

## GRAZING

<b>CLASSIC PRAWN COCKTAIL</b>	8.95
Crisp Lettuce, Guinness Wheaten, Marie Rose	
<b>ROAST BEEF RIBEYE CARPACCIO</b>	8.95
Parmesan, Rocket, Capers, Balsamic (gf) (dfo)	
<b>SPICED PARSNIP &amp; APPLE SOUP</b>	6.95
Homemade Toasted Focaccia (ve) (gfo) (dfo)	
<b>FARMHOUSE TURKEY BROTH</b>	6.95
Co Antirm Turkey & Country Veg Soup, Guinness Wheaten (df)	
<b>CHICKEN LIVER PARFAIT</b>	8.95
Kearns' Co. Antrim Chicken, Tomato & Chili Chutney, Toasted Focaccia (gfo)	
<b>EWINGS' SEAFOOD CHOWDER</b>	sml 9.5 / lg 16.5
Glenarm Salmon, Smoked Haddock, Strangford Mussels, Comber Potatoes, White Wine Cream, Guinness Wheaten(gfo)	
<b>CLASSIC MUSSELS</b>	sml 9.95 / lg 17.95
Strangford Lough Mussels, White Wine, Crushed Garlic & Parsley Cream, Gremolata, Guinness Wheaten Bread (gfo)	
<b>HOT HONEY CHICKEN</b>	8.95
Crispy Kearns' Co. Antrim Chicken, Cranberry Hot Sauce	
<b>CRISPY TURKEY &amp; STUFFING BON BONS</b>	7.95
Herb Oil, Cranberry Aioli	
<b>FESTIVE FRIES</b>	7.5
Handcut Chips, Shredded Turkey & Ham, Crispy Sprouts, Cheddar, Gravy, Cranberry Mayonnaise	

### ALLERGIES / INTOLERANCES

Please make your servers aware of any allergies or intolerances and we'll do our utmost to accommodate any requests. Note this is not a nut free environment, all food may contain traces.

V – Vegetarian VE- Vegan GF - Gluten Free GFO – Gluten Free On Request

### DISCRETIONARY SERVICE CHARGE OF 10%

Please note this is passed directly onto our team .

We regret that we are unable to split bills

## GRASS FED HERITAGE STEAKS

*We guarantee the highest quality in our beef by hand selecting only Irish beef & the highest grade of traditional breeds from fantastic local suppliers across Ulster. Our prime cuts are hung on the bone and dry aged for 28 days & cut to order, ensuring great flavour.*

### CLASSIC CUT STEAKS

*Served Sizzling On Cast Iron Skillets, Sauté Onion  
Choice Of Hand Cut Chips, Seasonal Vegetables or Creamy Champ*

#### DRY AGED FILLET STEAK

Supremely Tender And the Most Lean of Cuts, Buttery Soft when Cooked with Sublime And Subtle Flavour.  
**10oz / 35**

#### DRY AGED SIRLOIN STEAK

One Of The Most Flavoursome Cuts, Almost As Tender As The Fillet But With A Cap Of Fat Along The Outside To Ensure Plenty Of Flavour  
**10oz / 28.5      16oz / 36**

#### DRY AGED RIB EYE STEAK

Deliciously Beefy Flavour Due to The Heavy Marbled Fat Throughout. Melts Away When Cooking Ensuring A Sensationally Juicy Steak  
**6oz / 19.5      10oz / 29**

#### DRY AGED RUMP STEAK

It Boasts Plenty Of Marbling And A Wide Strip Of Fat With A Rich Beefy Flavour, A Little Firmer In Texture Than Other Steaks.  
**12oz / 22      24oz / 30**  
**36oz / 38\*      48oz / 46\***

#### MAKE IT SURF & TURF 7.5

Add Garlic & Herb Portavogie Prawns to Any of Our Steaks (gf)

### SPECIALITY SHARING STEAKS

We recommend these showstopper steaks to share.  
Choice Of Two Classic Sides & A Sauce

#### 12oz CHATEAUBRIAND 45

Dry Aged Irish Shorthorn Prime Fillet Steak,  
Served Sliced, Red Wine Jus

#### T-BONE 60 / kg

Served Sliced or Sizzling on Cast Iron Skillet,  
Crosscut of Fillet & Sirloin on the T- Bone,  
Beer Battered Onion Rings (gfo)

#### TOMAHAWK 50 / kg

Served Sliced or Sizzling on Cast Iron Skillet,  
Dry Aged Prime Ribeye Cooked on the Bone,  
Beer Battered Onion Rings (gfo)

