

STARTERS

SOUP OF THE DAY (v) 5.95
Homemade Bread, Irish Butter

HOMEMADE BREADS & HERB OIL (v) 5.50
Selection of Homemade Breads & Oils

CHICKPEA FRITTERS (v) 6.25
Homegrown Herbs, Mixed Leaves, Lemon & Mustard Mayo

CHICKEN LIVER PATE 6.95
Co Antrim Chicken Liver, Cranberry & Caramelised Red Onion Chutney, Irish Honey, Sea Salt, Crusty Bread

BRAISED BEEF BON BON 6.5
Co. Antrim Shorthorn Beef, Bearnaise Sauce

BUFFALO CHICKEN WINGS 6.25
Kearns' Chicken, Hot Sauce, Celery, Cashel Blue Cheese

SALT & CHILLI CHICKEN STRIPS 6.75
Kearns' Free-Range Chicken, Crispy Poppadom, Stir-fry Veg

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

BELFAST FRIES 6.5
Homemade Chips, Clonakilty Black Pudding, Givan's Crispy Bacon, Spring Onions, Irish Cheddar, Red Wine Gravy

MUSSELS & OYSTERS

DELIVERED FRESH DAILY FROM STRANGFORD & LECALE PENINSULA

STRANGFORD MUSSELS 8.5 / 14.5
Strangford Lough Mussels, White Wine, Crushed Garlic & Homegrown Parsley Cream, Guinness Wheaten Bread

MOULES ET FRITES 15.5
Strangford Lough Mussels, White Wine, Crushed Garlic & Homegrown Parsley Cream, Chips

OYSTERS AU NATUREL x3 / 9 x6 / 18
Served On Crushed Ice, Shallot Dressing, Parsley, Fresh Lemon

ROCKEFELLER OYSTERS x3 / 10 x6 / 20
Rock Salt, Fresh Parsley, Melted Butter, Toasted Crumb

OYSTERS KILPATRICK x3 / 10 x6 / 20
Grilled in the half Shell, Parsley, Crispy Bacon, Worcestershire

STEAKS

AWARD WINNING MCALISTER'S FARM BEEF DRY AGED ON THE BONE FOR 35 DAYS. SERVED SIZZLING ON CAST IRON SKILLETS WITH CONFIT TOMATO, SAUTÉ ONIONS. ALL STEAKS SERVED WITH A CHOICE OF SIDE & STEAK BUTTER

PICK YOUR CUT

10oz / 283g PRIME FILLET 27.50

10oz / 283g PRIME SIRLOIN 24.95

10oz / 283g GRASS FED RIBEYE 24.95

12oz / 340g DRY AGED RUMP 15.95

24oz / 680g DRY AGED RUMP 26.50

32oz / 910g DRY AGED RUMP 36.50**

48oz / 1.36kg DRY AGED RUMP 44.95**

42oz / 1.2kg COTE DE BOEUF 59.50**

CHOOSE A SIDE

CREAMY MASH / TRIPLE COOKED CHIPS / GARDEN SALAD
HOMEMADE CREAMY CHAMP / SEASONAL VEGETABLES

ADD A SAUCE 2.95

RED WINE GRAVY / BRANDY PEPPERCORN /
BEARNAISE / CRUSHED GARLIC & PARSLEY BUTTER /
CASHEL BLUE CHEESE

STEAKS SUBJECT TO AVAILABILITY, 48 HOUR PRE ORDER REQUIRED

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.

MAINS

PIE OF THE DAY 14.5
All Butter Puff Pastry, Celeriac Mash, Braised Red Cabbage, Carrot Crisps, Red Wine Jus - Vegan Option Available

BEER BATTERED FISH & CHIPS 13.5
Sustainably Sourced Irish Coley, Belfast Lager Batter, Balsamic Triple Cooked Chips, Homemade Tartare Sauce, Mushy Peas

CHICKEN GOUJONS 13.5
Kearns' Tempura Chicken Fillet Strips, Triple Cooked Chips, Seasonal Salad, Roasted Garlic Aioli

PAN FRIED GLENARM SALMON 15.95
Comber Potato Crisps, Sauté Seasonal Greens, White Wine & Homegrown Dill Velouté

