

SMALL PLATES

OUR SMALL PLATES ARE PERFECT FOR SHARING OR HAVING ALONGSIDE A DRINK

CHARCUTERIE	16.95
Cured Coppa Ham, Italian Prosciutto, Spicy Salami, Sun Dried Tomatoes, Pickles, Herb Oil, Homemade Rosemary Focaccia	
PORK BELLY BITES	6.75
Honey & Mustard Glaze, Onion Jam (gf)	
MAPLE GLAZED SPROUTS	6.50
Crispy Smoked Pancetta, Sage & Brown Breadcrumbs	
TURKEY & STUFFING BONBON	6.50
Crispy Prosciutto, Cranberry Mayonnaise	
HOMEMADE BREADS	6.95
Sea Salt & Rosemary Focaccia & Guinness Wheaten Bread Whipped Chilli Butter, Herb Infused Oil, Balsamic Glaze (v)	
LOADED HAND CUT FRIES	6.95
Turkey & Honey Roast Ham, Shredded Sprouts, Red Wine Gravy, Cheddar, Cranberry Mayonnaise	

STARTERS

SPICED PARSNIP AND APPLE SOUP	6.50
Homemade Sea Salt & Rosemary Focaccia (v)	
SMOKED SALMON & DILL PARCEL	8.95
Ewings Smoked Salmon, Filo Pastry, Homegrown Horseradish	
KEARNS CHICKEN LIVER PARFAIT	8.5
Smoked Tomato Chutney, Toasted Red Onion Focaccia	
PORTAVOGIE PRAWN COCKTAIL	8.5
Ewings Portavogie Prawns, Leaves, Marie Rose Sauce, Guinness Wheaten Bread, Irish Butter	
EWINGS' SEAFOOD CHOWDER	8.95 / 13.95
Glenarm Salmon, Smoked Haddock, Strangford Mussels, Comber Potatoes, White Wine Cream, Guinness Wheaten(gfo)	
GARLIC & HERB MUSHROOMS	7.95
Crushed Garlic & Herb, Rosemary & Sea Salt Focaccia (v,gfo)	

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% ON TABLES OF 6 & MORE.

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.

SIGNATURE STEAKS

Served Sizzling On Cast Iron Skillets,
With Steak Butter, Saute Onion & Choice Of Side

DRY AGED FILLET STEAK

supremely tender and lean, with sublime and subtle flavour
10oz / 34.5

DRY AGED SIRLOIN STEAK

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
10oz / 28 16oz / 35.5

DRY AGED RIB EYE STEAK

deliciously beefy flavour due to the heavy marbled fat throughout the cut. Melts away when cooking ensuring a sensationally juicy steak
6oz / 18.5 10oz / 28

DRY AGED RUMP STEAK

rich beefy flavour, a little firmer in texture than other steaks
12oz / 22 24oz / 29.95
36oz / 38* 48oz / 46*

12oz CHATEAUBRIAND *We Recommend This Steak to Share!* 45

Dry Aged Irish Shorthorn Prime Fillet Steak,
Wrapped In Prosciutto, Homemade Steak Butter,
Served Sliced, Choice Of Two Classic Sides & A Sauce

T-BONE* *We Recommend This Steak to Share!* 60 / kg

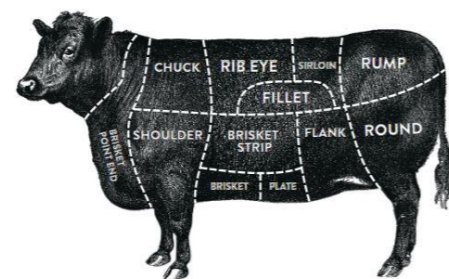
Crosscut of Fillet & Sirloin on the T- Bone Adding Extra Flavour
Homemade Steak Butter, Beer Battered Onion Rings
Classic Side & Sauce of Choice

TOMAHAWK* *We Recommend This Steak to Share!* 50 / kg

Dry Aged Prime Ribeye Cooked on the Bone
Homemade Steak Butter, Beer Battered Onion Rings
Classic Side & Sauce of Choice

