

RESTAURANT WEEK 2019

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SOUP OF THE DAY (v)

Homemade Guinness Wheaten & Butter

MISO CHARRED AUBERGINE STEAK (ve)

Sweet Miso Dressing, Crispy Rathlin Island Seaweed

HONEY CHILLI CHICKEN WINGS

Kearns Free Range Chicken, Garden Salad

COMBER POTATO BOXTY

Givans's Smoked Pancetta & Clonakilty Black Pudding

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BELFAST LAGER BATTERED COLEY GOUJONS

Chunky Tartare Sauce, Pea Puree, Triple Cooked Chips

MINTED SUFFOLK LAMB BURGER

Toasted Brioche Bun, 6oz Homemade Co. Antrim Lamb Patty, Minted Yoghurt, Grilled Halloumi, Homegrown Rocket & Triple Cooked Chips

8OZ ANGUS RUMP STEAK

35 Day Dry Aged McAlister Farm Beef, Served with Grilled Tomato, Sauté Onions & Side of Either Triple Cooked Chips, Creamy Champ or Seasonal Veg

HAM HOCK MAC 'N' CHEESE

Coleraine Cheddar, Givan's Slow Cooked Ham Hock

ROASTED SQUASH PEARL BARLEY RISOTTO (ve)

Homegrown Sage

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IRISH WHISKEY CRANACHAN

Fresh Co Down Raspberries, Homegrown Mint

PROPER BANOFFEE PIE

Draynes Fresh Cream

SALTED CHOCOLATE TART

Amaretto Ice Cream

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Restaurant Week Set Menu

Monday – Thursday 12-7pm

Proper Pub & Proper Grub Menu

Doing the classics right

Main Course 10

2 Course 15

#gastropubclassics

Choose from...

- Starter & Main
- Main & Dessert
- Main & Pint or Glass of Wine

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If You're Thirsty...

Mon- Thur

Powers Irish Coffee	6
Tiramisu Martini	6
Shortcross & Fevertree	6



THE MORNING STAR
EST 1810
BAR + RESTAURANT