HERB ROAST CHICKEN 14.5
Kearns Co. Antrim Free Range Chicken, Pomme Puree, Dauphinoise Potatoes, Roasted Root Vegetables, Crispy Hasselback Potatoes, Yorkshire Pudding, Red Wine Gravy

DAUBE OF BEEF 14.5
Slow Braised Daube, Pomme Puree, Dauphinoise Potatoes, Roasted Root Vegetables, Crispy Hasselback Potatoes, Yorkshire Pudding, Sticky Beef Jus

ROSEMARY ROAST LAMB 15.5
Clogher Valley Rolled Leg of Lamb, Pomme Puree, Dauphinoise Potatoes, Roasted Root Vegetables, Crispy Hasselback Potatoes, Salsa Verde

SIDES

SIDES 3.85
HOMEMADE CHIPS CREAMY MASH
HOMEMADE CHAMP GARDEN SALAD
BEER BATTERED ONION RINGS BUTTERED SEASONAL VEG
GARLIC POTATOES SAUTÉ MUSHROOMS

SAUCES 2.95
/ HOMEMADE GRAVY
/ BRANDY PEPPERCORN SAUCE
/ CRUSHED GARLIC BUTTER & PARSLEY
/ BEARNAISE SAUCE
/ CASHEL BLUE CHEESE

DIPS 1
/ CRUSHED GARLIC AIOLI
/ PAPRIKA MAYO
/ HOT SAUCE
/ CHUNKY SLAW
/ LEMON & MUSTARD MAYO

BURGERS

THE BEEF IS GRASS FED AND REARED ON OUR FAMILY FARM ON THE SHORES OF LOUGH NEAGH, GROUND IN-HOUSE BY OUR MASTER BUTCHER WITH A MIX OF HERBS AND SPICES & FINALLY COOKED TO PERFECTION, WITH HOMEMADE CHIPS

DU BOEUF BURGER 14.5
6oz Shorthorn Beef Burger, Caramelised Red Onion, Béarnaise Sauce, Tomato, Onion, Lettuce, Pickle, Paprika Mayo

CHUNKY CHICKEN BURGER 14.5
Tempura Chicken Fillet, Crispy Givan's Bacon, Coleraine Cheddar Cheese, Crunchy Slaw, Tomato, Onion, Lettuce, Pickle, Paprika Mayo

MAC VEGAN BURGER (v) 13.5
Chickpea, Carrot & Seasonal Greens Patty, Miso BBQ Mushrooms, Pickled Red Onion, Tomato, Onion, Lettuce, Pickle, Lemon & Mustard Mayo

HEIFER BURGER 14.5
Two 6oz Shorthorn Beef Patties, Coleraine Cheddar Cheese, Crispy Givan's Bacon, Tomato, Onion, Lettuce, Pickle, Paprika Mayo

BOOKMAKER SANDWICH 14.95
6oz Sliced Picanha Steak, Caramelised Onions, Tobacco Onions, Tomato, Onion, Lettuce, Pickle, Bearnaise Mayo

PUDDINGS

WINTER BERRY PAVLOVA 6.50
Fresh Cream, Winter Berries

IRISH STOUT STICKY TOFFEE PUDDING 6.50
Vanilla Ice Cream, Praline, Butterscotch Sauce

WHITE & DARK CHOCOLATE CHEESECAKE 6.50
Double Chocolate, Biscuit, Praline Crumb

BREAD & BUTTER PUDDING 6.50
Whiskey & Coffee Crème Anglaise

COCKTAILS

GRAPEFRUIT MARGARITA	/ 8.25
Rose Tequila / Cointreau / Grapefruit / Fresh Lime	
ESPRESSO MARTINI	/ 8.25
Smirnoff / Tia Maria / Fresh Espresso / Vanilla / Sugar Syrup	
CAUSEWAY WHISKEY SOUR	/ 8.25
Proper No Twelve / Fresh Lemon Juice / Sugar Syrup / Orange	
MORNING STAR MARTINI	/ 8.25
Bacardi / Rasperry Liqueur / Grenadine /Lime / Pineapple	
CLASSIC MOJITO	/ 8.25
Bacardi / Fresh Lime Juice / Mint Leaves / Sugar Syrup	
STRAWBERRY MOJITO	/ 8.25
Bacardi / Lime Juice / Mint Leaves / Sugar Syrup / Strawberry	
THE RED CREST	/ 8.25
Jameson Crested 10 Whiskey / Martini / Berry Syrup / Lemon	
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

