ESTD. 1810

THE MORNING STAR

Potato & Rosemary Focaccia butter, oil 8
Hot Honey Fried Chicken chilli, sesame 9
Turkey & Ham Bon Bons cranberry aioli 9
Stuffing Croquettes salsa verde 8

Pork Belly apple, soy, sesame 9
Maple Sprouts alomonds, pangratto 8.5
Festive Chip shredded turkey & ham, sprouts, cheddar, gravy, cranberry aioli 9

Starters

Irish Seafood Chowder sml 12.95 / lrg 22
glenarm salmon, smoked haddock, coley, mussels, comber spuds, white wine cream, guinness wheaten

Moules Mariniere sml 12.95 / lrg 24
strangford lough mussels, garlic & white wine cream, parsley, lemon, focaccia

Whipped Goats Cheese pastry galette, beetroot, caramelised onion, rocket, balsamic tomato 11.95

Classic Prawn Cocktail lettuce, guinness wheaten, marie rose, cherry tomatoes 12.95

Chicken Liver Parfait co antrim chicken livers, port jelly, chicken butter, sourdough 12.5

Seasonal Roots Soup spiced cream of seasonal root veg, homemade bread, butter 8.5

Farmhouse Turkey Broth co antrim turkey, soup veg & pearl barley, guinness wheaten, butter 9.5

Award Winning Steaks

our steaks are sourced from the best traditional & native breeds from local farmers & our own farm on the shores of lough neagh. we dry age all our beef on the bone for 35 days to concentrate flavour & tenderness. the large cuts & bone-in are some of our favourites, be warned they're BIG. served sizzling on cast iron skillets with confit tomato & choice of chips/ champ / seasonal veg.

Chateaubriand
14oz / 395g / 55
sliced, 2 sides /jus

Tomahawk
55 / per kg
see server for sizes available
sliced or sizzling, 2 sides & sauce

T-bone
65 / per kg
see server for sizes available
sliced or sizzling, 2 sides & sauce

Fillet
10oz / 285g / 37

Ribeye
6oz / 170g / 22
10oz / 285g / 32

Sirloin
10oz / 285g / 30
16oz / 450g / 40

Rump
24oz / 680g / 32
36oz / 1.02kg / 40*
48oz / 1.36kg / 48*
*pre order required

"make it surf & turf"
add grilled garlic & parsley butter portavogie prawns 9.5

***Sauces**: Brandy Peppercorn, Classic Béarnaise, Homemade Gravy, Garlic & Parsley Butter, Café de Paris Butter, Red Wine Jus*

Seasonal & Classics

Chicken Parmigiana 19
co antrim chicken schnitzel, tomato marinara, hand cut chips, nduja crumb, pecorino

Pork Belly 24
co fermanagh pork belly, apple & glaze, colcannon, red cabbage, black pudding crumb, sage, jus

Classic Fish & Chips 20
irish sea coley, belfast lager batter, dill tartare, smashed peas, hand cut chips, lemon

Glenarm Salmon 27
cranberry & herb crumb, dill & caper velouté, dauphinoise potato, baby leeks, burnt lemon

Parsnip & Cranberry Pie 22.5
colcannon, seasonal vegetables, sage & vegetable stuffing, bay oil, bread sauce

12hr Beef Cheek 24
stout & treacle braise, hispi cabbage, creamy champ, mushroom & bacon bordelaise

Venison Pie 24
baroncourt est wild venison, dauphinoise potato, braised red cabbage, cranberry & port jus

Festive Turkey & Ham 24
mckavanaghs co antrim roast turkey, honey mustard baked ham, sage & onion stuffing, creamy mash, sea salt roasties, seasonal winter veg, homemade turkey gravy

Gourmet Burgers

butcher of 50 years Danny picks the best cuts for mincing & mixes in our own seasoning. cooked over flames & served with hand cut chips

Morning Star 18.5
6oz beef chuck & bone marrow patty, bacon, onion ring, cheddar, tomato, pickle, lettuce, burger mayo, brioche

Bookmaker Steak Sandwich 22.5
char grilled 6oz flank steak, café de paris butter, horseradish, rocket, tobacco onions, focaccia

K.F.C 18.5
keralan fried chicken, pickles, slaw, tomato lettuce, pickle, caramelised onion, balti mayo, sesame brioche

Festive Fritters Burger 19
chestnut, cranberry & pea fritters, smashed stuffing patty, smoked vegan cheese, beetroot, caramelised onion, herb stuffing, lettuce, tomato, potato bun

Add On: *Upgrade to Parmesan & Black Truffle 1.5*
Extra 6oz Beef Patty 6.5

Parmesan & Truffle Mayo Chips	5.5
Hand Cut Chips	4.5
Buttery Champ	4.5
Creamy Mash	4.5
Onion Rings, Beer Battered	4.5
Garlic Sauté Potatoes	5
Roasties, Rosemary Sea salt	5
Seasonal Vegetables	5
Baby Gem Salad, Honey Mustard	5
Garlic Aioli / Cranberry Mayo	1.5
Rainbow Slaw / Bread	1.5
Sauces *(see above)*	3.95

DISCRETIONARY SERVICE CHARGE OF 10%
Please note this is passed directly onto our team . We regret that we are unable to split bills

ALLERGIES & INTOLERANCES
Please make your servers aware of any allergies or intolerances & we'll do our utmost to accommodate. This is not a nut free environment, may contain traces
V - Vegetarian VE- Vegan GF - Gluten Free GFO - Gluten Free On Request
*Please Note Menu is subject to Change

THE LOUNGE POTTINGERS
18 QUALITY SINCE 10 ENTRY
RESTAURANT

ESTD. 1810

THE MORNING STAR

we've teamed up with mcalindon's, belfast's oldest family run wine & spirit merchants to source great wines that compliment our sourcing of great local food!

