

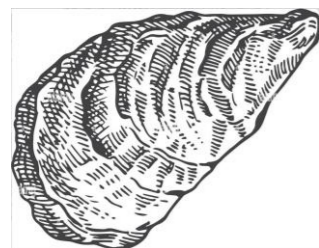
SNACKS & STARTERS

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|---|------------|
| FRESHLY BAKED HOMEMADE BREADS (v) | 5.95 |
| Herb Oil, Homemade Butter, Aioli, Balsamic Reduction | |
| WILD MUSHROOMS (v) | 7 |
| Smoked Garlic, Homegrown Herbs, Sourdough Toast | |
| SMOKED SALMON & DILL PATE | 7.5 |
| Horseradish Cream, Guinness Wheaten Bread, Seafood Butter | |
| HAM HOCK TERRINE | 7.5 |
| Givan's Pulled Ham Hock, Pickles, Homemade Bread | |
| BEEF SHORT RIB CROQUETTES | 7.5 |
| Horseradish Mayonnaise, Balsamic Reduction, Wild Rocket | |
| BUFFALO CHICKEN WINGS | 6.95 |
| Kearns' Chicken, Hot Sauce, Celery | |
| SALT & CHILLI CHICKEN STRIPS | 7 |
| Kearns' Free-Range Chicken, Crispy Poppadom, Stir-fry Veg *Vegan Option Available* | |
| EWINGS' SEAFOOD CHOWDER | 7.5 / 12.5 |
| Glenarm Salmon, Smoked Haddock, Strangford Mussels, Comber Potatoes, White Wine Cream, Guinness Wheaten | |

MUSSELS & OYSTERS

Delivered Fresh Daily From Strangford & Lecale Peninsula Co Down

| | |
|---|--------------------|
| CLASSIC MUSSELS | 8.95 / 14.95 |
| Strangford Lough Mussels, White Wine, Crushed Garlic & Homegrown Parsley Cream, Guinness Wheaten Bread | |
| MOULES ET FRITES | 15.95 |
| Strangford Lough Mussels, White Wine, Crushed Garlic & Homegrown Parsley Cream, Homemade Chips | |
| SHUCKED OYSTERS | x3 / 12 x6 / 21 |
| Our Oysters are Farmed Sustainably in Strangford Lough & hand picked & delivered daily. Our Chefs prepare the oysters to order. *Great with a Pint of Stout* | |
| PICK YOUR OYSTERS | |
| AU NATUREL | |
| Crushed Ice, Shallot Dressing, Parsley, Fresh Lemon | |
| ROCKEFELLER | |
| New York Style; Grilled in the half shell, Herb Crumb, Fresh Lemon | |
| KILPATRICK | |
| Aussie Style; Grilled in half shell, parsley, crisp bacon, Worcestershire | |



GRASS FED HERITAGE STEAKS

We guarantee the highest quality in our beef in terms of texture & flavour by hand selecting only Irish beef & the highest grade of traditional breeds. We rear some of on our farm & source award-winning heifers from throughout the province. Our prime cuts are hung on the bone for 28 days & cut to order ensuring great flavour.

PICK YOUR STEAK

Served sizzling on cast iron skillets with confit tomato, sauté onions. Served with a choice of side & steak butter

| | |
|----------------|---|
| FILLET | 10oz / 29.50 |
| SIRLOIN | 10oz / 26.50 |
| RIB EYE | 6oz / 18.50 10oz / 27.50 |
| RUMP | 12oz / 18.50 24oz / 28 32oz / 36.5* 48oz / 45* |

HOW DO YOU LIKE YOURS COOKED?

