

GRAZING

SEAFOOD PLATTER 35
Portavogie Prawn Cocktail, Crab Fennel Apple & Dill Salad, Ewing's Smoked Salmon, Strangford Lough Oysters Au Naturel, Courgette Frites, Guinness Wheaten Bread, Dill Tartate, Bloody Mary Jelly, Whipped Anchovy Butter, Toasted Rosemary Focaccia

OYSTERS AU NATUREL x3 /12.5 x6 /23
Strangford Lough Oysters, Crushed Ice, Parsley, Fresh Lemon

HOUSE OYSTERS x3 /12.5 x6 /23
Grilled Strangford Lough Oysters Morning Star Style Oysters, Lemon, Parsley, Bacon & Butter Crumble

BLOODY MARY OYSTERS x3 /12.5 x6 /23
Strangford Lough Oysters, Tabasco & Bloody Mary Mignonette

SEA SALT & ROSEMARY FOCACCIA 8.50
Warm Focaccia, Whipped Butter, Herb Oil (v)

STARTERS

HASH BROWN 7.95
Burnt Butter, Celeriac Puree, Manchego (v)

CRAB TOAST 9.95
Guinness Wheaten, Anchovy & Caper Butter, Crab, Apple & Fennel Salad, Dill Oil

POTTED BEEF 8.95
Pulled Beef Brisket, Jus, Yorkshire Pudding, Onion Gravy

WHISKEY GLAZED PORK BELLY 8.5
Co. Down Pork, Sticky Chilli Soy & Whiskey Glaze, Pickled Veg

HOT HONEY CHICKEN 7.5
Crispy Kearns' Co. Antrim Chicken, Hot Honey, Napa Slaw, Aioli

EWINGS' SEAFOOD CHOWDER 8.95 / 13.95
Glenarm Salmon, Smoked Haddock, Strangford Mussels, Comber Potatoes, White Wine Cream, Guinness Wheaten

CLASSIC MUSSELS sm 9.95 / lg 16.95
Strangford Lough Mussels, White Wine, Crushed Garlic & Parsley Cream, Gremolata, Guinness Wheaten Bread

ZUCCHINI FRITTES 7.5
Tempura Courgette, Burnt Lime, Garlic Aioli (ve)

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.

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)

COTE DE BOUEF OR 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 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 / 34.5

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 16oz / 35.5

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 / 18.5 10oz / 28

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 / 29.95

36oz / 38* 48oz / 46*

MAKE IT SURF & TURF 7.25

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

CLASSIC & SEASONAL MAINS

CHICKEN PARMIGIANO 16.95
Co Antrim Crumbed Chicken Schnitzel, Aged Parmesan,
Tomato & Oregano Sauce, Cajun Hand Cut Chips & Salad

PAN SEARED SEABASS 21.95
Sautéed Smoked Pancetta & Portavogie Prawn, New Potatoes,
Green Beans, Sea Salt & Caper Butter, Gremolata, Dill Oil (gfo)

BEEF & GUINNESS PIE 16.95
Co Antrim Dry Aged Beef Chuck, Caramelised Onions, Root
Veg & Garden Herbs, Braised in Guinness, Served with Champ,
Onion Gravy, Tobacco Onions

TRUFFLE BEEF RAGU 18.95
Slow Cooked Beef Ragu, Pappardelle Pasta, Mushroom,
Truffle Oil, Manchego, Toasted Garlic Focaccia

CHICKEN CAESAR SALAD 15.95
Free Range Grilled Chicken, Crispy Pancetta, Baby Gem,
Herb Croutons, Caesar Dressing, Parmesan

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

SUMMER VEGETABLE WELLINGTON 17.5
Puff Pastry, Broad Bean, Leek & Celeriac Wellington,
Garlic & Rosemary Potatoes, Miso Glazed Hispi Cabbage,
Red Currant Jus (ve)

STOUT BRAISED BEEF 18.95
Slow Cooked Daube of Shorthorn Beef, Buttered Champ,
Sea Salt & Rosemary Roasties, Seasonal Greens, Yorkshire
Pudding, Red Wine Jus

