



THE STAR INN THE HARBOUR,
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Join our mailing list for regular updates
regarding our special events, such as our
Guest Chef Dinners.

Andrew Pern, whose name is synonymous with his Michelin-starred pub, The Star Inn at Harome, has long wished to open a restaurant in his hometown, to celebrate the ingredients he grew up surrounded by and with which he learned to cook.

Opened in June 2017, The Star Inn The Harbour is the sister restaurant to the Brasserie-style Star Inn The City, situated alongside the River Ouse near York's historic Lendal Bridge.

'Surf 'n' Turf' dishes are a Star Inn The Harbour speciality, mirroring the restaurant's one-foot-in-the-sea-one-foot-on-the-Moors location. Traditional cod and haddock are fried in a gluten-free batter, originally developed with our coeliac customers in mind, but it was so good that we made it our standard!

BAR BAIT!

Deville Whitebait, *Red Pepper Ketchup* £4

Ham Hock 'n' 'Fountains Gold' Croquettes,
Heritage Tomato & Chilli 'Jam' £5

House Marinated Olives with *Garden Herbs,
Lemon & Chilli* £3.50 V

Pigs in Blankets, *Honey & Mustard* £4

Cauliflower Fritters, *Coronation Mayonnaise* £5 V

BREAD

A Basket of Rustic Breads,
'Seaweed 'n' Spice Butter' £3 V

OYSTER BAR

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

Chilled with *Shallot Vinegar &
Fresh Lemon over Ice* £2.50 Each

Grilled Wensleydale Cheese &
Pickering Watercress 'Rockafella' £3 Each

Dressed with *Soy, Pink Ginger, Asian Spices
& Fresh Lime over Ice* £3 Each

Grilled with *Ilkley Chorizo & Chilli Butter* £3 Each

Lightly Battered with our own *Pernshire Pale Ale,
Deville Sauce* £3 Each

STARTERS

Also available as Single Course Snacks

Spring Green, Pea & Lovage Velouté, *Poached Hen's Egg,
Crispy York Ham* £6

'Northern-fried' Chicken Wings, *Smoked Apple Relish* £6

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

Steamed Shetland Mussels *Marinière... Shallots, Garlic,
White Wine, Cream & Flat Parsley* £9

Pan-roast Asparagus, *Wild Garlic Pesto,
'Crispy' Quail's Egg, Fountains Gold Cheese* £7 V

Posh Prawn & Oak-smoked Salmon Cocktail with
*Bloody Mary Sorbet, Sauce Marie Rose, Granary 'Loaf',
Seaweed Butter* £12

Bruno Paillard Champagne-cured Salmon,
*Fennel & Scorched Scallion Remoulade, Pickled Cucumber,
Dill Crème Fraîche, Sourdough Toasts* £11

Chicken Liver Parfait, *Elderflower Jelly,
Poached Yorkshire Rhubarb, Toasted Plum Bread* £9

HOT & COLD SEAFOOD PLATTER

Available for Two to Share Only

- Devilled Whitebait
- Squid Ink Aioli & Fresh Lemon
- Oak-smoked Salmon & North Sea Cod Goujons
- A Little Posh Prawn Cocktail
- Bruno Paillard Champagne-cured Salmon
- Crevettes
- Oysters 'Rockafella' & Chilled Lindisfarne Oysters
served with Shallot Vinegar
- Steamed Shetland Mussels *Marinière, Shallots,
Garlic, White Wine, Cream, Parsley*

FROM THE FRYER....

TRADITIONALLY BATTERED

Both served with Beef Dripping Chips,
Homemade Tartare Sauce, Fresh Lemon, Bread & Butter
* Vegetable Oil also available (please ask your Server)*

'8oz' Fillet of North Sea Cod £14 or

'8oz' Line-caught Skin-on Haddock £13.50



DAILY SPECIALS

**Please see our separate Menu
and Blackboards for our Daily Specials**

FROM THE HARBOURSIDE

Seaweed Butter-poached '6oz' Halibut,
Fricassée of Spring Greens, Peas,
Broad Beans & Asparagus, English Saffron Cream,
Garden Herb Croquette £24

Baked Fishmonger's 'Pye' with Wensleydale Cheese Mash,
'Stargazy' Crevette, Seasonal Vegetables £15