SURF & TURF 4.25

Add Garlic & Herb Portavogie Prawns to Any of Our Steaks



*Steaks Subject To Availability *

CLASSIC & SEASONAL MAINS

BARONSCOURT ESTATE VENISON PIE	16.95
Proper Pie, Braised Red Cabbage, Colcannon Mash, Crispy Onions, Blackcurrant & Red Wine Jus	
CHICKEN PARMIGIANO	15.95
Free Range Crumbed Chicken Schnitzel, Aged Parmesan & Mozzarella, Tomato & Oregano Sauce, Cajun Hand Cut Chips & Garden Salad	
GIVANS' CRISPY PORK BELLY	17.5
Prosciutto Wrapped Potato Cake, Honey Glazed Celeriac & Carrots, Parsnip Puree, Prosciutto Crisps, Red Wine Jus	
ALE BATTERED FISH & CHIPS	15.95
Gourmet Style Sustainable Irish Coley, Belfast Ale Batter, Triple Cooked Chips, Homemade Tartare Sauce, Mushy Peas	
CLASSIC MUSSELS	sm 9.95 / lg 15.95
Strangford Lough Mussels, White Wine, Crushed Garlic & Homegrown Parsley Cream Gremolata, Wheaten Bread (gf)	
HERB CRUSTED GLENARM SALMON	
Sautéed Smoked Pancetta & Portavogie Prawn, Creamy Mash, Green Beans, Caper & Lemon Gremolata	
ROASTED PARSNIP & SAGE WELLINGTON	15.95
Vegan Pastry, Garlic & Rosemary Potatoes, Braised Red Cabbage, Cranberry & Brown Bread Sauce (ve)	
SLOW ROAST ULSTER BEEF	16.95
Beef Topside, Creamy Mash, Sea Salt & Rosemary Roasties, Seasonal Greens, Yorkshire Pudding, Red Wine Gravy (gfo)	

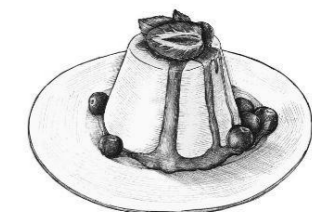
BITS ON THE SIDE

CLASSIC SIDES	4.25
HAND CUT CHIPS (v,gf)	CREAMY MASH (v,gf)
BUTTERY CHAMP (v,gf)	GARLIC MUSHROOMS (v,gf)
BEER BATTERED ONIONS (v)	SEASONAL VEGETABLES (v,gf)
GARLIC SAUTÉ POTATOES (v,gf)	
DIPS & BITS	1.5
ROASTED GARLIC AIOLI	CRANBERRY MAYONNAISE
CHUNKY COLESLAW	
ADD A SAUCE	3.5
RED WINE GRAVY	BRANDY PEPPERCORN SAUCE
GARLIC BUTTER & PARSLEY (v,gf)	CASHEL BLUE CHEESE (v)
CHIMICHURRI (ve,gf)	

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.

FESTIVE BURGER	16.95
Givans Pork & Sage Burger, Turkey & Stuffing Bonbon, Crispy Pancetta, Deep Fried Sprouts, Cranberry Cheese, Tomato, Lettuce & Toasted Brioche Bun	
VEGGIE STACK	14.5
Crispy Herb, Carrot & Chickpea Patty, Garlic Mushrooms, Tobacco Onions, Ale Battered Pickle, Tomato, Lettuce, Vegan Mayonnaise, Potato Brioche Bun (ve)	
BOOKMAKER	16.95
6oz Sliced Ribeye Steak, Caramelised Onion, Homegrown Rocket, Crispy Tobacco Onions, Stout Mayo, Toasted Ciabatta	
CHICKY BABE	15.95
Crispy Chicken Fillet, Givan's Streaky Bacon, Spiced Applewood Cheese, Crunchy Slaw, Tomato, Onion, Lettuce, Pickle, Garlic Aioli & Toasted Brioche Bun	
MORNING STAR	14.95
6oz Shorthorn Beef Burger, Coleraine Cheddar Cheese, Tomato, Onion, Lettuce, Pickle, Stout Mayonnaise & Toasted Brioche Bun	
ADD ON	
+ 6oz Beef Patty 4.5	+ Fried Cavanagh's Egg 2
+ Givan's Crispy Bacon 2	+ Beer Battered Onion Rings 2



