

ESTD.



1810

THE MORNING STAR

SHARING 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.

12OZ CHATEAUBRIAND 45

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

1.2KG T-BONE 72

Crosscut of Fillet & Sirloin on the T- Bone,
 Homemade Steak Butter, Beer Battered Onion Rings
 Choice Of Two Classic Sides & A Sauce

SLOW ROAST ULSTER BEEF 16.95

McAlister's Farm Beef Topside,
 Creamy Mash, Sea Salt & Rosemary Roasties,
 Seasonal Greens, Yorkshire Pudding, Red Wine Gravy

PARSNIP & SAGE WELLINGTON 15.95

Vegan Pastry, Garlic & Rosemary Roasties, Braised
 Red Cabbage, Cranberry & Brown Bread Sauce

HERB ROAST CHICKEN 16.95

Kearns Co. Antrim Free Range Chicken,
 Creamy Mash, Sea Salt & Rosemary Roasties,
 Buttered Seasonal Greens, Red Wine Gravy,
 Yorkshire Pudding

ROSEMARY LEG OF LAMB 17.95

Carved Glens of Antrim Beltex Lamb,
 Creamy Mash, Sea Salt & Rosemary Roasties,
 Buttered Seasonal Greens, Red Wine Jus,
 Yorkshire Pudding

SIGNATURE SIDES

GARLIC & ROSEMARY ROAST POTATOES 4.75

CAULIFLOWER CHEESE 4.75

YORKSHIRE PUDDING EACH 0.75