New Potatoes £2
- Skin-on Skinny Fries £3
- Beef Dripping Chips £3
- Truffled Fries with Parmesan £4
- Onion Rings £3
- Peas, Minted Mushy/Garden £2
- 'Mulligatanny' Curry Sauce £2
- Green Salad £3.50
- Mixed Seasonal Vegetables £3

SEASONAL SET LUNCH MENU

CHOOSE:

TWO COURSES FOR £22 OR

THREE COURSES FOR £28

STARTERS

Chicken Liver & Madeira Parfait,

Burnt Orange Purée, Pickled Brambles, Smoked Bacon & Thyme Brioche

Roast Parsnip 'Soup',

Charred Pear, Sprout Leaves, Oat Bread V

Cured & Charred East Coast Mackerel Fillet,

Red Lentil Dhal, a Little Cauliflower Bhaji, Coriander,

Yoghurt & Cucumber Sorbet

MAINS

Garlic-roasted Breast of Free Range Chicken

Smoked Chicken Broth, Pearl Barley, Root Vegetables & Braised Leeks

Pan-fried Fillet of Sea Bream

Caramelised Onion Purée, Potato & Thyme Terrine, Oyster Mushroom,

Jerusalem Artichoke & Autumn Truffle Dressing

Twice-baked Goat's Cheese & Lovage Soufflé,

Charred & Puréed Celeriac, Roasted Hazelnuts, Crispy Sage V

PUDDINGS

Bramley Apple Set Cream,

Oat Granola, Hedgerow 'Jam' & Bramble Sorbet

Steamed Ale Cake,

'Two Chefs' Ice Cream, Muscovado Sugar Sauce

Three Yorkshire Cheeses,

Date Jam, Celery, Grapes & Biscuits

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