

DARK SIDE OF THE HARBOUR

WHITBY GOTH WEEKEND 2018

A MEAL TO SINK YOUR FANGS INTO: 2 COURSES: £28; 3 COURSES £35



The Star Inn.
THE HARBOUR
* WHITBY *

FIRST BITE

OCTOPUS TENTACLE 'COOKED OVER COALS', FERMENTED BLACK GARLIC RISOTTO,
SALTY FINGERS & DEVIL'S HOT SAUCE

OR

ROAST PUMPKIN TART TATIN, 'WHIPPED' BLACKSTICKS BLUE, PUMPKIN PURÉE,
TOASTED NUTS 'N' SEEDS

IT FOLLOWS...

RIEVAULX SHOT BLACKENED PARTRIDGE BREAST, LEG MEAT SUET PUDDING, BLOOD SAUSAGE,
TRUMPETTES DE LA MORT, SALT-BAKED BEETROOT PURÉE, JUNIPER JUICES

OR

SEARED FILLET OF BLACK BREAM, 'DEVILLED' WHITBY CRAB 'DRESSED IN BLACK', CAVOLO NERO,
ROASTED BONE BROTH

THE END...

BLACK FOREST 'PAVLOVA', BITTER CHOCOLATE, 'FORGOTTEN FRUITS',
BLACK CHERRY SORBET

OR

STEAMED BLOOD ORANGE SPONGE, BLACK LIQUORICE ICE CREAM & BOILING SUGAR SAUCE
'SPIKED' WITH BLACK PEPPER

AVAILABLE THURSDAY 25TH OCTOBER TO WEDNESDAY 1ST NOVEMBER 2018

