

STARTERS

Salt-aged Yorkshire Short Horn Beef Tartare,
Horseradish Mayonnaise, Crispy Shallot & Bacon **£14**

Potted Chicken Liver Parfait, Pickled Yorkshire Rhubarb,
Parkin Crumb, Ginger Jelly & Parkin Toast **£9**

Deep-fried Goats Cheese with English Opal Apples,
Walnuts & a Nasturtium, Celery & Dandelion Leaf Salad **£11**

Dressed Whitby Crab with Smoked Salmon Mousse,
Pickled Cucumber, Coastal Herbs & Toasted Brioche **£14**

Sweet Potato 'Nosotto' with Wild Garlic Pesto,
Smoked Hawes Wensleydale & Roasted Hazelnuts **£9**

CATCH OF THE DAY

Please see Today's Specials for fresh market fish

MAINS

Breast & Confit Leg of Beverley Duck, Honey'd Parsnips,
Garden Thyme Mash & Traditional Yorkshire Sauce **£25**

Rosemary-roast Fillet of Sea Bass with Seashore Vegetables,
Blood Orange Hollandaise & Brown Shrimps **£19**

Foraged Mushroom & Lovage Tagliatelle, Buttered Cavolo Nero,
Young Leeks & Mrs Bell's Ewes Milk Curd **£15**

Treacle-braised Pork Belly, Spring Cabbage &
Smoked Bacon Choucroûte, Crispy Lardo & Salt-baked Turnip **£19**

Roast Rump of Yorkshire Lamb, Confit Lamb Fat Carrot,
Little Shepherd's Pie, Minted Peas & Pearl Barley **£25**

FROM THE GRILL

'8oz' Angus Burger, Bubble 'n' Squeak Slaw, Sesame Bun,
Onion Rings, Fries, Butcher's Relish & Dill Pickle **£15**

'10oz' Rump **£25** or '8oz' Fillet **£35**, both served with
Skinny Fries, Flat Cap Mushroom & Confit Tomato
Add Peppercorn, Blue Cheese or Béarnaise Sauce **£4**

PUDDINGS & CHEESE



Tomlinson's Yorkshire Rhubarb & Wensleydale
'Upside Down' Cheesecake
with Rhubarb Ripple Ice Cream, Lemon Balm **£8**

Citrus Posset with Marmalade Ice Cream
& Yorkshire Brack **£7**

Caramelised Banana Tart, 'Pontefract Cake'
Liquorice Ice Cream, Muscovado Toffee Sauce **£8**

72% Dark Chocolate Delice with 'Dancing Goat' Coffee Ice Cream,
Salted Caramel **£10**

Please ask for Today's Ice Cream & Sorbet Selection

Selection of British Cheeses, Grape Chutney, Celery &
Homemade Fennel Crackers **£12**

Rarebit with Onion Chutney, Henderson's Relish **£12**

PUB GRUB CLASSICS

Star Inn The Harbour Beer-battered Whitby
Codling & Skinny Fries, Garden Peas &
Proper Tartare Sauce **£16**

Gammon & Pineapple Sausages,
Grain Mustard Mash & Parsley Sauce **£15**

Baked Chestnut Mushroom &
Olde York Cheese 'Vol au Vent',
Buttered Spinach & Sherried Cream **£15**

Traditional Yorkshire Pudding
with Root Vegetables,
'Two Chefs' Ale & Onion Gravy **£9**

Shallow-fried 'Posh' Fish Fingers with
Pea, Lettuce & Mint Dressing **£16**

STARLETS' MENU

designed for kids aged 10 & under

Starters

Yorkshire Pudding with Gravy **£4**

'Posh' Fish Finger, Pea, Lettuce & Mint **£5**

Sweet Potato 'Nosotto', Pesto & Garlic Bread **£6**

A Cup of Soup of the Day **£5**

Mains

Little Shepherd's Pie, Peas & Carrots **£7**

Gammon & Pineapple Sausage,
Mash & Parsley Sauce **£6**

Small Steak, Skinny Fries, Onion Rings,
Side Salad **£11**

Green Tagliatelle with Heritage Tomato,
Yorkshire Fettle **£7**

Puddings

Lemon Float with Vanilla Ice Cream **£4**

Warm Dark Chocolate Brownie, Red Berries **£3**

Ice Cream, Various Flavours **£3**

SIDES

Salted Skinny Fries **£3**

Posh Skinny Fries

with Parmesan & Truffled Mayonnaise **£5**

Garden Thyme Mash **£3**

Brassicas & Smoked Bacon **£4**

Tenderstem Broccoli

with Chilli & Pinenuts **£4**

Herb-buttered New Potatoes **£3**

Roasted Root Vegetables

with Garlic & Tarragon **£3**

Bubble 'n' Squeak Slaw **£3**

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.

A discretionary 12.5% service charge will be added to the bill for tables of 8 or more, 100% of which will be distributed equitably amongst the staff.



YORK

MEINU