

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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