

JAMES^T

APERITIF

Love Heart	15.00
Beefeater Gin, Lemon, Homemade Sherbet, Egg Whites	

SNACKS TO SHARE

Champ Bread, Guinness Wheaten, JS Butter	6.95
Goats Cheese & Beetroot Beignet (v)	7.50
Nocellara Olives & Smoked Almonds (n)	6.50
Short Rib Beef Croquette, Parsley Mayo	5.95

STARTERS

Butternut Squash Soup, Creme Fraiche (v)(va)	6.50
Kilkeel Scallops, Apple & Rosemary, Fennel Mustard Dressing	12.95
Fishcake, Parsley Mayo	9.50
Crispy Squid, Fermented Chilli & Herb Salad	10.45
Ham Hock & Parsley Terrine, Piccalilli	9.45
Kilkeel Crab & Chilli Linguine - From Niall's Cookbook	11.95

MAINS

Cod, Roast Tomato & Butternut Squash	25.95
<i>Fish of the Day</i>	<i>Market Price</i>
Chicken Chasseur	25.95
Wild Mushroom Gnocchi, Pumpkin Seed Pesto (v)(va)	27.95

STEAKS

Co. Tyrone 300g Sirloin Steak	34.50
Co. Tyrone 225g Fillet Steak	45.50

All our steaks are served with chips and your choice of sauce.

Fillet steaks ordered over medium will be butterflied unless requested otherwise

Extra Sauce	2.50
<i>Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri.</i>	

Alternative Side Options on all Steaks	1.50
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STEAKS TO SHARE *(served with two chips and choice two sauces)*

Co. Tyrone Chateaubriand (600g)	86.50
Co. Tyrone Tomahawk (1.2kg)	86.50

(sharing steaks garnished with Chimichurri & Red Wine Jus)

SIDES

Chips	5.95	Grilled Portobello Mushrooms	5.95
Chips, Truffle & Parmesan	6.45	Roast Carrots, Lemon & Feta	6.45
JS Champ	6.45	Winter Greens	5.95
Mash	6.45	Rocket, Parmesan & Fennel Salad	5.50

A discretionary 10% service charge will be added to all bills.

(n) contains nuts, (v) vegetarian, (ve) vegan, (va) vegan alternative

Please inform your server of any dietary requirements we should be aware of. Every effort will be made to accommodate these but cannot always be guaranteed.

SPECIALS

Barnsley Lamb Chop, Mint & Pumpkin Seed Pesto, Red Wine Jus	24.95
10oz Ribeye Steak, Green Peppercorn Sauce	36.50

VALENTINES SET MENU

3 course 45.00 per person

Wed 12th to Sat 15th Feb

Butternut Squash Soup, Creme Fraiche (v)(va)
Chargrilled Prawns, XO Sauce
Fennel, Radicchio & Blood Orange Salad (v)(va)
Chicken Chasseur
Co. Tyrone Sirloin Steak Au Poivre & Creamed Spinach
Wild Mushroom Gnocchi, Pumpkin Seed Pesto (v)(va)
Cod, Caponata & Shellfish Bisque
Co. Tyrone Chateaubriand, Jus & Chips for Two <i>20.00 per person supplement</i>
Forced Rhubarb Pannacotta
Dark Chocolate Pot & Blood Orange
Raspberry Sorbet & Meringue (v)(va)

SUNDAY MENU 1PM-8PM

2 Courses 28.00 | 3 Courses 32.00

Full a la carte menu available also

“WHAT’S IT ALL ABOUT”

Cookbook by Niall McKenna
140 recipes / 20 years / 5 restaurants / 1 question
Ask a member of staff for more details 25.00

Our suppliers: *Lecale Seafood, Kilkeel Harbour (Fish), Walter Ewings, Belfast (Fish), Lisdergan Butchery, Fintona (Meat), Linden Meats, Dungannon (Chicken) John Hamilton, Comber (Beetroot) Annaghmore, Lurgan (Mushrooms), Organic Picked Vegetables*

