

SAMPLE SUNDAY MENU

STARTERS

Roasted Butternut Squash Soup, *Fresh Chilli, Scallions, Coriander VE* £6

Chicken Liver Parfait, *Cured Ham, Cider & Balsamic Onions, Sage & Onion Butter, Warm Toasts, Yorkshire Relish* £10

Shetland Mussel à la Marinière, *creamed with Shallots, Parsley & White Wine* £11

Duck-fat Seared King Scallops, *Truffled Mushroom Autumn Purée, Hoisin Duck Leg, Spring Onions* £15

Deep-Fried Crispy Calamari, *Squid Ink Aioli* £9

Prawn Cocktail *with a Crevette, Bloody Mary Sorbet, Granary Loaf & Seaweed Butter* £12

Northern Fried Chicken Wings, *Butcher's Relish* £7

MAIN COURSES

Braised Brisket of Radford's Beef *with a Homemade Yorkshire Pudding, Roasted Onion Purée, Duck Fat Roast Potatoes, Cauliflower Cheese, Mixed Seasonal Vegetables, Root Vegetable Gravy, Fresh Horseradish* £18

Cod or Line-caught Skin-on Haddock, *Beef Dripping Chips, Tartare Sauce, Fresh Lemon, Mushy or Garden Peas* £16

Yorkshire Reared Lamb Rump, *Duck Fat Roast Potatoes, Cauliflower Cheese, Mixed Seasonal Vegetables, Garden Mint Sauce, Root Vegetable Gravy* £21

Mac 'n' Cheese... *with Fountains Gold Cheddar, Spring Onions & Herb Crust V* £12 (add Smoked Bacon £2)

'Isle of Gigha' Fillet of Halibut, *Bombay Potatoes, Curried Cream, Curly Kale, Poppadoms* £30

Shallow-Fried Smoked Haddock Fishcake, *with a Poached Hen's Egg, Summer Pea Salad, Wensleydale-creamed Leeks* £15

Grilled Fillet of Salmon, *Tenderstem Broccoli, Horseradish Hollandaise, Smoked Herring Caviar, New Potatoes* £21

Please see the Specials Board for Local Caught Lobster availability! Vegan Menu also Available

PUDDINGS

Steamed Sticky Toffee Pudding, *Muscovado Sugar Sauce, Cookies & Cream Ice Cream* £7.50

Chocolate Fudge Cake, *'Mr Whippy' Vanilla Ice Cream, Sprinkles* £6

Yorkshire Strawberry & Elderflower 'Upside Down' Cheesecake, *Spiced Parkin Crumb, Clotted Cream* £8.50

Fountains Gold or Mrs Bell's Blue Cheese, *Grapes, Celery, Apple, Biscuits & Date Jam* £8

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