RARE
Very red, cool centre

MEDIUM-RARE
Red warm centre

MEDIUM
Warm pink centre

MEDIUM-WELL
Slight pink centre

WELL-DONE
Cooked through

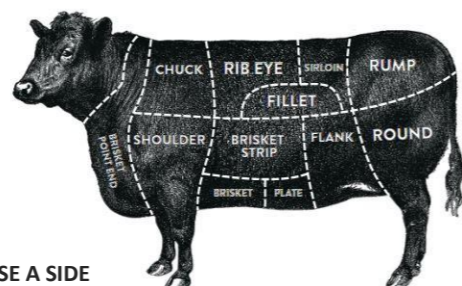
XL & SHARING STEAKS

Something special which can be enjoyed on your own or shared amongst company, great with a rich bottle of red!

| | |
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| 35oz / 1KG T-BONE* | 55 |
| Cross Cut of Fillet & Sirloin on the T- Bone, Beer Battered Onion Rings, Two Sides of Choice & Choice of Two Sauces | |

| | |
|---|------|
| 55oz / 1.5KG TOMAHAWK* | 59.5 |
| Ribeye Cooked on the Bone, With Beer Battered Onion Rings, Two Sides of Choice & Choice of Two Sauces | |

Steaks Subject To Availability, 48 Hour Pre Order Required In Some Cases



CHOOSE A SIDE

BUTTERY MASH / HOME CUT CHIPS / GARDEN SALAD / BUTTERY CHAMP / MARKET VEGETABLES

| | |
|---|-----|
| ADD A SAUCE | 3.5 |
| RED WINE GRAVY / BRANDY PEPPERCORN / CASHEL BLUE CHEESE / GARLIC & PARSLEY BUTTER | |

| | |
|--|------|
| TOPPING IT OFF | 5.95 |
| CRUSHED GARLIC & CHILLI PORTAVOGIE PRAWN | |

RUMP – rich beefy flavour with a firm juicy bite

T-BONE – crosscut containing fillet and sirloin, containing a T-shaped bone for extra flavour

SIRLOIN – one of the most flavoursome cuts, and almost as tender as the fillet but with a cap of fat along the outside to ensure plenty of flavour

FILLET – supremely tender and lean in appearance, with a sublime and subtle flavour

RIB EYE – deliciously beefy flavour due to the heavy marbled fat throughout the cut. Melts away when cooking ensuring a sensationally juicy steak

TOMAHAWK – all the flavour of the rib eye but then some as its cooked on the bone adding extra flavour (Cote De Boeuf)

CLASSICS & SEASONAL

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|--|-------|
| CHARRED MOZZARELLA SALAD (v) | 13.5 |
| Roast Tomato, Homegrown Rocket, Balsamic Reduction, Sourdough Herb Croutons, Dill Oil | |
| GIVAN'S CRISPY PORK BELLY | 16 |
| Crispy Pork Belly with Black Pudding, Celeriac Remoulade, Leek & Potato Cake, Armagh Apple Purée | |
| SEARED MACKEREL FILLET | 15.5 |
| Duo of Fresh Line Caught Mackerel, Baby Potatoes, Beetroot, Celeriac Remoulade, Homegrown Horseradish, Garden Leaves | |
| PROPER BANGERS & MASH | 13.95 |
| Homemade Pork & Bramley Apple Sausages, Creamy Mash, Onion Gravy, Tobacco Onions | |
| KITCHEN GARDEN RISOTTO (v) | 14.5 |
| Wild Mushrooms, Garden Pea & Homegrown Mint, Aged Parmesan, Wild Rocket | |
| PIE OF THE DAY *Vegan Option Available | 15 |
| All Butter Puff Pastry, Creamy Mash, Carrot Crisps, Seasonal Veg, Red Wine Jus | |
| ALE BATTERED FISH & CHIPS | 13.95 |
| Sustainably Sourced Irish Coley, Belfast Lager Batter, Balsamic Triple Cooked Chips, Homemade Tartare Sauce, Mushy Peas | |
| CHICKEN GOUJONS | 13.95 |
| Kearns' Southern Fried Fillet Strips, Triple Cooked Chips, Seasonal Salad, Roasted Garlic Aioli | |
| SEASONAL ROAST OF THE DAY | 15.5 |
| Pomme Puree, Dauphinoise Potatoes, Roasted Root Vegetables, Sea Salt & Rosemary Hasselback Potatoes, Yorkshire Pudding, Red Wine Gravy | |

