

## SAMPLE MENU

### 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

### BREAD

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

### FROM THE FRYER... TRADITIONALLY BATTERED

- **'8oz' Fillet of North Sea Cod** £14 large/ £9 small
  - **'8oz' Line-caught Skin-on Haddock** £13.50
- both served with Beef Dripping Chips, Homemade Tartare Sauce, Fresh Lemon, Bread & Butter*

### STARTERS/SINGLE COURSE SNACKS

#### HOT & COLD SEAFOOD PLATTER FOR 2

PLEASE SEE YOUR SERVER FOR TODAY'S CHOICES

- **Chilled Gazpacho of Heritage Tomato & Sweet Peppers**  
*Black Olive Tapenade, Basil Oil, Sourdough Herb Croûte V* £6 **with Lobster Pieces** £10
- **Potted Chicken Liver Pâté**  
*with Elderflower Jelly, Gin-poached Gooseberries, Lemon Thyme & Sultana Tea Loaf* £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**  
*Pickled & Raw Summer Vegetables, Lovage Mayonnaise, Sandsend Cheese V* £7/£13
- **Traditional Seafood Cocktail**  
*with Avocado, Sauce Marie Rose, Granary 'Loaf', Seaweed Butter* £12
- **Curried Whitby Crab 'Custard'**  
*with Homemade Bombay Mix, Spiced Mango Sorbet, Coriander & Coconut* £14

### SURF 'N' TURF

- **Terre & Mer**  
*Salt-aged Rump of Beef, North Sea Lobster 'Scampi', Sauce 'au poivre', Skinny Fries, Summer 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  
Please ask if you would like any fish or shellfish plainly cooked with a simple garnish

- **Smoked Salmon & Dill Fishcake**  
*with French-style Peas, Smoked Bacon, Scorched Gem* £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
- **Garlic-buttered Local Lobster**,  
*'Salade Verte' & Skinny Fries, Saffron Aioli* £market price
- **Chilled Salad of Seared 'Sashimi' Tuna (served rare)**  
*with Hot Horseradish, Yorkshire Pak Choi, Asian 'Slaw, Beansprouts & Fresh Ginger* £20
- **Pan-fried Fillet of Seabass**,  
*Seared King Scallop, Courgette & Butter Bean Cassoulet, Saffron Rouille, Crispy Leaves* £19
- **Grilled Market Fish of the Day...**  
*Coastal Vegetables, Jersey Royals, Caper, Brown Shrimp & Parsley Butter* £market price

#### FROM THE COUNTRYSIDE

- **Breast of Free Range Chicken 'cooked over coals' with**  
*BBQ Sweetcorn, Baby Jackets, 'Bubble & Squeak' Slaw, Smoked Bacon Mayonnaise* £15
- **'8oz' Whitby Burger with Endeavour Cheese**,  
*Whitby Brewery Relish, Skinny Fries & Pickled Onion Salad* £14
- **Twice-baked Yellison Farm Goats Cheese & Lovage Soufflé with**  
*a Little Heritage Beetroot Salad, Shallot 'Jam', Salted Cracked Hazelnuts V* £12  
(£6 as starter)
- **Deep-fried Yorkshire Blue Cheese 'Waldorf Style'**,  
*Pickled Celery, Candied Walnuts, Green Apple, Walnut Vinaigrette V* £14
- **Rosemary-roast Rump of Lamb**,  
*Home-dried Tomatoes, Roast Globe Artichoke, Smoked Aubergine 'Caviar', Spinach & Yorkshire Fine Fettle Hash* £21

### SIDES

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

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