

JAMES^T

APERITIF

Chest Warmer	15.00
Homemade Watermelon Vodka, Blackberry Liqueur, Chilli, Citrus, Prosecco	

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

Celeriac & Onion Soup, Oregano (ve)	6.50
Kilkeel Scallops, Apple & Rosemary, Fennel Mustard Dressing	12.95
Fishcake, Parsley Mayo (Cod, Salmon, Smoked Coley)	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>
Roast Chicken, Celeriac, Truffle & Parmesan Salad, Jus	25.95
Truffle & Wild Mushroom Risotto, Parmesan, Creme Fraiche (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
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Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri.

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
		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.

SET MENU

Mon - Thurs to 8.00pm, Fri, Sat to 6pm

2 Courses 26.75 | 3 Courses 29.75

Celeriac & Onion Soup, Oregano (ve)

Ham Hock Terrine, Piccalilli

Goats Cheese & Beetroot Beignet

Seafood Fishcake, Parsley Mayo & Fennel

Hannan's Hanger Steak, Watercress & Pepper Sauce

Wild Mushroom Risotto, Rocket & Creme Fraiche (v)(va)

Milk Chocolate Mousse & Blood Orange Cream

Green Apple Sorbet (ve)

Apple Tart Tatin, Vanilla Ice Cream (n)

"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

SHARING & WINE 98.00

Mon - Thurs to 8.00pm, Fri - Sun to 6pm

Chateaubriand / Tomahawk To Share

Chips, Sauce & Bottle House Wine

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.

SUNDAY MENU 1PM-8PM

2 Courses £28 | 3 Courses £32

Full a la carte menu available also

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 Tart Tatin & Vanilla ice Cream	7.50
Milk Chocolate Pot & Blood Orange	7.50
Green Apple 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 Nogg	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	10.50

ROSÉ GLASS

175ml

Domaine de l'Ambrosie, Rose D'Anjou, Loire, France	7.00
Carnele 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