

NORTHSTAR

RESTAURANT

Sunday Menu

Mimosa 6.95
prosecco & fresh orange juice

Bloody Mary 12.50
big tom tomato juice, stoli vodka & rosemary

Bellini 7.50
prosecco & peach purée

While you wait

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

Achill No.3 Rock Oysters

each, shallot mignonette & tabasco 4.50
half dozen, shallot mignonette & tabasco 24.95
dozen, shallot mignonette & tabasco 45.00

Starters

Parfait of chicken livers 12.50
with Madeira wine & toasted brioche

Creamy burrata 15.95
with heritage tomatoes, fresh basil (v)

Salt & pepper squid 11.95
with lemon & garlic aioli

Steamed fresh mussels 13.75
in white wine, cream, parsley & garlic with sourdough bread

Crispy chilli prawns 13.25
with garlic, red chilli & sourdough bread

Jumbo seared scallops 15.95
with pancetta & parsley butter

Traditional Sunday Lunch

roasts are served with roast potatoes, vegetables and seasonal greens
please note that our roasts are served on a first come first served basis, unless pre-ordered during the booking process

Roast Sirloin 24.95
bone marrow gravy & Yorkshire pudding

Garlic, lemon & thyme roast chicken 22.95
pigs in blankets, sage & onion stuffing, bone marrow gravy & Yorkshire pudding

Traditional fish and chips 20.50
fried haddock, mushy peas, tartar sauce

Mains

200g Argentine fillet steak 32.50
served with your choice of potato

200g Argentine rib-eye steak 28.50
served with your choice of potato

Confit duck leg 24.95
served with potato dauphinoise and green beans

Pea & mint wildfarmed ravioli (vg) 17.95
pesto dressing

Whole or 1/2 grilled lobster 59.95 / 29.95
with garlic butter & fries

Whole sea bream 23.95
on the vine tomatoes

Steamed fresh mussels marinière 19.95
in white wine, cream, parsley, garlic with fries

Seafood linguini 22.50
mussels, prawns, squid & samphire, lemon & white wine sauce

LOBSTER SEAFOOD PLATTER FOR TWO 95.00

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

STEAK SHARING CUTS

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

CHATEAUBRIAND 450gr 72.00 / 595gr 89.00

Vegetables / Side dishes

all at 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

