

SAMPLE MENU _____ BAR BAIT! _____

- **Whitebait**, Smoked Paprika Mayonnaise £3.50
- **Pigs in Blankets**, Honey & Mustard £4
- **Smoked Almonds** V £4
- **Jar 'o' Pickled Cockles & Mussels**, Dill Vinegar, Caviar Sour Cream £4
- **Salt 'n' Vinegar Coley Scraps**, Homemade Tartare Sauce £4
- **Lindisfarne Oysters** with Shallot Vinegar, Lemon & Tabasco £2 ea

STARTERS/SINGLE COURSE SNACKS... _____

- **Celeriac & Spiced Quince Soup**, Cracked Hazelnuts, Watercress Pesto £5
- **Deep-fried Calmaris** with Squid Ink Aioli £9
- **Potted Esk Valley Pheasant** with Nutmeg Spice, Clementine 'Salad', Boozy Cherries, Plum Pudding & Date 'Jam' £8
- **Steamed Shetland Mussels 'Scarborough Fair'** with Parsley, Sage, Rosemary & Thyme £9
- **Chicken Liver Pâté**, Apple Brandy Butter, Toasted Brioche £6
- **Risotto of Beetroot with Deep-fried Blue Wensleydale**, Wilted Curly Kale, Fresh Horseradish & Port Wine V £9/18
- **A Plate of Oak-smoked Salmon...** Cured, Hot-smoked & Potted with Homemade Pikelets, Melting Potted Shrimps, Cucumber Relish £9

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

HARBOUR LIGHTS.... _____

- **Toasted Yorkshire Cheese 'n' Ale Rarebit**, Whitby Brewery Relish £8
- **Whitby Day Boat Fishcake** with Parnshire Tartare Velouté & a Little Fennel & Fortune's Kipper Salad £15
- **Mariner's 'Pye'** with a Danby Quail Egg & a little Cockle & Mussel 'Salad' £15
- **Twice-baked Blue Wensleydale & Cranberry Cheese Soufflé**, Mulled Onion, Chestnuts, Crispy Winter Leaves V £12
- **Chargrilled Yorkshire Reared Lamb Sausages** with Curly Kale Colcannon, Pearl Barley & Rosemary 'Gravy', Pickled Red Cabbage £13
- **'8oz' Whitby Burger with Endeavour Cheese**, Whitby Brewery Relish, Skinny Fries & Pickled Onion Salad £14

SIDES _____

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

MAINS _____

FROM THE HARBOURSIDE.... _____

SEE ALSO OUR SHOAL OF DAY BOAT FISH SPECIALS

- **Garlic-battered Local Lobster**, 'Salade Verte' & Fries, Aioli £Market Price
- **Tandoori Spiced N Sea Fish Curry** with Coriander Cod Bhajis, Chickpeas & Wild Rice £19
- **Fillet of Sea Bass** with Parsnip Mash, Girolle Mushrooms, Braised Chestnuts & Savoy Cabbage, Bay Velouté £17
- **Thyme-roast Halibut Steak 'Boulangère'**, Onion Purée, Honey'd Roots, Mead Juices £23
- **Deep-fried 'Fritto Misto'** of Fish & Crustacea with Saffron Mayonnaise £18
- **Festive Oyster Platter** with 'Mulled Wine' Shallot Vinegar £12/½ doz/ £24/doz
- Guest Oyster of the Week – see specials

FROM THE COUNTRYSIDE _____

- **Braised Ox Cheek**, Fresh Horseradish Risotto, Heritage Carrots, 'Two Chefs' Ale Juices £17
- **Honey-glazed Baby Gammon**, Fried Hen's Egg, Pineapple 'Fritters', Wholegrain Mustard Cream £16
- **'10oz' Sirloin Steak**, Port & Stilton Butter, Skinny Frites £28
- **Herb-roast Turkey** with Chestnut & Sage Stuffing, Spiced Bread Sauce, Pigs-in-Blankets, Cranberry & Orange Relish, Fino Sherry & Tarragon Gravy £16
- **Black Treacle Saddle of Fallow Deer** 'cooked over coals' with Ginger Parkin, Boudin Noir, Pumpkin Purée, Pedro Ximenez £28

PUDDINGS _____

- **Caramelised Apple Rice Pudding**, Cinnamon Doughnut, Little Toffee Apple £5
- **Chocolate & Orange Mousse** with Marmalade Ice Cream £6.50
- **Festive Eton Mess** with Drunken Forgotten Fruits £6.50
- **Star Inn Ginger Parkin**, Poached Victoria Plums, Hot-spiced Syrup, Stem Ginger Ice Cream £6.50
- **Everyday's a Sundae**: Local Ice Cream, Fresh Fruit & Nuts, Chantilly Cream £5

CHEESES _____

- **Selection of Local Cheeses...** 'Endeavour', Sandsend, Mrs Bell's Ewes Milk Blue, Flatcapper Holmfirth 'Brie' with Caramelised Onion Bread, Biscuits, Date 'Jam' £15

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.

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