

**SAMPLE MENU AVAILABLE MONDAYS TO SATURDAYS**

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 Spring Vegetables**, *Black Olive Tapenade V* £3.50

STARTERS/SINGLE COURSE SNACKS

- **Spring Green Soup**  
*with Mrs Bell's Blue Cheese, Wild Garlic Oil, Sourdough Croûtons V* £5
- **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
- **Rockpool of North Sea Shellfish**  
*with Lindisfarne Oyster Ice Cream, Salt 'n' Vinegar Seaweed, Shellfish Bisque* £14  
• £12
- **Buttered English Asparagus Spears**  
*with Shavings of Leeds 'Pecorino', Deep-fried Hen Egg, Hedgerow Pesto V* £12/£16
- **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

FROM THE TROLLEY

PLEASE ASK FOR TODAY'S CHOICE OF CURED & SMOKED FISH FROM THE TROLLEY

FROM THE FRYER.... TRADITIONALLY BATTERED

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

SURF 'N' TURF

- **Terre & Mer**  
*Pan-fried Tail Fillet Mignon, North Sea Lobster Beignets, Peppercorn Butter, Salad Verte, Frites, Squid Ink Aioli* £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
- **Salad of Seared 'Sashimi' Tuna**  
*with Hot Horseradish, Yorkshire Pak Choi, Asian 'Slaw, Beansprouts & Fresh Ginger* £20
- **Paella of North Sea Fish & Shellfish**,  
*Ilkley Chorizo, Fresh Saffron, Roasted Peppers & Marsh Samphire* £19
- **Market Fish of the Day 'Bonne Femme'...**  
*Oyster Mushroom, Wild Garlic, Shallots, Parnshire 'Macon' Velouté* £market price

FROM THE COUNTRYSIDE

- **Poached Free Range Chicken Breast**  
*with Black Garlic, Baby Jackets, Charred Leeks, Wild Mushrooms, Tarragon Cream* £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 Asparagus Salad, Shallot 'Jam', Salted Cracked Hazelnuts V* £12
- **Deep-fried Yorkshire Blue Cheese 'Waldorf Style'**,  
*Pickled Celery, Candied Walnuts, Green Apple, Walnut Vinaigrette V* £14
- **Rump of Yorkshire Lamb**,  
*Fricassée of Minted Vegetables, New Season Potatoes, Sheep's Curd, Rosemary Juices* £21
- **'14oz' T-Bone Steak**,  
*Anchovy, Capers & Herb Butter, Skinny Fries* £28

SIDES

- *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
- *'Mulligatawny' Curry Sauce* £2
- *Green Salad* £3.50
- *Mixed Seasonal Vegetables* £3
- *'Seconds' of Bread with Seaweed-seasoned Butter* £2

THE STAR INN THE HARBOUR, LANGBORNE ROAD, WHITBY YO21 1YN

T: 01947 821900

E: [INFO@STARINNTHEHARBOUR.CO.UK](mailto:INFO@STARINNTHEHARBOUR.CO.UK)

[WWW.STARINNTHEHARBOUR.CO.UK](http://WWW.STARINNTHEHARBOUR.CO.UK)

