

STARTERS

- STRANGFORD LOUGH OYSTERS** x3 /12.5 x6 /23
 Farmed Sustainably, hand picked & delivered daily. Our chefs shuck the oysters to order, best enjoyed with a pint of Stout.
- AU NATUREL** **MORNING STAR**
 Crushed Ice, Grilled, Crispy Bacon
 Parsley, Fresh Lemon Lemon & Parsley
- CHARCUTERIE** 16.95
 Cured Coppa Ham, Italian Prosciutto, Spicy Salami, Sun Dried Tomatoes, Pickles, Herb Oil, Homemade Bread (gfo)
- SEA SALT & ROSEMARY FOCACCIA** 8.50
 Warm Tear & Share Focaccia, Whipped Butter, Herb Oil (v)
- SOUP OF THE DAY** 6.5
 Changes daily, Served with Homemade Bread & Butter (v)
- STICKY NDUJA BBQ WINGS** 6.5
 Crispy Kearns' Co. Antrim Chicken, Homemade Nduja
- EWINGS' SEAFOOD CHOWDER** 8.95 / 13.95
 Glenarm Salmon, Smoked Haddock, Strangford Mussels, Comber Potatoes, White Wine Cream, Guinness Wheaten(gfo)
- PORK BELLY BITES** 6.75
 Givan's Pork, Honey & Mustard Glaze, Onion Jam (gf)
- CLASSIC MUSSELS** sm 9.95 / lg 16.95
 Strangford Lough Mussels, White Wine, Crushed Garlic & Homegrown Parsley Cream Gremolata, Wheaten Bread (gf)
- 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%

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.

STEAKS TO SHARE

We recommend these showstopper steaks to share.
 A perfect choice alongside a bottle of Malbec.
 Choice Of Two Classic Sides & A Sauce

12oz CHATEAUBRIAND 45

Dry Aged Irish Shorthorn Prime Fillet Steak,
 Wrapped In Prosciutto, Homemade Steak Butter(gfo)

T-BONE 60 / kg

Served Sizzling on Cast Iron Skillet,
 Crosscut of Fillet & Sirloin on the T- Bone,
 Homemade Steak Butter, Beer Battered Onion Rings (gfo)

COTE DE BOUEF OR TOMAHAWK 50 / kg

Served Sizzling on Cast Iron Skillet,
 Dry Aged Prime Ribeye Cooked on the Bone,
 Homemade Steak Butter, Beer Battered Onion Rings (gfo)

*Sharing Steaks Subject To Availability *

Served Sizzling On Cast Iron Skillets, With Steak Butter, 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

- MARKET FISH** 18.95
 Sautéed Smoked Pancetta & Portavogie Prawn, Crispy Baby Boils, Green Beans, Capers & Lemon Gremolata (gfo)
- PIE OF THE DAY** 17.25
 Braised Red Cabbage, Colcannon Mash, Crispy Tobacco Onions, Blackcurrant & Red Wine Jus
- PASTA ALLA VODKA** 15.95
 Homemade Nduja, Roasted Tomato, Basil & Aged Parmesan
- GIVANS' CRISPY PORK BELLY** 17.5
 Prosciutto Wrapped Potato Cake, Honey Glazed Celeriac & Carrots, Parsnip Puree, Prosciutto Crisps, Red Wine Jus (gf)
- ALE BATTERED FISH & CHIPS** 15.95
 Gourmet Style Sustainable Irish Coley, Belfast Ale Batter, Triple Cooked Chips, Homemade Tartare Sauce, Mushy Peas
- ROASTED PARSNIP & SAGE WELLINGTON** 15.95
 Vegan Pastry, Garlic & Rosemary Potatoes, Braised Red Cabbage, Brown Bread Sauce (ve)
- CHICKEN PARMIGIANO** 15.95
 Free Range Crumbed Chicken Schnitzel, Aged Parmesan, Tomato & Oregano Sauce, Cajun Hand Cut Chips & Salad
- SLOW ROAST ULSTER BEEF** 16.95
 Beef Topside, Creamy Mash, Sea Salt & Rosemary Roasties, Seasonal Greens, Yorkshire Pudding, Red Wine Gravy (gfo)

