

# JAMES T

## APERITIF

Orange With A Twist	12.50
Morgans, Southern Comfort, Lime, Homemade Bitters	

## SNACKS TO SHARE

James St. Champ Bread & Guinness Wheaten, Smoked Paprika Butter (v)	6.00
Nocellara Olives & Smoked Almonds (n)(ve)	4.50
Organic Beetroot Tartare, Horseradish & Jerusalem Artichoke Crisps (ve)	6.50
Carlingford Oysters (2), Naturalle, Lemon & Tabasco	9.00

## STARTERS

Parsnip, Apple & Lentil Soup (ve)	6.50
Kilkeel Crab & Chilli Linguine - From Niall's Cookbook	11.95
Crispy Squid, Garlic & Sriracha Mayo	10.50
Potato & Kohlrabi Terrine, Cais Na Tire (v)	8.50
Kilkeel Scallop in the Shell, Pickled Plum & Cafe de Paris	14.50
Charred Broccoli, Garlic Aioli & Parmesan (v)(va)	6.50

## MAINS

Smoked Haddock Chowder & Comber Potato	24.95
1/2 Roast Chicken, Kohlrabi Remoulade, Fermented Chilli & Cucumber	26.95
<i>Fish of the Day</i>	<i>Market Price</i>
Roast Celeriac, Caponata, Tomato Tapenade & Cashew Cream (n)(ve)	22.95

## STEAKS

Co. Tyrone 300g Sirloin Steak	32.50
Co. Tyrone 270g Fillet Steak	44.50
<i>All our steaks are served with chips and your choice of sauce.</i>	
Extra Sauce	2.50
<i>Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri.</i>	
<i>Fillet steaks ordered over medium will be butterflied unless requested otherwise</i>	

## STEAKS TO SHARE *(served with two chips and choice two sauces)*

Co. Tyrone Chateaubriand (600g)	85.00
Co. Tyrone Tomahawk (1.2kg)	85.00
<i>(sharing Steaks garnished with Chimichurri &amp; Red Wine Jus)</i>	

## SIDES

Chips	5.00	Baby Potatoes & Parsley Butter	5.50
Chips, Truffle & Parmesan	5.75	Grilled Portobello Mushrooms	5.50
JS Champ	5.75	Roast Carrots & Black Garlic	5.50
Cauliflower Cheese	5.75	Cos Salad, PineNut & Parmesan(n)	5.50
Braised Red Cabbage & Bacon	5.75	Alternative Side Option On All Steaks	1.00

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.

## “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

## SET MENU - FROM 20TH NOV

### 2 Courses 26.75 | 3 Courses 29.75

*(Mon- Sat to 6pm)*

Parsnip, Apple & Lentil Soup (v)  
Ham Hock Terrine, Egg Mayo & Pickles  
Fennel, Butter Beans & Cais Na Tire, Crudites (v)  
Cod, Beans & Pancetta, Shellfish Cream  
Hanger Steak, Chips & Bearnaise  
Harissa Cauliflower, Black Garlic Yoghurt & Date (v)

James St Trifle (v)

Raspberry Sorbet (ve)

Sticky Toffee Pudding

## 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.

## STEAK SPECIAL 92.00

Chateaubriand / Tomahawk To Share  
with Chips, Sauce & Bottle House Wine  
*Mon - Fri to 6.30pm, Sat to 5pm*

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**

# JAMES<sup>T</sup>

## DESSERTS

Sticky Toffee Sundae (n)	7.50
Mixed Berry & Custard Fool - From Niall's Cookbook	7.50
Burnt Basque Cheesecake & Creme Fraiche	7.50
Raspberry Sorbet (ve)	5.00
Selection Of Irish Cheese & Crackers	10.00

- **Kearney Blue:** Cows Milk, Creamy & Rustic, Co. Down
- **Cais Na Tire:** Sheep Milk, Sweet & Nutty Cheese, Co. Tipperary
- **ST Kevin Brick Brie:** Cows Milk, Creamy & Buttery Co. Wicklow

## DESSERT COCKTAILS

Lemon Meringue Martini <i>Vodka, Limoncello, Lemon, Cream</i>	11.50
After Eight <i>Vodka, Baileys, Creme De Menthe &amp; Cream</i>	11.50
Coconut Martini <i>Vodka, Creme de Cacao, Coconut &amp; Cream</i>	11.50
Tiramisu <i>Dark Rum, Creme de Cacao, Espresso, Cream</i>	11.50
Strawberry Shortcake <i>Disaronno, Cacao, Cream, Vanilla, Strawberries</i>	11.50

## DESSERT WINE 70ml

Beaumes de Venise, Muscat, Rhône, France	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
Yardsman BPA	7.00
Birra Moretti	6.00
Guinness (Tin)	5.50
Modest Pale Ale	6.50
Modest Pilsner	6.50

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A full list is available on request, please ask your server

## SPARKLING GLASS 125ml

Valdo Prosecco, Valdobbiadene, Italy	8.00
Forget Brimont Brut, NV, Champagne, France	15.00

## WHITE WINE GLASS 175ml

Domaine Saint Maurici, Chardonnay, Pays d'Oc	6.25
Domaine des Lauriers, Picpoul de Pinet, Languedoc	8.50
Miao, Pinot Grigio, Treviso, Italy	7.00
Klet Brda, Zlata Rebula, Slovenia	7.50
Heart of Stone, Sauvignon Blanc, Marlborough, N Z	8.50

## 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
Bianchi San Rafael Oasis Sur, 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 Steamship ( <i>Bourbon, Sherry, Port</i> )	25.00
Bushmills Single Malt ( <i>10yr, 16yr, 21yr</i> )	27.50
12 Year olds ( <i>Dunvilles, Yellow Spot, Redbreast</i> )	22.50
Powers ( <i>Gold, 3 swallows, John's Lane</i> )	15.00
Method Madness ( <i>Pot Still, Single Grain, Single Malt</i> )	20.00
Green Spot ( <i>Green Spot, Montelena, Barton</i> )	23.00
Redbreast ( <i>12, 15, 21yr old</i> )	38.00
Spot ( <i>Blue, Yellow, Red</i> )	29.00
Belfast Local ( <i>Hinch 12yr, Dunvilles 3 Crown, Shortcross</i> )	26.00
Premium ( <i>Midleton VR, Bushmills 21, Redbreast 21</i> )	55.00