\*Sharing Steaks Subject To Availability \*

## CLASSIC & SEASONAL MAINS

**TRADITIONAL ROAST TURKEY & HONEY GLAZED HAM** 20.95  
McKavanaghs Co Antrim Turkey, Mustard Baked Gammon, Sage & Onion Stuffing, Sea Salt & Rosemary Roasties, Roasted Root Vegetables, Maple & Almond Brussel Sprouts, Gravy

**CONFIT PORK BELLY** 19.95  
Co Fermanagh Pork Black Truffle Mash, Crispy Shallots, Roasted Celeriac, Blackcurrant & Red Wine Jus (Gfo)

**MARKET FISH** 22.95  
Sautéed Smoked Pancetta & Portavogie Prawn, New Potatoes, Green Beans, Sea Salt & Caper Butter, Gremolata, Dill Oil (gfo)

**FESTIVE PIE** 17.95  
Turkey & Ham with a Leek & Mustard Cream, Butter Pastry, Champ, Braised Red Cabbage, Gravy, Crispy Onions

**FISH & CHIPS** 17.5  
Sustainable Irish Coley, Crispy Belfast Lager Batter, Hand Cut Chips, Dill Tartare Sauce, Mushy Peas, Lemon (dfo)

**ROOT VEGETABLE & SAGE WELLINGTON** 17.95  
Vegan Pastry, Herb Roasted Hasselback Potato, Maple & Pecan Sprouts, Bread Sauce (Ve) (df)

**SLOW ROAST ULSTER BEEF** 18.95  
McAlister's Co Antrim Slow Cooked Shorthorn Beef, Buttered Champ, Sea Salt & Rosemary Roasties, Seasonal Greens, Yorkshire Pudding, Gravy

**CHICKEN PARMIGIANO** 17.95  
Co Antrim Crumbed Chicken Schnitzel, Aged Parmesan, Tomato & Oregano Sauce, Cajun Hand Cut Chips, Salad

## GOURMET BURGERS

*Our in-house butcher hand picks the juiciest & tastiest cuts for mincing, then mixes with our own seasoning recipe.  
We cook to perfection and serve with hand cut chips.*

**MORNING STAR** 16.95  
6oz Shorthorn Beef Burger, Cheddar, Tomato, Onion, Lettuce, Pickle, Mustard Mayo, Brioche

**BOOKMAKER** 19.95  
6oz Dry Aged Sliced Ribeye Steak, Caramelised Onion, Rocket, Tobacco Onions, Horseradish Mayo, Toasted Ciabatta

**CHICKY BABE** 16.95  
Crispy Chicken Fillet, Pancetta, Cheddar, Napa Slaw, Tomato, Onion, Lettuce, Pickle, Roast Garlic Aioli, Hot Honey, Brioche

**VEGGIE STACK** 16.95  
Chickpea, Chestnut & Cranberry Burger, Maple Glazed Sprouts, Pickled Red Cabbage, Cranberry Mayonnaise, Potato Brioche (ve)

**ADD ON** 1.5  
Upgrade Chips to Parmesan & Black Truffle

## BITS ON THE SIDE

**CLASSIC SIDES** 4.5  
HAND CUT CHIPS (v,gf) CREAMY MASH (v,gf)  
BUTTERY CHAMP (v,gf) BEER BATTERED ONIONS (v)  
SEASONAL VEGGIES (v,gf)

**SEASONAL SIDES** 5.5  
PARMESAN & TRUFFLE MAYO HAND CUT CHIPS  
CRISPY HASSELBACK POTATOES, HERB OIL (v,gf)  
BABY GEM SALAD, HONEY MUSTARD VINAIGRETTE (v,gf)  
GARLIC SAUTÉ POTATOES (v,gf)  
SPROUTS, MAPLE GLAZE & TOASTED ALMONDS

**DIPS & BITS** 1.5  
ROASTED GARLIC AIOLI (v) CHUNKY COLESLAW (v)  
CRANBERRY MAYONNAISE (v) YORKSHIRE PUDDING

**ADD A SAUCE** 3.75  
RED WINE JUS RED WINE GRAVY  
BRANDY PEPPERCORN SAUCE GARLIC BUTTER & PARSLEY  
CLASSIC BEARNAISE

## RED WINE

**PARNI MONTEPULCIANO** 175ml 7.5 250ml 9.25 Bottle 29  
Montepulciano, Italy. Combining Spicy Black Olives & Morello Cherry Notes. A Bold Red Wine, Bursting With Red Berry Flavours.

**PLENO TEMPRANILLO** 175ml 6.5 250ml 8.75 Bottle 24  
Navarra, Spain. Sustainable Viticulture. Chosen as a Best Value by Decanter. Loads of bright cherry & strawberry fruit. Medium bodied. Great red meat all rounder.

