

NORTH STAR
RESTAURANT

While you wait

Mediterranean marinated olives (v)	5.50
Padrón peppers (vg)	6.95
Homemade loaf of bread, salted butter (v)	6.75

Achill Oysters

No 3's, shallot mignonette & tabasco		
each 4.50	half dozen 24.95	dozen 45.00

Starters

Garlic & herb mushrooms on toasted brioche	9.95	Salt & pepper squid with lemon & garlic aioli	11.95
Parfait of chicken livers	12.50	Steamed fresh mussels	13.75
with Madeira wine & toasted brioche		in white wine, cream, parsley & garlic with sourdough bread	
Creamy burrata with heritage tomatoes, fresh basil (v)	15.95	Crispy chilli prawns	13.25
Beef carpaccio, shaved parmesan & rocket salad	15.50	Jumbo seared scallops with pancetta & parsley butter	15.95

Finest steaks, hand cut & aged for 50 days

North Star serves the worlds best steak. The beef is from grass-fed Aberdeen Angus cattle that live an outstanding life, grazing on the lush grasses of Argentina. Served with your choice of fries, mashed potato, chunky chips, sweet potato fries (+1) or salad

RUMP

lean with a	170gr	17.95
pure distinctive	225gr	22.95
& rich flavour	285gr	25.75

FILLET

very lean &	170gr	28.95
tender that melts	225gr	36.50
in your mouth	285gr	43.95

SIRLOIN

tender with a	225gr	25.50
really juicy taste	285gr	29.95
& bold flavour	340gr	34.75

RIB-EYE

marbled	225gr	28.50
for superb	285gr	34.75
full flavour	340gr	39.95

SURF TO YOUR TURF 11.50

2 king prawns in a garlic butter sauce

SAUCES: peppercorn, chimichurri, red wine, blue cheese or béarnaise all 3.00

Specials

LOBSTER SEAFOOD PLATTER 95.00

for two
Whole native lobster
2 Jumbo seared scallops
4 Argentine red king prawns
Steamed fresh mussels
aioli, tabasco

CHATEAUBRIAND SHARING CUTS

for 2, with a choice of two sides & two sauces

SIZES	450gr	72.00
	595gr	89.00

Seafood & main fish courses

Whole or 1/2 grilled lobster	59.95 / 29.95
with garlic butter & fries	
Pan-fried sea bass	24.75
spinach, sautéed potatoes, lemon vinaigrette	
Fish & chips	20.50
fried haddock, mushy peas, tartar sauce	
Steamed fresh mussels marinière	19.95
in white wine, cream, parsley, garlic with fries	
Whole sea bream	23.95
on the vine tomatoes	
Salmon teriyaki	23.95
tenderstem® broccoli	
Seafood linguini	22.50
mussels, prawns, squid & samphire, lemon & white wine sauce	

Salads & vegetarian

Classic Caesar salad (v)	11.50
add chicken +5 or roasted salmon +8	
Tuna steak niçoise salad	19.95
little gem, tomatoes, red onion, olives, green beans, egg, potato	
Field & button mushroom risotto, with petit pois (vg)	18.50
parmesan cheese, extra virgin olive oil	
Pea & mint wildfarmed ravioli (v)	17.95
pesto dressing	

Vegetables / Side dishes all 5.75

green salad | tenderstem® broccoli with chilli
petit pois with pancetta +1 | creamed spinach
green beans | mashed potato | fries
buttered new potatoes | chunky chips | onion rings
potato dauphinoise +1 | sweet potato fries +1

Meat mains

Chicken schnitzel	20.50
with thyme butter & creamy mashed potatoes	
Confit duck leg	24.95
served with potato dauphinoise	
Roast belly of pork	19.50
with Dijon mustard & buttered mash potato	
North Star 225gr beef burger, cheese & pancetta	21.50

Please inform the duty manager if you have any special dietary requirements or if you are sensitive or allergic to any of our ingredients. Please scan the QR code to find our more.
We trust that you will enjoy your meal, if you have any comments or suggestions please tell the manager. A discretionary 12.5% service charge will be added to your bill

