



THE MORNING STAR

Starters

Oysters Au Naturelle mignonette, lemon (each)	4	Star Oysters grilled, bone marrow, chicken crumb	5
Hot Honey Fried Chicken chilli, sesame	9	Fritto Misto calamari, whitebait, lime harissa mayo	12
Buratta heritage tomato, herb oil, focaccia (v)	11.5	Beef Carpaccio balsamic, parmesan, chive pesto	12
Dundrum Crab potato, fennel, zucchini, apple	14	Hot Wings spicy sriracha, pickled chilli, aioli	9
Irish Seafood Chowder glenarm salmon, smoked haddock, coley, mussels, comber spuds, white wine cream, guinness wheaten			sml 12.95 / lrg 22
Moules Mariniere strangford lough mussels, garlic & white wine cream, parsley, lemon, sea salt focaccia			sml 12.95 / lrg 24

Seafood Tower 45

Six Oysters Au Naturel, Salt & Pepper Calamari, Deep Fried Whitebait, Classic Moules Mariniere, Lemon & Garlic Aioli, Mignonette, Seaweed Butter, Guinness Wheaten Bread

Award Winning Steaks

our steaks are sourced from the best traditional & native breeds from local farmers & our farm on the shores of lough neagh. we dry age all our beef 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
T-bone 65 / 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
Tomahawk 58 / per kg see server for sizes available sliced or sizzling, 2 sides & sauce	Sirloin 10oz / 285g / 32 16oz / 450g / 45	
<i>Brandy Peppercorn Garlic & Parsley Butter</i>	Sauces 3.95 <i>Classic Béarnaise Café de Paris Butter</i>	<i>Homemade Gravy Red Wine Jus</i>

Seasonal & Classics

Chicken Parmigiana panko crumbed co antrim chicken schnitzel, tomato marinara, hand cut chips, nduja crumb, parmesan	19.5
Classic Fish & Chips irish sea coley, belfast lager batter, dill tartare, smashed peas, hand cut chips, lemon	20
Market Fish * See Special pan fried, dill & caper velouté, dauphinoise potato, seasonal greens, burnt lemon	28
Steak Salad seared ribeye steak, rocket, herby comber potatoes, zucchini, balsamic, parmesan	23
12hr Beef Cheek stout & treacle braise, hispi cabbage, creamy champ, mushroom & bacon bordelaise	24
Beef & Guinness Pie guinness braised co antrim beef, seasonal vegetable & herbs, butter pastry, champ, red cabbage, gravy	22
Crab Linguini * veggie option available Dundrum crab, courgette, garlic white wine & fresh chilli cream, toasted sea salt focaccia	26
Traditional Irish Lamb Stew co antrim mountain lamb, root vegetables, fresh herbs, comber spuds, homemade guinness wheaten, butter	22

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, stout glazed beef, onion ring, cheddar, tomato, pickle, red onion, lettuce, burger mayo, brioche	20.5	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 (v)	18.5	Creamy Mash	4.5
Add On: Upgrade to Parmesan & Black Truffle Extra 6oz Beef Patty	1.5 6.5	Onion Rings, Beer Battered	4.5
		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