**LOS PRIMOS MALBEC** 175ml 7.75 250ml 9.95 Bottle 29.95  
Mendoza, Argentina. Family owned, award winning winery! A blend of fruit from the Doña Elsa & Las Paredes Estates, (San Rafael, Mendoza). Vibrant, juicy notes of mulberry, spice & currant. Excellent structure at this level.

**PETE'S PURE PINOT NOIR** 36  
Murray Darling, N.S.W., Australia. Certified Sustainable Viticulture. Vegan friendly. Vibrant & lively. Strawberry-cranberry hints. Raspberry, rose petal, & oak add depth. Bright cherry, crunchy acidity, & fine tannin. Fruit was harvested early in the morning to ensure freshness. Cool fermentation.

**BEAR & STAR SHIRAZ** 28  
South East Australia. Vegetarian and Vegan Friendly. Partially oak aged. Delicious ripe plum and blackcurrant flavours and a soft, rounded finish.

**DOMAINE LES YEUSES MERLOT** 30  
Languedoc, France. proper wine...of the beautifully fragrant, redcurrant-leaf-scented variety. An outstanding southern French red. In the style of quality St. Emilion/Pomerol Bordeaux.

**FAUSTINO 1 GRAN RESERVA RIOJA** 39  
Alavesa, Spain. Spicy Oak, Fresh Blueberry & Raspberry, Subtle Whiffs of Slightly Burnt Cinnamon Rolls. Beautifully Structured, Well-Rounded With Pepper, Spice, Plum And Leather On The Palate.

**IL BASTARDO ROSSO ITALIANO** 29  
Tuscany-Sicily, Italy. A youthful, fruity style, boasting black cherry, black currant and violet aromas and flavors, turning juicy and fresh finish. A blend of Sangiovese from Tuscany and Syrah from Sicily.

**MASI RENZO CHIANTI** 34  
Tuscany, Italy. "GOLD MEDAL" (Austrian Wine Challenge 2020) One of the best value Chiantis we've come across. Medium to full bodied red with intense red and black cherry tones. From the award winning and highly respected Paolo Masi.

**MCALINDON CREU CELTA 2021** 49.5  
Priorat, Catalunya, Spain. Family owned, award winning winery! A blend of fruit from the Doña Elsa & Violets and red fruit on the nose, hints of blackcurrants. Grenache with Carignan. Aged in old 500 litre barrels. Redolent of top Chateaufeuf du Pape.

**FINCA LA ESTACADA TEMPRANILLO** 79  
Ucles, Spain 6 months oak "Spicy and dark plum aromas with hints of meaty notes. Tight tannic structure with a polished texture. Like a supercharged Rioja. 6 months aged in American oak.  
**1.5L MAGNUM**

• 1810 •  
THE MORNING  
STAR

## WHITE WINE

**CONDE VILLAR VINHO VERDE** 175ml 7.95 250ml 9.75 Bottle 29.95  
Minho, Portugal. Tropical Aromas Of Pineapple And Mango, With Floral Notes. It Has A Soft Minerality With Refreshing Finish. (ve)

**PLENO, VIURA CHARDONNAY** 175ml 6.5 250ml 8.75 Bottle 24  
Navarra, Spain. Sustainable viticulture. Crisp, fresh, balanced with lemony/apple notes. Medium bodied. Great intensity.

**VIVOLO DI SASSO PINOT GRIGIO** 175ml 7.5 250ml 9.75 Bottle 29  
Veneto, Italy. Soft, fresh, & subtle. Honeyed, floral aromas, are joined on the palate with apple & lemon flavours. Well priced.

**THE JUMPER SAUVIGNON BLANC** 175ml 8.5 250ml 10.75 Bottle 32  
Wairau Valley, Marlborough, NZ. Bright & fresh. Passion-fruit, tropical spices & guava, refreshing, creamy palate. Impressively ripe heaps of character. cleansing finish. From Hunter's, established by Belfast man Ernie Hunter. Tiny production. Sustainable agriculture.

**MARTÍN CÓDAX ALBARIÑO** 39  
Albariño, Rias Baixas, Spain. Certified VEGAN! The Alba Martin Albariño comes from the subzone of Val do Salnés in DO Rias Baixas. It is also the coolest and wettest zone for Albariño, situated right on the Atlantic Coast. Elegant aromas of white flowers and stone fruit. Hint of citrus comes through on the palate.

**GREEN AND SOCIAL ORGANIC VERDEJO** 29  
Rueda, Spain. ORGANIC. Certified VEGAN! Typical fresh Verdejo. Friendly apple, pineapple, pear & herb aromas carry to the juicy palate. Aged on lees. Great with fuller flavoured dishes.