Grilled Market Fish of the Day... Shoreline Vegetables,
Caper, Brown Shrimp & Garden Herb Butter,
Minted Jersey Royals £market price

Shallow-fried Smoked Salmon Fishcakes with Buttered
Savoy Cabbage & Baby Spinach,
Pommery Mustard Hollandaise,
'Hot Smoked' Salmon Salad, Crispy Shallots £16

Pan-seared Fillet of Seabass with a Butter Bean,
Ilkley Chorizo & Provençal Vegetable Cassoulet,
Wild Garlic Aioli, Crispy Kale £20

SURF 'N' TURF

Surf 'n' Snout: Seared Scottish Sea Scallops with
Slow-cooked Black Treacle Belly Pork,
Cabbage Remoulade, Baked Apple, Pig Crackling £21

FROM THE COUNTRYSIDE

'10oz' Sirloin of Beef, Port Wine Butter, Skin-on Skinny
Fries, Pickering Watercress £28

Add Garlic Buttered Crevettes or a Lindisfarne Oyster
Fritter for £3

Add Peppercorn, Diane, Garlic Butter or Colston Bassett
Cheese Sauce for £2.50

Roast Rump of Yorkshire Lamb, Haggis Dabs,
Pommes Anna, Crusted Heritage Carrot,
Green Pea Purée, Garden Mint Juices £21

Thyme-roast Breast of Corn-fed Chicken, Oyster Mushroom,
Charred Baby Leek & Fountains Gold Risotto,
'Crispy Skin', Black Truffle Dressing £16

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

Add Treacle-cured Bacon,
Garlic-roasted Flat Cap Mushroom or 4 Onion Rings
for £2

Roast Cauliflower 'Steak', Salsa Verde, Pickled Carrot &
Smoked Almonds, Crispy Spring Greens £14 V

Provençal Vegetable 'Stew', Yorkshire Fine Fettle Crumb,
Roast Garlic Mash £14 V

SIDES

Minted New Potatoes £2 V

Peas, Minted Mushy/Garden £2 V

Skin-on Skinny Fries or Beef Dripping Chips £3

'Mulligatawny' Curry Sauce £2 V

Truffled Fries with Parmesan £4

Green Salad £3.50 V

Mixed Seasonal Vegetables £3 V

Onion Rings £3 V

PUDDINGS & CHEESE

Yorkshire Rhubarb & Ginger 'Upside Down' Cheesecake,
Madagascan Vanilla Crumb, Rhubarb Sorbet £7.50

Strawberry & Elderflower Eton Mess, Crushed Meringue,
Rose Cream, Strawberry Ice Cream £7

Dark Chocolate & Salted Caramel Delice,
Coffee Ice Cream, Cocoa Nib 'Wafer' £8

Black Sheep Ale Cake, Muscovado Sugar Sauce,
Malt Ice Cream £7

Three Yorkshire Cheeses with Date Jam, Truffled Honey,
Biscuits, Apple, Grapes & Celery £11

Seasonal Ice Cream Sundae £7 V
(Please Ask Your Server for Today's Special)

STARLETS' MENU (for Tiddlers aged 10 & under)

All starlet meals are accompanied with a glass of squash,
milk or 'pop'

Starters: All £4

- Veggie Sticks & Cream Cheese V
- Little Prawn Cocktail
- A Baby Bucket of Shetland Mussels

Main Courses: All £6

- Yorkshire Ham, Egg 'n' Chips
- Battered Day Boat Fish Bites & Chips, Peas or Salad
- Yorkshire Pudding with Pigs in Blankets, Gravy
- Little Garlic Mushrooms on Toast V

Puddings: All £4

- Tiddler's Ice of the Day V
- Mini Banana Split V
- Chocolate Ice Cream Sundae V

Little Extras: All £1.50

- Peas 'n' Carrots V
- Plum Tomato Salad V
- Cheesy Mash or Plain Mash V

HOT BEVERAGES

Teas:

Dales Brew Tea £2

Hippy Teas £3 (Please ask your Server for our Selection)

Coffees: All £3.20

Latte, Americano, Cappuccino, Flat White,
Espresso or Macchiato

Hot Chocolate with Marshmallows £4

Liqueur Coffees: All £6.50

Calypso, Brandy Coffee, Amaretto, Irish Coffee or Caffè
Corretto (Grappa or Sambuca)

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.