PUDDINGS

IRISH STOUT STICKY TOFFEE PUDDING	6.95
Vanilla Ice Cream, Homemade Praline, Hot Butterscotch Sauce	
TRIO OF CHEESE	6.95
Cashel Blue, Spiced Applewood & Creamy Brie, Caramelised Onion Chutney & Biscuits	
BAKED GINGERBREAD CHEESECAKE	6.95
Biscuit Crumb, Homemade Rum & Raisin Ice Cream	
TRADITIONAL CHRISTMAS PUDDING	6.95
Brandy & Honeycomb Butter, Creme Anglaise	
DOUBLE CHOCOLATE YULE LOG	6.95
Berry Compote, Fresh Cream	

LIQUEUR COFFEE

POWERS IRISH COFFEE	7.25
Powers Whiskey, Demerara Sugar, Fresh Coffee, Fresh Cream	
BAILEYS LIQUEUR COFFEE	7.25
Baileys Irish Cream, Demerara Sugar, Coffee, Fresh Cream	
CALYPSO COFFEE	7.25
Tia Maria, Demerara Sugar, Coffee, Fresh Cream	
CAFE ROYALE	7.25
Hennessy Brandy, Demerara Sugar, Coffee, Fresh Cream	

COCKTAILS

BELFAST HARBOUR	8.95
Ruby Port / Blackcurrent Puree / Lime Juice / Bombu Rum / Lir Irish Whiskey / Angostura Bitters / Grated Nutmeg	
LEMON SHERBET	8.95
Chilli, Black Pepper & Lemongrass Infused Smirnoff Vodka / Pinot Grigio / Lemon Juice / Lemon Sherbet / Sugar Syrup / Lemongrass	
MORNING STAR OLD FASHIONED	8.95
Beef Fat Washed McConnells Irish Whiskey / Orange Bitters / Angostura Bitters / Sugar Syrup / Candied Bacon / Rosemary	
MANGO & CHILLI MARGARITA	8.95
Tequila / Cointreau / Mango/ Chilli/ Fresh Lime / Sea Salt	
ESPRESSO MARTINI	8.95
Smirnoff Vodka / Tia Maria / Fresh Espresso / Vanilla / Sugar Syrup	
PASSION FRUIT MARTINI	8.95
Smirnoff Vodka / Passion Fruit / Guava / Fresh Lime	
FROZEN STRAWBERRY DAIQUIRI	8.95
Bacardi Rum / Strawberry Liqueur / Fresh Lime / Strawberry Syrup	
CLASSIC WHISKEY SOUR	8.95
Lir Irish Whiskey / Lemon Juice / Egg White / Bitters	

DRAUGHT

MAGGIES LEAP	NI CRAFT BREW, IPA	4.7% / 6.35
ROLLING PAPERS	NI, HAZY PALE ALE	5.5% / 6.35
HARP	IRE, LAGER	4.3% / 5.95
ROCKSHORE	IRE, LAGER	4% / 5.95
SMITHWICKS	IRE, RED ALE	5% / 5.95
GUINNESS	IRE, STOUT	4.2% / 5.95
GUINNESS 0.0	IRE, "0.0" STOUT	0% / 5.65
CARLSBERG	DK, LAGER	3.8% / 5.95
HEINEKEN	NL, LAGER	5% / 6.25
BIRRA MORETTI	IT, LAGER	4.6% / 6.35
MADRI	ESP, LAGER	4.6% / 6.35
COORS	USA, LAGER	4% / 5.95
BLUE MOON	USA, WHEAT	5.4% / 6.35
ORCHARD THIEVES	ENG, CIDER	4.5% / 6.45

BOTTLES

BREW DOG	SCO, PUNK IPA, 330ML	5.4% / 4.85
BUDWEISER	USA, LAGER, 330ML	4.5% / 4.35
CORONA	MX, PALE LAGER, 330ml	4.5% / 5.25
PERONI "GF"	IT, GF LAGER, 330ml	5% / 5.45
HEINEKEN 00	NL, LAGER, 330ml	0% / 4.85
IMBONGO	NI, TROPICAL IPA, 440ML	5.5% / 5.85
MODEST	IRE, NE PALE, 440ML	4.2% / 5.25
KOPPARBERG	SW, CIDER, 500ml	4% / 6.25
MAGNERS ORIGINAL	IRE, CIDER, PINT	4.5% / 5.95