BITS ON THE SIDE

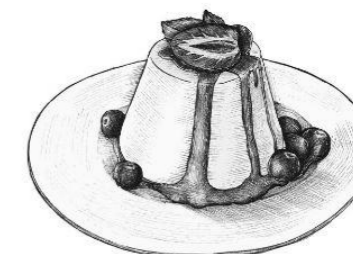
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| HOMEMADE CHIPS | 3.85 |
| BUTTERY CHAMP | CREAMY MASH |
| BEER BATTERED ONION RINGS | KITCHEN GARDEN SALAD |
| GARLIC SAUTÉ POTATOES | MARKET VEGETABLES |
| | GARLIC THYME MUSHROOMS |
| BELFAST FRIES | 6.5 |
| Homemade Chips, Clonakilty Black Pudding, Givan's Crispy Bacon, Spring Onions, Irish Cheddar, Red Wine Gravy | |
| SAUCES | 3.5 |
| / HOMEMADE GRAVY | / BRANDY PEPPERCORN SAUCE |
| / CASHEL BLUE CHEESE | / GARLIC BUTTER & PARSLEY |
| DIPS | 1.5 |
| / ROASTED GARLIC AIOLI | / BUFFALO HOT SAUCE |
| / CHUNKY COLESLAW | |



GOURMET BURGERS

Our Butcher hand picks the juiciest & tastiest cuts for mincing, then mixes our own seasoning recipe. We cook to perfection & serve with homemade chips & toasted brioche bun!

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|--|-------|
| SHORTHORN BURGER | 14.5 |
| 6oz Shorthorn Beef Burger, Caramelised Red Onion, Lager Battered Onion Ring, Tomato, Onion, Lettuce, Pickle, Stout Mayonnaise | |
| CHUNKY CHICKEN BURGER | 14.5 |
| Southern Fried Chicken Fillet, Crispy Givan's Bacon, Coleraine Cheddar Cheese, Crunchy Slaw, Tomato, Onion, Lettuce, Pickle, Alabama White BBQ Sauce | |
| MAC VEGAN BURGER (v) | 14 |
| Crispy Potato & Leek Hash Brown, Vegan Cheese, Miso BBQ Mushrooms, Pickled Red Onion, Tomato, Onion, Lettuce, Pickle, Lemon & Mustard Mayo | |
| HEIFER BURGER | 15 |
| Double Stacked 4oz Shorthorn Beef Patties, Coleraine Cheddar Cheese, Crispy Givan's Bacon, Tomato, Onion, Lettuce, Pickle, Stout Mayonnaise | |
| BOOKMAKER SANDWICH | 15.95 |
| 6oz Sliced Picanha Steak, Caramelised Red Onion, Homegrown Rocket, Tobacco Onions, Stout Mayonnaise | |



PUDDINGS

| | |
|--|------|
| CHOCOLATE & SALTED CARAMEL TART | 6.95 |
| Praline Crumb, Vanilla Ice Cream | |
| LEMON CURD PAVLOVA | 6.50 |
| Fresh Cream, Summer Fruit Coulis | |
| IRISH STOUT STICKY TOFFEE PUDDING | 6.95 |
| Vanilla Ice Cream, Praline, Butterscotch Sauce | |
| CHEESECAKE OF THE DAY | 6.50 |
| Berry Coulis, Fresh Cream | |

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.

COCKTAILS

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|---|-----|
| GRAPEFRUIT MARGARITA | 8.5 |
| Rose Tequila / Cointreau / Grapefruit / Fresh Lime | |
| ESPRESSO MARTINI | 8.5 |
| Smirnoff / Tia Maria / Fresh Espresso / Vanilla / Sugar Syrup | |
| CAUSEWAY WHISKEY SOUR | 8.5 |
| Proper No Twelve / Fresh Lemon Juice / Sugar Syrup / Orange | |
| MORNING STAR MARTINI | 8.5 |
| Bacardi / Raspberry Liqueur / Grenadine / Lime / Pineapple | |
| CLASSIC MOJITO | 8.5 |
| Bacardi / Fresh Lime Juice / Mint Leaves / Sugar Syrup | |
| STRAWBERRY MOJITO | 8.5 |
| Bacardi / Lime Juice / Mint Leaves / Sugar Syrup / Strawberry | |