Red Wines

	175	250	btl
Tempranillo, Pleno navarra, spain. sustainable	6.95	9.5	26
Shiraz, Bear & Star s.east australia. vegan	7.75	10.75	31
Malbec, Los Primos mendoza, argentina. family	8.75	11.5	35
Merlot, Domaine Les Yeuses languedoc, france. st emilion/pomerol style			35
Vinho Tinto, Porta 6 Reserva 2021 lisboa, portugal. touriga, syrah & cab sav			36
Chianti, Ma|ssi Renzo tuscany, italy, award winning paolo masi			37
Pinot Noir, Pete's Pure murray darling, aus. sustainable. vegan			38
Rioja, Faustino 1 Gran Reserva 2014 alavesa, spn. the classic rioja			46
Priorat, Creu Celta 2021 priorat, catalunya, spn. belfast, mcalindon's grenache & carignan. think chateauneuf du pape			52
Saint-Emilion, Chateau Labattut 2023 bordeaux, fra. saint-georges-saint-emilion			55
Tempranillo, Finca La Estacada ucles, spain. supercharged rioja		***Magnum***	79

Rose Wines

Rosado, Trashumante navarra, spain, sustainable great food rosé!	6.95	9.5	26
Louraine Rose, The Holy Snail loire valley, france blend of gamay, cabernet franc & malbec	8.5	10.95	32.5

White Wines

	175	250	btl
Chardonnay, Pleno Viura navarra, spain. sustainable	6.95	9.5	26
Pinot Grigio, Vivolo Di Sasso peneto, italy, long lunch date!	7.95	10.95	32
Sauvignon Blanc, The Jumper marlborough, new zealand est by belfast man ernie hunter	8.75	11.5	35
Chardonnay, Beyond The River murray river, s.east australia. unoaked			34
Rebula, Klet Brda goriška brda, slovenia. classic northern italian grape, ribolla gialla. sustainable			35
Chenin Blanc, Delheim Estate stellenbosch, south africa. sauvignon alt			36
Albarino, Martin Codax rias baixas, spain. vegan			39
Rioja Blanco, Rioja Vega rioja, spain. tempranillo blanco, est 1882			40
Macon Villages, La Crochette mâconnais, burgundy, france. 100% chardonnay			48
Sancere, Domaine Laporte, Grandmontains 2023, loire, france. 100% sauvignon blanc			59

Sweet & Sparkling

Dessert, Cave De Crouseilles 'Les Hautains' gascogne, france, org, vegan	50ml/ 9.5	375ml/ 30
Prosecco D.O.C, Bolla veneto, italy, extra dry	'1/4 bottle' 9.5	28.5
Champagne, Moet & Chandon Brut Imperial champagne, france		75

Licensed Since 1810

the morning star is one of the city's most historic establishments, with a legacy that stretches back over three centuries! located in the most picturesque entry of our beautiful city. the building dates from the 1730's where it was first recorded in the town land maps, but come 1810 it is mentioned in the newsletter as a coaching stop for the belfast-to-dublin mail coaches. it provided rest & "refreshment" for weary travellers, earning its name from the early morning light that greeted the mail coaches. in 1798 famous united irishman henry joy mccracken was 'waked' here

1860s, the building was used by famous belfast family the riddells as an iron & metal merchants. it became a licensed premises in 1863. the bar was damaged by arson in the early 1920s during a period of sectarian violence but was restored in 1924. It also survived the belfast blitz in 1941!

the current building, is a grade b2 listed structure and is easily identified by the superb victorian sign hanging from a grandly exuberant iron bracket, being one of the finest examples of it's type in the city. another striking feature is the winged lion of st mark which sits guard over the entrance to the public bar. the downstairs bar has it's original terrazzo flooring & mahogany horse shoe bar.

since 3rd nov 1989 the morning star has been run by the mcalister family & is known for its steaks, irish whiskey, great pints of guinness, & fabulous old school hospitality, making it a beloved culinary & cultural landmark in Belfast & beyond!

Farm To Fork

we've been farming beef & lamb in the glens of antrim & on the shores of lough neagh since the 1800s. we're big supporters of our local farmers & source from great producers throughout the province. we still buy plenty of award winning beef & lamb at the annual ni beef & lamb championships (allams)!

beef, lamb & the master butcher

for over 50 years & 3 generations of our family our master butcher danny has been ensuring only the best meat reaches your plates. he's involved from farm to fork. look out for his steaks, sausages & burgers!

zero waste & organic kitchen garden since 1995

we've been growing our own salads, herbs, fruit & vegetables when in season for over 30 years. we use fresh in our kitchen & pottingers deli. we compost our food waste into the garden!

beef - local farmers & mcalisters lakeview farm, co. antrim
lamb - local farmers & cousins in cushendun, the glens
chicken - eddie kearns & sons poultry, co. antrim
spuds - tullyhill farm, co down
pork - buchanans, carryduff, mccarrons family, cavan
eggs - fruitvale farm, lough neagh
fish - ewings family fishmongers, fresh irish sea fish
herbs & veggies - our garden, arnotts, independents

-bridgestone ireland good food-
-let's go britain & ireland-
-georgina campbell's pubs of ireland-
-the rough guides-
-british airways tourism award-
-british airways best pub food-

· 1810 ·
THE MORNING STAR

-best gastropub co antrim 2011-2025 restaurants association of ireland-
-best sunday roast britain top 30 2024-
-mckennas guides best in ireland-
-founding member taste of ulster-
-belfast green business of the year-