WHITE WINE

MAMAKU SAUVIGNON BLANC	175ml 8.25 / Bottle 32.5
Marlborough, NZ. This Bright, Refreshing Wine Has Aromas Of Apples, Pears And Gooseberries. Elegant & Deftly Balanced	
AZZIBA BIANCO	175ml 5.95 / Bottle 22
ITALY. Italian Blend, It Has Flavours Of Ripe Citrus And Subtle Stone Fruit, It Has A Soft Mouthfeel And Is Easy Drinking	
BONAVITA PINOT GRIGIO	175ml 7.5 / Bottle 27.5
Delle Venezie, ITALY. Crowd Pleasing Easy Drinking Wine with Subtle Pear & Apple Fruits & Beautifully Dry Finish	
THE PADDOCK CHARDONNAY	25.95
S.E Australia, AUS. A Sun-Packed Chardonnay Lifted Aromas Of Ripe White Peaches And Tropical Fruits Are Followed By Melon And Citrus	
CONDE VILLAR VINHO VERDE BRANCO	29.95
Minho, PORTUGAL. Tropical Aromas Of Pineapple And Mango, With Floral Notes. It Has A Soft Minerality With Refreshing Finish. (ve)	
PAUL MAS CUVÉE SECRETE CHARDONNAY	24.95
Languedoc-Roussillon, FRANCE. Rich and mellow, fruit bowl flavours, pineapple, mango, melon and vanilla. Vegan & Organic	

ROSE WINE

LA MAGLIA ROSA PINOT GRIGIO BLUSH	175ml 7.5 / Bottle 27.5
Veneto, ITALY. A Light, Dry Wine Is Very Easy-Drinking, With Subtle Red Fruit Flavours And A Soft Finish	
CANYON ROAD WHITE ZINFANDEL	175ml 5.95 / Bottle 22
California, USA. This Rose Is Light-Bodied With Hints Of Strawberry, Cherry Flavours, Watermelon And A Crisp, Smooth Finish.	
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 Bruignon And Peach As Well As Red Fruit Notes.	

RED WINE

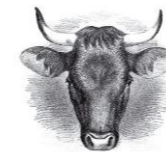
EL OSCURO MALBEC	175ml 7.95 / Bottle 29.95
Mendoza, ARGENTINA. Smoky Aromas Juicy Flavours Of Plum And Blackberry, With A Hint Of Chocolate And Vanilla From The Oak Ageing (VE) <i>We recommend this to go with any of our steaks!</i>	
CUVÉE SECRETE MERLOT CABERNET	175ml 7.75 / Bottle 29.5
Languedoc, FRANCE. Intense Black Fruit Flavours With Notes Of Plum & Herbal Garrigue with Hints Of Black Cherry. VE & Organic	
AZZIBA ROSSO	175ml 5.95 / Bottle 22
ITALY. Italian Blend, Easy Drinking Wine That Goes Great with Food. Light To Medium Bodied, Juicy Red Cherry & Plum. VE	
PAUL MAS PINOT NOIR	175ml 7.5 / Bottle 27.95
Languedoc, FRANCE. Soft Cherry Flavour with Tannin And Fruit To Balance. Nose of Sweet Spices, White Pepper & Vanilla. VE & Organic	
LA SERE CABERNET SAUVIGNON	29.95
Languedoc-Roussillon, FRANCE. Smooth, Easy-Drinking Wine Has Flavours Of Fresh Blackcurrants And Blackberries. VE	
CIRCA SHIRAZ	25.5
New South Wales, AUS. Palate Is Medium Bodied With Blackberry Brambly Fruits And Coffee Flavours Intertwined Within Soft Tannins	
VILLA DEI FIORI MONTEPULCIANO D'ABRUZZO	26.5
Montepulciano, ITALY. Combining Spicy Black Olives & Morello Cherry Notes. A Bold Red Wine, Bursting With Red Berry Flavours.	
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.	

SPARKLING

¼ BOTTLE CANTI PROSECCO D.O.C	8.95
ITALY (2). Extra Dry, Pale Straw in Colour with Hints of Green Apples & Florals	
BOLLA PROSECCO D.O.C	27
ITALY (2). Extra Dry with Ripe Fruit Aromas, Hints of Apple, Pear & Peach, Veins of Acidity & Lively Finish	
PIPER-HEIDSIECK BRUT, CHAMPAGNE	66
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

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 & 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 – 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



THE
MORNING STAR
 BAR & RESTAURANT
 EST. 1810

“A LA CARTE MENU”

FARM TO FORK
 AWARD WINNING BAR & RESTAURANT
 “BELFAST’S BEST GASTRO PUB”