

GRAZING

SHARING BOARD	19.95
Searé Flank Steak & Café De Paris, Hot Honey Chicken, Slow Cooked Pulled Beef Croquette, Parmesan & Truffle Chips, Tomato Chutney, Toasted Focaccia, Bearnaise	
PIL PIL PRAWNS	8.95
Garlic & Chilli Brown Butter, Toasted Homemade Focaccia	
SOUP OF THE DAY	6.95
Homemade Toasted Focaccia (ve) (gfo) (dfo)	
CHICKEN LIVER PARFAIT	8.95
Kearns' Co. Antrim Chicken, Tomato & Chili Chutney, Toasted Focaccia (gfo)	
EWINGS' SEAFOOD CHOWDER	sml 9.5 / lg 16.5
Glenarm Salmon, Smoked Haddock, Strangford Mussels, Comber Potatoes, White Wine Cream, Guinness Wheaten(gfo)	
CLASSIC MUSSELS	sml 9.95
Strangford Lough Mussels, White Wine, Crushed Garlic & Parsley Cream, Gremolata, Guinness Wheaten Bread (gfo)	
HOT HONEY CHICKEN	8.95
Crispy Kearns' Co. Antrim Chicken, Hot Sauce	
MOZZARELLA & COPPA ARANCINI	8.95
Apple & Candied Nut Salad, Balsamic Reduction	

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 during busy periods

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 / 29 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 / 29.5

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 & One Sauce

12oz CHATEAUBRIAND 50

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 55 / 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

MARKET FISH	22.95
Sautéed Smoked Pancetta & Portavogie Prawn, New Potatoes, Green Beans, Sea Salt & Caper Butter, Gremolata, Dill Oil (gfo)	
PIE OF THE DAY	17.95
Creamy Champ, Braised Red Cabbage, Red Wine Gravy, Crispy Tobacco Onions	
FISH & CHIPS	17.5
Sustainable Irish Coley, Crispy Belfast Lager Batter, Hand Cut Chips, Dill Tartare Sauce, Mushy Peas, Lemon (dfo)	
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	
ROOT VEGETABLE & SAGE WELLINGTON	17.95
Vegan Pastry, Herb Roasted Hasselback Potato, Seasonal Greens, Bread Sauce (Ve) (df)	
KERALAN FISH CURRY	18.95
Creamy Coley & Prawn Curry, Coconut Rice, Curry Leaves, Homemade Naan	
CHICKEN PARMIGIANO	17.95
Co Antrim Crumbed Chicken Schnitzel, Aged Parmesan, Tomato & Oregano Sauce, Cajun Hand Cut Chips, Salad	
TRUFFLE BEEF RAGU	19.95
Chianti & Beef Shin Ragu, Linguine, Garlic Focaccia, Parmesan	
CLASSIC MUSSELS	lg 17.95
Strangford Lough Mussels, White Wine, Crushed Garlic & Parsley Cream, Gremolata, Guinness Wheaten Bread (gfo)	

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	
MOO-DY BLUES	18.95
6oz Shorthorn Beef Burger, Cashel Blue Cheese, Bacon & Black Pudding Jam, Tobacco Onions, Lettuce, Pickle, Mayo, Brioche	
CHICKY BABE	16.95
Crispy Chicken Fillet, Crispy Bacon, Cheddar, Napa Slaw, Tomato, Onion, Lettuce, Pickle, 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)	
DIPS & BITS	1.5
ROASTED GARLIC AIOLI (v) CHUNKY COLESLAW (v) YORKSHIRE PUDDING	
ADD A SAUCE	3.75
RED WINE JUS	RED WINE GRAVY
BRANDY PEPPERCORN SAUCE	GARLIC BUTTER & PARSLEY
CLASSIC BEARNAISE	CAFÉ DE PARIS BUTTER

RED WINE

BEAR & STAR SHIRAZ 175ml 7.5 250ml 9.25 Bottle 28
South East Australia. Vegetarian and Vegan Friendly. Partially oak aged. Delicious ripe plum and blackcurrant flavours and a soft, rounded finish.

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.

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.

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.

TORRE DE OÑA FINCA SAN MARTIN CRIANZA 39
2018, Rioja Alta, Spain. Crafted from a blend of handpicked Tempranillo grapes, this wine exudes elegance and complexity. It boasts a deep ruby red color and aromas of ripe blackberries, cherries, and subtle hints of vanilla and spices.

FAUSTINO 1 GRAN RESERVA RIOJA 42
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.

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.

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.

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.

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

WHITE WINE

BEYOND THE RIVER CHARDONNAY 28
South East Australia. From Andrew Peace; Fresh and rich wine, typical unoaked Chardonnay. It is full of tropical fruit flavours with a satisfying finish, near the Murray River. Fresh with tropical fruit flavours such as peaches & nectarines.

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.

DELHEIM ESTATE, CHENIN BLANC 32
Stellenbosch, South Africa A great alternative to Sauvignon. Freshness with an abundance of yellow peach, guava & pineapple. Green melon flavours round off the lingering finish. Great with spice.

KLET BRDA REBULA 30
Goriška Brda, Slovenia. Classic northern Italian grape, Ribolla Gialla. Fresh apple & meadow-flower notes with green melon joining on the palate. Very food friendly. SUSTAINABLE VITICULTURE.

DOMAINE LAPORTE, SANCERRE 59
Les Grandmontains 2023, Loire, France. 100% Sauvignon Blanc Grape. Complex notes of grapefruit, minerality, lime zest, kiwi etc. Round, velvety and silky structure. Long and elegant. Exceptional.

LA CROCHETTE MÂCON VILLAGES 48
Mâconnais, Burgundy, France. 100% Chardonnay Grape. A crisp & well defined bouquet, Buttery, slightly smoky with attractive, lemony acidity. A good all-rounder from Loron.

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

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 flavours. Easy, fresh all-rounder with gentle elderflower and lemon fruit.

MARTÍN CÓDAX ALBARIÑO 39
Albariño, Rias Baixas, Spain. VEGAN! The Alba Martin Albariño has elegant aromas of white flowers and stone fruit. Hint of citrus comes through on the palate. Fresh and creamy in the mouth, it has a long finish with elegant mineral aromas.

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.

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.

· 1810 ·
THE MORNING
STAR

ROSE WINE

THE HOLY SNAIL TOURAINE ROSE 32.5
Loire Valley, France. Light to medium bodied. Delicate, elegant notes of cranberry, red cherry & rose petals. Spicy nose of red currants, strawberries and raspberries. Well balanced, lively yet supple and creamy on the palate.

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

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THE MORNING STAR

“A LA CARTE MENU”

 **POTTINGERS ENTRY**