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, Co. Mayo, Ireland

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

Parfait of chicken livers 12.95
with Madeira wine & toasted brioche

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

Beef carpaccio, shaved parmesan & rocket salad 15.50

Salt & pepper squid with lemon & garlic aioli 11.95

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

Crispy chilli prawns 13.25

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	170g	18.95
pure distinctive	225g	23.45
& rich flavour	285g	26.95

FILLET

very lean &	170g	29.95
tender that melts	225g	38.50
in your mouth	285g	45.95

SIRLOIN

tender with a	225g	26.75
really juicy taste	285g	30.95
& bold flavour	340g	36.50

RIB-EYE

marbled	225g	29.75
for superb	285g	36.25
full flavour	340g	41.50

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	450g	74.95
	600g	92.50

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 24.95
caper & herb butter dressing, 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 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 21.50
with thyme butter & creamy mashed potatoes

British confit duck leg 24.95
served with potato dauphinoise

Slow roasted belly of pork 19.75
with Dijon mustard & buttered mash potato

North Star beef burger, cheese & pancetta with fries 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