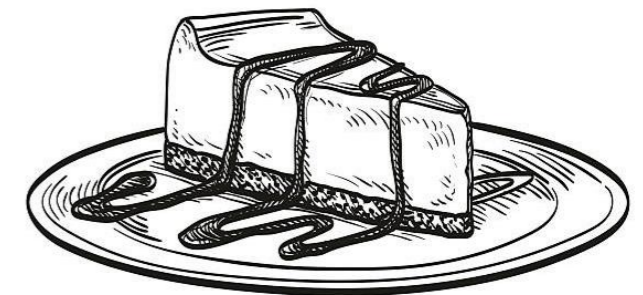
BITS ON THE SIDE

- CLASSIC SIDES** 4.5
 HAND CUT CHIPS (v,gf) CREAMY MASH (v,gf)
 BUTTERY CHAMP (v,gf) SEASONAL VEGETABLES (v,gf)
 GARLIC MUSHROOMS (v,gf) BEER BATTERED ONIONS (v)
 GARLIC SAUTÉ POTATOES (v,gf)
- DIPS & BITS** 1.5
 ROASTED GARLIC AIOLI (v) CHUNKY COLESLAW (v)
- ADD A SAUCE** 3.75
 RED WINE GRAVY BRANDY PEPPERCORN SAUCE
 GARLIC BUTTER & PARSLEY (v,gf) 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.

- MORNING STAR** 14.95
 6oz Shorthorn Beef Burger, Coleraine Cheddar Cheese, Tomato, Onion, Lettuce, Pickle, Stout Mayonnaise & Toasted Brioche Bun
- BOOKMAKER** 16.95
 6oz Sliced Ribeye Steak, Caramelised Onion, Homegrown Rocket, Crispy Tobacco Onions, Stout Mayo, Toasted Ciabatta
- CHICKY BABE** 16.5
 Crispy Chicken Fillet, Crispy Pancetta, Spiced Applewood Cheese, Crunchy Slaw, Tomato, Onion, Lettuce, Pickle, Garlic Aioli & Toasted Brioche Bun
- VEGGIE STACK** 15.5
 Crispy Herb, Carrot & Chickpea Patty, Garlic Mushrooms, Tobacco Onions, Ale Battered Pickle, Tomato, Lettuce, Vegan Mayonnaise, Potato Brioche Bun (ve)
- ADD ON**
 + 6oz Beef Patty 4.5 + Fried Cavanagh's Egg 2
 + Givan's Crispy Bacon 2 + Beer Battered Onion Rings 2



PUDDINGS

- IRISH COFFEE TIRAMISU** 7.25
 Lir Irish Whiskey, Pacha Honduras Coffee, Chocolate Mousse, Draynes Cream
- IRISH STOUT STICKY TOFFEE PUDDING** 6.95
 Vanilla Ice Cream, Homemade Praline, Butterscotch Sauce (v)
- ARMAGH APPLE CRUMBLE** 6.95
 Toasted Oats, Crème Anglaise
- CHEESECAKE OF THE DAY** 6.95
 Biscuit Crumb, Homemade Ice Cream (v)

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

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% / 6.55
ROLLING PAPERS	NI, HAZY PALE ALE	5.5% / 6.55
HARP	IRE, LAGER	4.3% / 5.95
ROCKSHORE	IRE, LAGER	4% / 5.95
SMITHWICKS	IRE, RED ALE	5% / 5.95
BEAMISH	IRE, STOUT	4.1% / 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% / 6.55
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)	

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	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

Spain, Crianza, 14%
Aroma of plum, raspberry and cranberry plus lots of spice notes and a little leather. Taking a sip reveals lots of juicy fruit and really well integrated spice in this delicious, medium-bodied wine.

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	

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”