WIFI #jamesst

JAMESST

DESSERTS

Sticky Toffee Sundae (n)	7.50
Apple Tarte Tatin & Vanilla ice Cream	7.50
Milk Chocolate Pot & Blood Orange	7.50
Raspberry Sorbet (ve)	5.00
Selection of Irish Cheese & Crackers	14.00
- Coolatti: Cows Milk, Co.Wicklow	
- Boyne Valley Ban: Goat's Milk, Co.Meath	
- Ballylisk: Cows Milk, Co.Armagh	

DESSERT COCKTAILS

Egg Nog	12.50
<i>Powers, Whole Egg, Guinness, Cream</i>	
Candy Cane	12.50
<i>Vodka, Baileys, Creme De Menthe & Cream</i>	
Winter Wonderland	11.50
<i>Vodka, Creme de Cacao, Coconut & Cream</i>	
Butterscotch Brew	11.50
<i>Homemade Butterscotch Infused Rum, Espresso, Coffee Liqueur</i>	
Matter Of Trifle	12.50
<i>Cranberry, Malibu, Casis, Sugar, Lemon, Cream</i>	

DESSERT WINE 70ml

Coto De Hayas, Campo Borja, Spain	7.50
Indomita, Late harvest Gewurztraminer-Sauvignon Blanc, Chile	6.50
Finca Antigua, Moscatel, La Mancha, Spain	7.50

BEER & CIDER

Yardsman Tara	7.00
Birra Moretti	6.00
Guinness (Tin)	5.50
Modest Pale Ale	6.50
Modest Pilsner	6.50
Maddens Mellow Cider	5.75

THE PERFECT GIFT

Vouchers available to purchase today or online at www.jamesst.co.uk

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SPARKLING GLASS 125ml

Valdo Prosecco, Valdobbiadene, Italy	8.00
Samur Cremant Rose, France	9.50
Forget Brimont Brut, NV, Champagne, France	15.00

WHITE WINE GLASS 175ml

Domaine des Lauriers, Picpoul de Pinet, Languedoc	8.50
Klet Brda, Pinot Grigio, Slovenia	7.50
Klet Brda, Zlata Rebula, Slovenia	7.50
Heart of Stone, Sauvignon Blanc, Marlborough, N Z	8.50
Joseph Drouhin Bourgogne, Chardonnay, France	14.00

ROSÉ GLASS 175ml

Domaine de l'Ambrosie, Rose D'Anjou, Loire, France	7.00
Car mele Recas, Orange Natural Wine, Romania	8.00

RED WINE GLASS 175ml

Domaine Gulliaman, Cabernet Sauv, Cotes de Gascogne	7.25
Vina Bujanda, Crianza, Rioja, Spain	8.50
Ascheri Barolo, DOCG, Piedmont, Italy	18.75
Elsa Bianchi, Malbec Argentina	8.50
Casablanca Cefiro Pinot Noir, Chile	11.00
Cefiro Cool Reserve, Merlot, Central Valley, Chile	7.50
Cline, Old Vine Zinfandel, Lodi, California	11.50

WHISKEY FLIGHTS

Bushmills Single Malt (10yr, 16yr, 21yr)	27.50
12 Year olds (Dunvilles, Yellow Spot, Redbreast)	22.50
Powers (Gold, 3 swallows, John's Lane)	15.00
Method Madness (Pot Still, Single Grain, Single Malt)	20.00
Green Spot (Green Spot, Montelena, Barton)	23.00
Redbreast (12, 15, 21yr old)	38.00
Spot (Blue, Yellow, Red)	29.00
Premium (Midleton VR, Bushmills 21, Redbreast 21)	55.00

DID YOU KNOW...

Private Dining Room available up to 40 guests.

The perfect space to celebrate a special occasion with friends and family or host a business dinner.