



While you wait

Mediterranean marinated olives (vg)	4.95
Padrón peppers (vg)	6.50
Bread, salted butter	6.75

Starters

Garlic & herb mushrooms on toasted brioche	9.95
Salt & pepper squid with lemon & garlic aioli	11.50
Steamed fresh mussels	12.50
in white wine, cream, parsley & garlic with sourdough bread	
Crispy chilli prawns	12.95
Carpaccio of beef, shaved parmesan & rocket salad	14.95
Creamy burrata with heritage tomatoes, fresh basil (gf)	15.95
English asparagus, hollandaise sauce	14.50
Chapel & Swan Scottish smoked salmon	14.95
horseradish crème cheese, baby cappers	
Jumbo seared scallops with bacon & parsley butter	16.50

Burgers – served with choice of fries or house salad

North Star classic bacon cheeseburger	18.95
‘Beyond meat®’ vegan burger, vegan sauce	17.95
Soft shell crab burger	19.25

Salads & Vegetarian Dishes

Caesar Salad (v)	13.50
add chicken +6 or salmon +8	
Tuna steak niçoise salad	19.95
little gem, tomatoes, red onion, olives, green beans, egg, potato & tuna steak	
Tenderstem® broccoli & cannellini bean salad	16.95
Risotto of asparagus and petit pois	18.50
asparagus tips, petit pois & parmesan cheese, extra virgin olive oil	
Spinach & ricotta ravioli (v)	17.50
nutmeg butter	

Vegetables / Side Dishes

all	5.50
green salad tenderstem® broccoli with chilli petit pois	
fries creamed spinach green beans mashed potato buttered new potatoes	
chunky chips petit pois onion rings sweet potato fries +1	

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	6oz	16.50	FILLET	6oz	27.50
lean with a	8oz	21.50	very lean, melt	8oz	34.95
pure distinctive	10oz	24.95	in your mouth &	10oz	41.50
& rich flavour	12oz	28.50	delicate flavour	12oz	47.50
SIRLOIN			RIB-EYE		
tender with a	8oz	23.95	marbled with	8oz	27.95
really juicy taste	10oz	28.50	full-bodied &	10oz	33.75
& bold flavour	12oz	33.95	rich flavour	12oz	39.95
CHATEAUBRIAND	16oz	68.00	CÔTE DE BOEUF	14oz	60.00
(for 2/3)	18oz	76.50	(UK)		

Sauces – Peppercorn, Chimichurri, Red Wine, Blue Cheese or Béarnaise 3.00

Seafood & Fish Main Courses

Grilled ½ Lobster	Market Price
with garlic butter and fries	
Pan-fried sea bass	24.50
spinach, sautéed potatoes, lemon vinaigrette	
Fish & chips	17.95
fried haddock, mushy peas, tartar sauce	
Steamed fresh mussels	19.50
in white wine, cream parsley, garlic with fries	
Seafood linguini	21.50
mussels, prawns, squid & samphire in a garlic, lemon & white wine sauce	
Salmon teriyaki	23.50
tenderstem® broccoli	
Dover sole on the bone (16 - 18oz)	50.00
sauce meunière	

Meat Main Courses

Spatchcock ½ corn-fed chicken	18.75
lemon & herb marinade with chunky chips	
Lamb cutlets (x3)	24.95
sautéed potatoes	
Iberico pork chops	22.95
sage butter & mashed potato	