CONFIT PORK BELLY 19.5
Co. Fermanagh Pork, Black Pudding, Green Bean, Celeriac
Remoulade, Potato Hash, Celeriac Puree, Pork & Apple Jus

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 15.95
6oz Shorthorn Beef Burger, Cheese Rarebit, Tomato, Onion,
Lettuce, Pickle, Mustard Mayonnaise & Toasted Brioche Bun

BOOKMAKER 18.50
6oz Dry Aged Sliced Ribeye Steak, Caramelised Onion, Rocket,
Tobacco Onions, Horseradish Mayo, Toasted Ciabatta

CHICKY BABE 16.5
Crispy Chicken Fillet, Pancetta, Coleraine Cheddar,
Napa Slaw, Tomato, Onion, Lettuce, Pickle, Garlic Aioli,
Hot Honey, Toasted Brioche Bun

SMASH BURGER 16.5
Herb Broad Bean & Courgette Burger, Pickled Red Onion,
Courgette Fritts, Tomato, Lettuce, Vegan Mayonnaise, Potato
Brioche Bun (ve)

ADD ON 1.5
Upgrade Chips to Parmesan & Truffle

BITS ON THE SIDE

CLASSIC SIDES 4.75
HAND CUT CHIPS (v,gf) CREAMY MASH (v,gf)
BUTTERY CHAMP (v,gf) BEER BATTERED ONIONS (v)

SEASONAL SIDES 5.5
PARMESAN & TRUFFLE MAYO HAND CUT CHIPS
NEW SEASON POTATOES, HERB BUTTER (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)

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

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 And Blonde Notes.	
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	

COCKTAILS

LEMON SHERBET 8.95	
Chilli, Black Pepper & Lemongrass Infused Smirnoff Vodka / Pinot Grigio / Lemon Juice / Lemon Sherbet / Sugar Syrup / Lemongrass	
MORNING STAR OLD FASHIONED 9.5	
Beef Fat Washed McConnells Irish Whiskey / Orange Bitters / Angostura Bitters / Sugar Syrup / Rosemary	
THE 1810 9.5	
Smirnoff Vodka / Cointreau Liqueur / Fresh Lime Juice / Pineapple / Blackcurrant / Candied Orange	
SPICY MARGARITA 8.95	
Tequila / Cointreau / Chilli Flakes / 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	
THE BEACON 9.5	
Jameson Irish Whiskey / Apple Juice / Spiced Apple Syrup / Egg White / Fresh Lime Juice	
BRISTOL BUCK 8.95	
Harveys Bristol Cream Sherry / Ginger Ale / Apple Juice / Cinnamon	
BERRY BRAMBLE 9.5	
Whitley Neil Quince Gin / Lemon Juice / Blackberry Liqueur / Mixed Berry Coulis	
VIRGIN BRAMBLE 7.5	
Soda Water / Fresh Lemon Juice / Sugar Syrup / Berry Jam	
MAIDEN MULE 7.5	
Ginger Ale / Sugar Syrup / Cucumber / Fresh Lime	

• 1810 •
THE MORNING
STAR

WHITE WINE

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

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 Brugnion 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>	
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	
LA SERE CABERNET SAUVIGNON	175ml 7.95 / Bottle 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.	
MARQUÉS DE CÁCERES RIOJA, MAGNUM	57
Spain. Crianza, 14% Aroma Of Plum, Raspberry And Cranberry Plus Lots Of Spice Notes And A Little Leather. Juicy Fruit And Well Integrated Spice In This Delicious, Medium-Bodied Wine.	

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	

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 – Buchanans, Carryduff
EGGS – Fruitvale Farm, Lough Neagh
FISH – Ewings Family Fishmongers, Belfast
POTATOES – Bradmourt & Tullyhill Farm
HERBS & VEGGIES – The Kitchen Garden & North Down
CHEESE & DAIRY – Draynes Family Farm, Co. Antrim

ESTD.  1810

THE MORNING STAR

“A LA CARTE MENU”

 **POTTINGERS ENTRY**