



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

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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.

BREAD

Botham's of Whitby 'Tear & Share' Ciabatta,
Scarborough Seaweed Butter £4 V

Roasted Garlic & Rosemary Sourdough £5 V GF available*

BAR BAIT!

Devilled Whitebait, Lobster Ketchup £6.50

Sea Salted Day Boat Goujons, Tartare Sauce £7 GF

Gordal Olives with Garden Herbs,
Lemon & Chilli £4.50 VE GF

OYSTER BAR

Fresh Lindisfarne Oysters Served to your Liking...

Chilled Shallot Vinegar & Fresh Lemon over Ice £3 Each GF

Spicy Bloody Mary £3 Each

Soy, Pink Ginger, Asian Spices & Fresh Lime £3 Each

... All over Ice

Grilled Oyster, Ilkley Chorizo & Chilli Butter £3.50 Each

Whitby Brewery Battered, Devilled Sauce £3.50 Each

STARTERS...

Green Pea, Leek & Watercress Soup,
Lovage Crème Fraîche £7 V GF available*

Salt & Pepper Baby Squid, Sweet Chilli, Saffron Aioli,
Fresh Coriander £11

Posh Prawn & Oak-smoked Salmon Cocktail with
Bloody Mary Sorbet, Sauce Marie Rose,
Granary 'Loaf', Seaweed Butter
£13/starter/£22 main GF available*

Roasted Garlic Wild Mushrooms on Toasted Brioche,
Yorkshire Blue Cheese & Celery Salad £9 V GF available*

Shetland Mussels 'à la Marinère', creamed with Shallots,
Parsley & White Wine £11 starter/£18 main GF

Potted Chicken Liver Pâté, Crispy Chicken Skin,
Pickled Shallot Rings, Sherry Jelly, Toasted Brioche £10

MAINS...

THE STAR INN THE HARBOUR SHELLFISH PLATTER...

Hot & cold... Potted Whitby Brown Crab,
Shetland Mussels, Little Prawn Cocktail, Hot-smoked
Salmon, Tiger Prawns, Lindisfarne Oysters, Herring Caviar,
Whitebait & Day Boat Goujons served with Sauce Marie
Rose, Shallot Vinegar, Lemon, Bread & Butter
£55 for two to share GF available*

**WHEN THE BOAT
COMES IN...
please ask for our
Day Boat Specials!**



TRADITIONAL BATTERED COD & HADDOCK...

In a gluten-free batter, originally developed for our
coeliac customers, but it was so good that we made it our
standard! (*Vegetable Oil also available as an alternative
to Beef Dripping and Green Salad as an alternative to
Chips – Please ask your Server)

Fillet of North Sea Cod,
Beef Dripping Chips*, House Tartare Sauce, Lemon,
Botham's of Whitby Bread & Butter £16
GF available* (please request GF bread)

Fillet of Line-caught Skin-on Haddock,
Beef Dripping Chips*, House Tartare Sauce, Lemon,
Botham's of Whitby Bread & Butter £16
GF available* (please request GF bread)

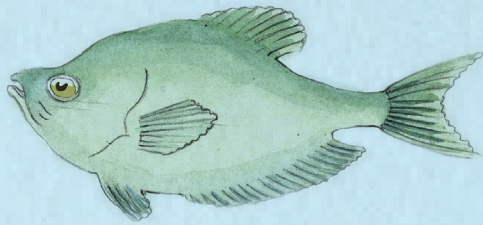
FISH & SHELLFISH...

Homemade Salt Cod & Scallion Fishcake, with
Hispi Cabbage, Wholegrain Mustard Cream,
Poached Hen's Egg £15

Fishmonger's 'Pye' Stargazy Crevette, Wensleydale Mash,
Pommery Mustard Velouté, Seasonal Vegetables £20

Fish of the Day...Brown Shrimp & Caper Butter,
Shoreline Vegetables, New Potatoes (market price)

Please notify your Server prior to ordering of any food allergies or request further clarification. Many of our dishes can be modified to suit dietary requirements, for example where GF available* is indicated. However, the changes must be discussed in detail with your Server beforehand to avoid misunderstandings.



