



THE MORNING STAR

Dough Balls garlic aioli, pecorino	7	Beef Brisket Bon Bons béarnaise mayo	9
Hot Honey Fried Chicken chilli, sesame	9	Garden Fritto tempura veg, truffle honey	9
Crispy Mozzarella tomato & chilli marinara	8	Belfast Chip crispy bacon, black pudding, cheddar, gravy, aioli	9
Oysters Au Naturelle mignonette, lemon (each)	4		

Starters

Irish Seafood Chowder glenarm salmon, smoked haddock, coley, mussels, comber spuds, white wine cream, guinness wheaten	sml 12.95 / lrg 22
Moules Marinere strangford lough mussels, garlic & white wine cream, parsley, lemon, focaccia	sml 12.95 / lrg 24
Whipped Goats Cheese puff pastry, beetroot, caramelised onion, rocket, tomato	11.5
Gambas Pil Pil irish sea prawns, smoked tomato & chilli butter, sea salt foccacia	12

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 / 59 sliced, 2 sides /jus	Fillet 10oz / 285g / 38	Rump 24oz / 680g / 32 36oz / 1.02kg / 40* 48oz / 1.36kg / 48* *pre order required
Tomahawk 58 / per kg see server for sizes available sliced or sizzling, 2 sides & sauce	Ribeye 6oz / 170g / 22 10oz / 285g / 33	"make it surf & turf" add grilled garlic & parsley butter portavogie prawns 9.5
T-bone 65 / per kg see server for sizes available sliced or sizzling, 2 sides & sauce	Sirloin 10oz / 285g / 32 16oz / 450g / 45	

Sauces: Brandy Peppercorn, Classic Béarnaise, Homemade Gravy, Garlic & Parsley Butter, Café de Paris Butter, Red Wine Jus 3.95

Seasonal & Classics

Chicken Parmigiana panko crumbed co antrim chicken schnitzel, tomato marinara, hand cut chips, nduja crumb, parmesan	19
Classic Fish & Chips irish sea coley, belfast lager batter, dill tartare, smashed peas, hand cut chips, lemon	20
Glenarm Salmon herb crumb, dill & caper velouté, dauphinoise potato, fine green beans, burnt lemon	27
Parsnip & Cranberry Pie colcannon, seasonal winter vegetables, stuffing croquette, bay oil, bread sauce	22.5
12hr Beef Cheek stout & treacle braise, hispi cabbage, creamy champ, mushroom & bacon bordelaise	24
Chicken & Smoked Ham Pie co antrim chicken & pulled ham, leek & cider cream, champ, braised red cabbage, gravy	20
Confit Duck co monaghan duck leg, dauphinoise potato, seasonal veg, baby leeks, orange & port jus	24

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 6oz beef chuck & bone marrow patty, bacon, onion ring, cheddar, tomato, pickle, lettuce, burger mayo, brioche	18.5	Parmesan & Truffle Mayo Chips	5.5
Bookmaker Steak Sandwich char grilled 6oz flank steak, café de paris butter, horseradish, rocket, tobacco onions, focaccia	22.5	Hand Cut Chips	4.5
K.F.C keralan fried chicken, pickles, slaw, tomato lettuce, pickle, caramelised onion, balti mayo, sesame brioche	18.5	Buttery Champ	4.5
Big Boy Bhaji crispy vegetable & sesame bhajis, labneh, red onion chutney, coriander salsa, pickled chilli, vegan brioche	18.5	Creamy Mash	4.5
Add On: Upgrade to Parmesan & Black Truffle	1.5	Onion Rings, Beer Battered	4.5
Extra 6oz Beef Patty	6.5	Garlic Sauté Potatoes	5
		Roasties, Rosemary Sea salt	5
		Seasonal Vegetables	5
		Baby Gem Salad, Honey Mustard	5
		Garlic Aioli	1.5
		Rainbow Slaw / Breads	1.5
		Sauces (see above)	3.95
		Cauliflower Cheese Gratin	5.5

DISCRETIONARY SERVICE CHARGE OF 10%

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 - GF Option

*Please Note Menu is subject to Change