| | |
|---|-----|
| POWERS IRISH COFFEE | 6.5 |
| Powers Whiskey, Demerara Sugar, Fresh Coffee, Fresh Cream | |
| BAILEYS LIQUEUR COFFEE | 6.5 |
| Baileys Irish Cream, Demerara Sugar, Coffee, Fresh Cream | |
| CALYPSO COFFEE | 6.5 |
| Tia Maria, Demerara Sugar, Coffee, Fresh Cream | |
| CAFE ROYALE | 6.5 |
| Hennessy Brandy, Demerara Sugar, Coffee, Fresh Cream | |

DRAUGHT

| | | |
|------------------------|------------------|-------------|
| MAGGIES LEAP | NI, IPA | 4.7% / 5.50 |
| HELLES | NI, LAGER | 4.2% / 4.95 |
| HARP | IRE, LAGER | 4.3% / 5.20 |
| HOP HOUSE 13 | IRE, DBL HOP | 5% / 5.35 |
| ROCKSHORE | IRE, LAGER | 4% / 5.20 |
| SMITHWICKS | IRE, RED ALE | 5% / 5.20 |
| GUINNESS | IRE, STOUT | 4.2% / 5.20 |
| GUINNESS 0.0 | IRE, "0.0" STOUT | 0% / 5.25 |
| CARLSBERG | DK, LAGER | 3.8% / 4.95 |
| HEINEKEN | NL, LAGER | 5% / 5.35 |
| BIRRA MORETTI | IT, LAGER | 4.6% / 5.50 |
| MADRI | ESP, LAGER | 4.6% / 5.50 |
| COORS | USA, LAGER | 4% / 5.20 |
| BLUE MOON | USA, WHEAT | 5.4% / 5.50 |
| ORCHARD THIEVES | ENG, CIDER | 4.5% / 5.50 |



BOTTLES

| | | |
|-----------------------------|--------------------|-------------|
| HALLION | NI, RED ALE, 330ml | 4.2% / 4.50 |
| GUINNESS EXTRA | IRE, STOUT, PINT | 4.2% / 5.20 |
| HARP LAGER | IRE, LAGER, PINT | 4% / 5.20 |
| FOXES ROCK "GF" | NI, GF LAGER, PINT | 4.5% / 5.50 |
| FOXES ROCK IPA "0.0" | NI, 0.0 IPA, PINT | 0% / 4.50 |
| MAGNERS ORIGINAL | IRE, CIDER, PINT | 4.5% / 5.15 |
| MADDENS MELLOW | NI, CIDER, 500ml | 4.5% / 5.50 |
| CARSON'S CRISP | NI, CIDER, 500ml | 4.5% / 5.50 |
| TEMPTED STRAWBERRY | NI, CIDER, 500ml | 4% / 5.55 |

HOUSE WINE

| | | |
|---------------------|---------------------|--------------------|
| 175ML / 5.15 | 250ML / 6.95 | BOTTLE / 19 |
| WHITE | SAUVIGNON BLANC | / CHARDONNAY |
| RED | MERLOT | / SHIRAZ |
| ROSE | WHITE ZINFANDEL | |

WHITE WINE

| | |
|---|-------|
| SHY ALBATROSS SAUVIGNON BLANC | 29.95 |
| Marlborough, NZ (2). Great With Food, Flavours of White Peach, Pear & Honey. Elegant & Deftly Balanced | |
| SINGLE BATCH CHARDONNAY | 21.95 |
| South Australia, AUS (2). McGuigan's Craft Project, Bursting With Tropical Fruits & Soft Rounded Finish | |
| PARLARE PINOT GRIGIO | 21.5 |
| Delle Venezie, ITALY (1). Crowd Pleaser With Light Refreshing Apple Fruits & Beautifully Dry Finish | |
| TEMPUS TWO PINOT GRIS | 24.5 |
| NSW, AUS (2). Soft Style Pinot Gris In Easy Drinking Style With Delicate Grassy Citrus Fruits | |