**BEYOND THE RIVER CHARDONNAY** 28  
South East Australia. From Andrew Peace; a family run vineyard & winery founded in 1980. Located near the Murray River. Fresh with tropical fruit flavours such as peaches & nectarines.

**DELHEIM ESTATE, CHENIN BLANC** 32  
Stellenbosch, South Africa "One of the most innovative vineyards in South Africa, caring & holistic." A great alternative to Sauvignon. Freshness with an abundance of yellow peach, guava & pineapple. Green melon flavours round off the lingering finish. A must try. Great with spice.

**KLET BRDA REBULA** 30  
Goriška Brda, Slovenia. OUTSTANDING. Rebula is the Slovenian name for that classic northern Italian grape, Ribolla Gialla. Fresh apple & meadow-flower notes with green melon joining on the palate. Very food friendly. SUSTAINABLE VITICULTURE.

**LA CROCHETTE MÂCON VILLAGES** 48  
Mâconnais, Burgundy, France. "88/100 crisp & well defined bouquet that delivers plenty of citrus fruit complemented by a dab of Vervain & broom...palate is concentrated & fresh on the entry...tangy in style, with veins of marmalade marrying nicely with the citrus fruit...good weight on the finish.

**DOMAINE LAPORTE, SANCERRE** 59  
Les Grandmontains 2023, Loire, France. In the 12th century, Etienne, Count of Sancerre gave a slope located in Ménétréol to the religious order of Grandmontains. Aware of the exceptional quality of the soil, they developed vine-growing on this slope. In 1997, Laporte acquired a vineyard of 4.8 ha situated in the heart of this slope. Complex notes of grapefruit, minerality, lime zest, kiwi etc. Round, velvety and silky structure. Long and elegant. Exceptional.

## ROSE WINE

**CHATEAU DE BERNE ESPRIT MEDITERRANEE** 32.5  
Provence, France. A Deliciously Fresh With Generous Aromas Of Crunchy Fruit. Notes Of Fresh Summer Fruits Such As Brugnons And Peach As Well As Red Fruit Notes.

**TRASHUMANTE, ROSADO NAVARRA, SPAIN** 24  
Sustainable Viticulture. Named after the Sheep Herding Nomads of the Navarra Hills. Not a flimsy/bland rosado but one with structure & balance. Notes of cherry, lychees & peach skin. Great food rosé!

## SPARKLING

**MOET & CHANDON BRUT IMPERIAL, CHAMPAGNE** 75  
France. Lively And Generous, With A Bright Fruitiness, A Seductive Palate With Elegant Maturity. Aromas Are Radiant, Revealing Bright White-Fleshed Fruits, Citrus Fruits, Floral Lime Blossom.

**¼ BOTTLE CANTI PROSECCO D.O.C** 8.95  
Italy. Extra Dry, Pale Straw in Colour with Hints of Green Apples & Florals

**BOLLA PROSECCO D.O.C** 27  
Italy. Extra Dry with Ripe Fruit Aromas, Hints of Apple, Pear & Peach, Veins of Acidity & Lively Finish

## FARM TO FORK

### OUR FARM

We've been in the beef & lamb business for 5 generations dating back to the 1800s & have been rearing grass fed stock & serving the people of Belfast & province ever since. Our family is still farming on the shores of Lough Neagh & the Glens of Antrim. We support our local farming community where possible, sourcing from great producers throughout the province & we've even been known to regularly purchase a few of their prize winning animals at the annual NI Beef & Lamb Championships!

### THE KITCHEN GARDEN

We've been growing our own Salads, Herbs, Fruit & Vegetables when in season for over 30 years. We crop daily & use fresh in our Kitchen & Cafe. We recycle the vegetable waste & coffee grinds from our kitchens & cafe to produce our compost ensuring a completely organic garden since 1995!

### MASTER BUTCHER

For over 30 years our Master Butcher Danny has been ensuring only the finest meat reaches your plates. He hand picks our beef & is involved in the whole process from farm to fork. He ensures the steaks are perfect & burgers seasoned to perfection!

**BEEF** – McAlisters Farm, Co. Antrim  
**LAMB** – Glens of Antrim  
**CHICKEN** – Kearns & Sons Poultry, Co. Antrim  
**PORK** – Buchanans, Carryduff  
**EGGS** – Fruitvale Farm, Lough Neagh  
**FISH** – Ewings Family Fishmongers, Belfast  
**POTATOES** – Tullyhill Farm  
**HERBS & VEGGIES** – The Kitchen Garden & Bradmount  
**CHEESE & DAIRY** – Draynes Family Farm, Co. Antrim

ESTD.  1810

# THE MORNING STAR

“A LA CARTE MENU”

 **POTTINGERS ENTRY**