

## SAMPLE MENU

### BAR BAIT!

SOMETHING TO NIBBLE WHILST YOU PERUSE THE MENU.....

- Devilled Whitebait £3.50
- Shellfish Crackers, Guacamole £5
- Yorkshire Pork Scratchings, Apple Sauce £4
- Gordal Olives (6) V£5
- Jar 'o' Pickled Cockles & Mussels, Dill Vinegar, Caviar Sour Cream £4

### TO START

- Deep-fried Calamari, Squid Ink Aioli £9
- 'Great British Menu 2012' Woof Soup, Saffron Mayonnaise, Fortune's Kipper 'Club' £7
- Chicken Liver Pâté, 'Goosegog' Relish, English Peashoots, 'Melba Toasts' £8
- Heirloom Tomato Salad, Buffalo Burrata, Basil Cress, Croûtes V £7/14
- Posh Prawn & Hot-smoked Salmon Cocktail, Marie Rose, Caviar £12
- Rockpool of North Sea Shellfish with Salt 'n' Vinegar Seaweed, Lobster Bisque £12
- Steamed Shetland Mussels 'Scarborough Fair'... with Parsley, Sage, Rosemary & Thyme £8
- Pan-fried Foie Gras 'Toad in the Hole', Sweet Onions, 'Two Chefs' Ale & Dark Bone Gravy £12
- Potted Confit Duck with Soft Fruits & Spices, Cherry Ketchup, Gingerbread £10
- Plum Tomato & Basil Risotto, Goat's Curd & Cracked Hazelnuts V £10 /add Smoked Lobster £16.50
- Chilled 'Vichyssoise' of Yorkshire Leeks with Oak-smoked Salmon, Maris Piper, Soft Herbs £7

### FROM THE FRYER ... TRADITIONALLY BATTERED

- North Sea Cod £14
- Line-caught Skin-on Haddock £13.50
- both served with Beef Dripping Chips, Homemade Tartare Sauce, Fresh Lemon

### FROM THE HARBOURSIDE.....

SEE ALSO OUR DAY BOAT FISH SPECIALS

- Mariner's 'Hotchpotch' with Flat Parsley Mash, a little Cockle & Mussel 'Salad' £15
- Dressed Whitby Crab Salad with Avocado Ice Cream, Seashore Vegetables, Scallop 'Sand' £16
- Woof Fish Finger English Muffin 'Sandwich', Kipper 'n' Caper Coleslaw £11
- North Sea Turbot, Garlic Girolle Mushrooms, Cep 'Ketchup', Broad Beans, Summer Truffle Shavings £28
- Goujons of Local Breaded Day Boat Fish, Lemon Pickle, Taramasalata & Rocket £10
- Surf 'n' Snout: Pork Belly, ½ N. Sea Lobster Tail, Sage, Spud 'n' Onion Salad, 'Slaw, Devilled Sauce £25
- Twice-baked 'Endeavour' Cheese Soufflé, Coastal Vegetables, Sweet Onions, Buttered Sea Aster V £7/12
- N Sea Lobster, Wensleydale Cheese Crust, Parsley Mash, Sauce Thermidor £16 ½/£30 Whole
- Halibut Steak Caesar-style, Parmesan Cheese, Smoked Bacon & Anchovies £19
- North Sea Lobster with Garlic Butter, 'Salade Verte', Pommes Frites £16 ½/£30 Whole
- Poached Lemon Sole 'Veronique'... Sauternes-poached Golden Raisins, Braised Lettuce £21

### FROM THE COUNTRYSIDE

- Treacle-glazed Yorkshire Ham Salad, Danby Quail Egg, Whitby Brewery Chutney £9.50
- Free Range Chicken 'Schnitzel', Fried Arlington Hen Egg, Buttered Spinach, Yorkshire Relish £17
- Deer & Juniper Cottage Pie, Wensleydale Crust, Citrus Carrots £15
- Rump of Lamb (served pink), Goats Cheese Mash, Pickled Red Onions, Rosemary & Pearl Barley, Yorkshire Salad £20
- Rare Breed Pork Cutlet, Onion Rings, Spud 'n' Onion 'Salad', Granny Smith 'Slaw, Devilled Sauce £15
- 32 Day Aged '10oz' Sirloin Steak, Shallot Butter, Skinny Chips, Charcuterie Salad £25

### CHILLED SEAFOOD PLATTER

- Shetland Mussels, Whitby Crab & Lobster, Lindisfarne Oysters, Crevettes, Prawn Marie Rose & Oak-smoked Salmon with Squid Ink Aioli, Shallot Vinegar & Lemon £50 for 2 to share (or for one very hungry person!). Perfect with a glass of Champagne or Prosecco
- Lindisfarne Oysters with Shallot Vinegar, Lemon & Tabasco £2 each
- Guest Oyster of the Week – see specials

### SIDES

- Peas, Mushy/Garden £2
- Yorkshire Salad £3
- Green Salad £3.50
- Hot House Salmon Salad £5
- 'Mulligatawny' Curry Sauce £2
- Mixed Greens £3
- Truffled Fries with Parmesan £4
- Skin-on Skinny Fries £3
- Minted New Potatoes £2
- Onion Rings £3
- 'Seconds' of Bread with Seaweed-seasoned Butter £2

### PUDDINGS FROM THE PARLOUR

- Apple & Blackcurrant Crumble, Lemon Curd Ice Cream £6
- Dark Chocolate Pot, Sea-salted Caramel £6.50
- 'Two Chefs' Ale Cake, Cinder Toffee, Lemon Thyme Toffee Sauce £6.50
- Ice of the Day £5
- Earl Grey Brûlée with Botham's Brack, Preserved Raisins, Mixed Spice £6.50
- Banoffee 'Split' Candied Walnuts £6.50
- Star Inn Knickerbocker Glory £6.50
- Seasonal Sundae... Eton Mess £6.50
- Summer Berry & Champagne Jelly, Clotted Cream £8

### CHEESES

- Selection of Local Cheeses... Botton 'Moorland Munster', Sandsend & Blue Wensleydale with the taste of Lowna Dairy Goats Cheese 'Ice', Plum Bread, Seasalt Biscuits, Date Jam £15



**The Star Inn.**  
THE HARBOUR \* WHITBY