DAILY SPECIALS

Please see our separate Menu
and Blackboards for our Daily Specials

MEAT & POULTRY...

'Surf 'n' Turf': Salt-aged Flat Iron Steak with Chargrilled Tiger Prawns, Black Garlic Butter, Sea Salted Fries and a little Charcuterie Salad £28 GF available*

Breast of Yorkshire Wolds Chicken, Seasonal Wild Mushroom Risotto, Crispy Brassicas, Charred Baby Leek, Wiltshire Black Truffle £21 GF

Black Sheep-braised Ox Cheek, Isle of Mull Cheddar 'Whip', White Beans, Star Anise Carrot, Pickled Rhubarb £20

Pork 'Tomahawk' Chop, Black Pudding & Bramley Hash, Smoked Bacon 'Sprinkles', Yorkshire Rhubarb Chutney, Fried Hen's Egg £24 GF available*

6oz Yorkshire Burger with Charred Gherkin, Whitby Brewery Relish, Skin-on Skinny Fries, Beer Onion Salad, Seeded Bun £14

Add: Smoked Bacon, Fountains Gold 'Cheddar' Cheese OR Garlic-roasted Flat Cap Mushroom £2 Each

SIDES

- Minted New Potatoes £3 V GF
- Garden Peas or/Minted Mushy Peas £2 VE GF
- Sea Salted Skinny Fries VE GF
or Beef Dripping Chips £3.50 GF
- Truffled Fries with Parmesan & Black Pepper £5 GF
- Green Salad £3.50 VE GF
- Mixed Seasonal Vegetables £4 V GF
- Wensleydale Cheese Mash £4.50 GF
- Mulligatawny 'Chip Shop' Curry Sauce £2 V
- Root Vegetable Gravy £2

VEGETARIAN, VEGAN & MORE...

Cauliflower Curry, Garlic & Rosemary Naan, Spiced Mango Salsa, Romanesco Bhaji, Fresh Coriander £18 V GF Available*

'Fungi Burger' Smoked Wensleydale, Charred Gherkin, Whitby Brewery Relish, Roasted Garlic Flat-Cap Mushroom, Seeded Bun, Skin-on Fries £14 V

Tempura Battered Vegetables with Soy Sauce, Sushi Ginger, Coriander, Saffron Aioli £7 starter/£14 main V GF

PUDDINGS...

Rhubarb & Custard 'Knickerbocker Glory', Yorkshire Rhubarb Jelly, Vanilla Oat Milk Custard, Ginger Parkin, Honeycomb £8.50 VE

Caramelised Lemon Tart, Vanilla Crème Fraîche, Fresh Passionfruit £9.50 V

'Chocolate Orange', Dark Chocolate Delice, Blood Orange, Earl Grey Ice Cream £10 V GF Available*

Cheese of The Day with Date Jam, Grapes, Celery & Biscuits £8/one cheese, £12/two, £15/three

STARLETS' MENU (for Tiddlers aged 10 & under)

Starters:

- Homemade Yorkshire Pudding with Root Vegetable Gravy £4
- Veggie Sticks & Cream Cheese £4 V GF
- Little Prawn Cocktail £7 GF Available*

Main Courses:

- Little Battered Fish & Chips £7.50 GF
- Yorkshire Ham, Egg 'n' Chips £7.50 GF
- Little Garlic Mushrooms on Toast £6 V GF Available*
- Spaghetti Bolognese with Cheddar Cheese & Garlic Bread £8
- Beef Burger, French Fries & Ketchup £10.00

Puddings:

- Churros, Chocolate Sauce, Caramel Ice Cream £6 V
- Strawberry Knickerbocker Glory £5 V GF available*
- Chocolate Ice Cream Sundae V £5 V GF available*

Little Extras:

- Mashed Potatoes £2.50 V GF
- Cheesy Mash £3.50 V GF
- Minted Mushy or Garden Peas £1.50 V GF

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 £7.50

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

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A discretionary 10% service charge will be added to the bill, 100% of which will be distributed equitably amongst the staff.