ORCHARD THIEVES	APPLE CIDER	4.5% / 5.50
MAGGIES LEAP	IPA	4.7% / 5.50
BELFAST BLACK	STOUT	4.2% / 5.50
HELLES	LAGER	4.2% / 4.95
GUINNESS	STOUT	4.2% / 5.20
GUINNESS 0.0	STOUT	0% / 5.25
HARP	LAGER	4.3% / 5.20
HOP HOUSE 13	DOUBLE HOPPED	5% / 5.35
ROCKSHORE	ATLANTIC LAGER	4% / 5.20
SMITHWICKS	RED ALE	5% / 5.20
CARLSBERG	LAGER	3.8% / 4.95
HEINEKEN	LAGER	5% / 5.35
BIRRA MORETTI	LAGER	4.6% / 5.50
ESTRELLA	LAGER	4.6% / 5.50

BOTTLED BEERS & CIDERS

HALLION RED	330ml / 4.2%	4.50
HENRIETTA THE HEN	500ml / 4.7%	5.95
GUINNESS EXTRA	PINT / 4.2%	5.20
HARP LAGER	PINT / 4%	5.20
FOXES ROCK GF LAGER	PINT / 4.5%	5.50
FOXES ROCK ALCOHOL FREE	PINT / 0%	4.50
MAGNERS ORIGINAL	PINT / 4.5%	5.15
MADDENS MELLOW CIDER	500ml / 4.5%	5.50
CARSON'S CRISP CIDER	500ml / 4.5%	5.50
DOYLES BERRY 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 21.50
Delle Venezie, ITALY (1). Crowd Pleaser With Light Refreshing Apple Fruits & Beautifully Dry Finish

TEMPUS TWO PINOT GRIS 24.50
NSW, AUS (2). Soft Style Pinot Gris In Easy Drinking Style With Delicate Grassy Citrus Fruits

ROSE WINE

FOLONARI PINOT GRIGIO BLUSH 21.50
Veneto, Italy. Light Fresh and soft with apple and soft fruits

SIERRA CREEK WHITE ZINFANDEL 19.00
California, USA (5). Medium Sweet Rose. Strawberries & Cream Eat Your Heart Out

RED WINE

TEMPUS TWO 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

MARQUES DE LA CONCORDIA TEMPRANILLO 28.50
Rioja, SPN (C). Medium Bodied Tempranillo, Warm Red Fruit & Beautiful Soft Finish

MONTEPULCIANO D'ABRUZZO PARLARE 22.95
Montepulciano, ITALY, (C). Italian favourite, soft cherry fruits.

FAUSTINO 1 GRAN RESERVA RIOJA 36.50
Alavesa, SPN (D). Spicy Oak, Fresh Blueberry & Raspberry, Subtle Whiffs of Slightly Burnt Cinnamon Rolls

SPARKLING

¼ BOTTLE CANTI PROSECCO D.O.C 8.45
ITALY (2). Extra Dry With Hints of Green Apples & Florals

BOLLA PROSECCO D.O.C 22.95
ITALY (2). Extra Dry with Ripe Fruit Aromas, Hints of Apple, Pear & Peach, Veins of Acidity & Lively Finish

PIPER-HEIDSIECK BRUT, CHAMPAGNE 62.95

SUPPLIERS & AWARDS

We support sustainable farming practices and endeavour to champion great local artisan produce from our wee country wherever possible.

With the three generations before us in the beef farming trade, we ensure to hand pick the best grass fed beef & lamb for your plates.

We have an in-house butcher who is responsible for making sure that all of our burgers, sausages & steaks are the best about.

Beef – Lakeview Farm Meats, Co. Antrim
Chicken – Kearns Poultry, Co. Antrim
Pork – Givans, Belfast
Eggs –Cavanagh Eggs, Co.Fermanagh
Fish – Ewings Family Fishmongers, Belfast
Potatoes – Bradmount & Tullyhill Farm
Herbs & Veggies –The Morning Star Kitchen Garden
Dairy – Draynes Farm, Co. Antrim

Please register for
COVID Track & Trace purposes



Scan the QR code
OR

Go to <https://hu.oqlist.co.uk>
and choose The Morning Star

THE MORNING STAR



PROPER PUB – PROPER GRUB
EST.1810