ROSE WINE

| | |
|--|------|
| FOLONARI PINOT GRIGIO BLUSH | 21.5 |
| Veneto, Italy. Light Fresh and soft with apple and soft fruits | |
| SIERRA CREEK WHITE ZINFANDEL | 19 |
| California, USA (5). Medium Sweet. Think Strawberries & Cream | |

RED WINE

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|--|-------|
| MCGUIGANS SHIRAZ | 22.95 |
| NSW, AUS (C). Medium Bodied Red With Fleshy Blackcurrant & Mocha Notes | |
| THE BUTCHER MALBEC | 25.95 |
| The Butcher of Buenos Aires, Mendoza, ARG (D). Smoky Aromas of Plums, Violets & Vanilla. Silky & Generous Weight | |
| MONTEPULCIANO D'ABRUZZO PARLARE | 22.95 |
| Montepulciano, ITALY, (C). Italian favourite, soft cherry fruits. | |
| FAUSTINO 1 GRAN RESERVA RIOJA | 36.5 |
| Alavesa, SPN (D). Spicy Oak, Fresh Blueberry & Raspberry, Subtle Whiffs of Slightly Burnt Cinnamon Rolls | |

SPARKLING

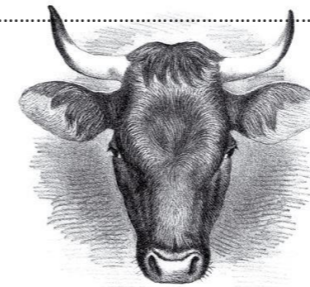
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| ¼ BOTTLE CANTI PROSECCO D.O.C | 8.5 |
| ITALY (2). Extra Dry With Hints of Green Apples & Florals | |
| BOLLA PROSECCO D.O.C | 24 |
| ITALY (2). Extra Dry with Ripe Fruit Aromas, Hints of Apple, Pear & Peach, Veins of Acidity & Lively Finish | |
| PIPER-HEIDSIECK BRUT, CHAMPAGNE | 64 |
| FRANCE, Nose of toasted almonds & hazelnuts, with flavours of apple, pear & hint of citrus. Lively & Light with added depth from Pinot Noir | |



FARM TO FORK

The Morning Star has been synonymous with Belfast and great food since the get go. From the amazing Gourmet Nights to the crocodile & ostrich! We're still winning awards;

Taste of Ulster
McKennis Top 100 Good Food Guide
Restaurant Association of Ireland Gastro Pub
Hospitality NI Top 100
Georgina Campbells Pubs of Ireland
The Rough Guides
Chairman's Award Best Pub Food
Bridgestone Ireland Good Food
Winner of British Airways Tourism Award



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 & the province ever since. Our family is still farming on the shores of Lough Neagh & in the Glens of Antrim. We try and 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 the prize winning animals at the annual NI Beef & Lamb Championships!

THE KITCHEN GARDEN

We've been growing our own Salads, Herbs, Fruits & 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! You might also find him thinking up new sausage recipes for our specials.

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|---|
| BEEF – McAlisters Farm, Co. Antrim |
| LAMB – Glens of Antrim |
| CHICKEN – Kearns & Sons Poultry, Co. Antrim |
| PORK – Givan Family, Belfast |
| EGGS – Cavanagh Free Range Eggs, Co. Fermanagh |
| FISH – Ewings Family Fishmongers, Belfast |
| POTATOES – Bradmount & Tullyhill Farm |
| HERBS & VEGGIES – The Kitchen Garden & North Down |
| CHEESE & DAIRY – Draynes Family Farm, Co. Antrim & Independent Farm House Cheese Producers |

ENJOYED YOUR VISIT?

Let us know and if you're on the following Facebook / Google / Instagram / Tripadvisor, we'd very much appreciate your review! If you've maybe not enjoyed your visit, let us know immediately & hopefully resolve any issues!

Thanks again from all the Team!



THE MORNING STAR
 POTTINGERS ENTRY
 EST. 1810

“A LA CARTE MENU”

FARM TO FORK
 AWARD WINNING BAR & RESTAURANT
 FOOD DAILY UNTIL 10PM

“BELFAST'S BEST GASTRO PUB”