

# JAMESST

## APERITIF

Kraken Colada	
Kraken Rum, Lemon, Pineapple, Homemade Coconut Cordial	12.50

## SNACKS TO SHARE

James St. Champ Bread & Guinness Wheaten, Smoked Paprika Butter (v)	6.00
Nocellara Olives & Smoked Almonds (n)(ve)	4.50
Tempura Picked Organic Kale & Romesco (n)(v)	6.00
Carlingford Oysters (2), Naturalle, Lemon & Tabasco	9.00

## STARTERS

Butternut Squash, Carrot & Sage Soup (ve)	6.50
Kilkeel Crab & Chilli Linguine - From Niall's Cookbook	11.95
Crispy Squid, Garlic & Sriracha Mayo	10.50
Organic Beetroot Tartare, Horseradish & Jerusalem Artichoke Crisps (ve)	8.50
Kilkeel Scallop in the Shell, Pickled Plum & Cafe de Paris	14.00
Charred Broccoli, Garlic Aioli & Parmesan (v)(va)	6.50

## MAINS

Smoked Haddock, Comber Potato, Chowder	24.95
Braised Pork Belly, Hispi, Shimeji Mushroom & Truffle Potato Mousse	26.95
<i>Fish of the Day</i>	<i>Market Price</i>
Roast Pumpkin, Wild Irish Mushroom & Parmesan Gnocchi (v)(va)	22.95

## STEAKS

Co. Tyrone 300g Sirloin Steak	32.50
Co. Tyrone 270g Fillet Steak	44.50

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

Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri.

Extra Sauce	2.50
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Fillet steaks ordered over medium will be butterflied unless requested otherwise

## STEAKS TO SHARE (served with a choice of two sides and two sauces)

Co. Tyrone Chateaubriand (600g)	85.00
Co. Tyrone Tomahawk (1.2kg)	85.00

## 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

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.

## "WHATS IT ALL ABOUT?"

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

## SET MENU - MON-SAT TO 6PM

**2 Courses £26.75 | 3 Courses £29.75**

Butternut Squash, Carrot & Sage Soup (ve)  
Confit Salmon, Pickled Radish & Capers, Crackers  
Roast Pumpkin, Feta & Sage Salad (v)(va)  
  
Roast Cod, Tomato & Rosemary Sauce  
Hanger Steak, Chips & Bearnaise  
Wild Mushroom & Romesco, Parmesan Gnocchi (n)(v)(va)  
  
Sticky Toffee Sundae (n)  
Raspberry Sorbet (ve)  
Mixed Berry & Custard Fool  
From Niall's Cookbook

## 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

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>

<b>SPARKLING &amp; SPARKLING ROSÉ</b>	<b>125ml</b>	<b>Bottle</b>
Pierre Zero, Alcohol Free Sparkling Chardonnay 200ml		8.50
Valdo Prosecco, Valdobbiadene, Italy	8.00	32.00
Forget Brimont Brut, NV, Champagne, France	15.00	75.00
Forget Brimont Brut Rose, NV, Champagne, France		85.00
Billecart Salmon 2009 Vintage, Champagne, France		150.00

<b>WHITE WINE</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Pierre Zero Still Chardonnay, Germany Alcohol Free	6.25	8.75	25.00
Montmains, Chablis Premier Cru, Burgundy			75.00
Joseph Drouhin, Bourgogne Blanc, Burgundy			47.50
Domaine Saint Maurici, Chardonnay, Pays d'Oc	6.00	8.50	24.00
Domaine Gulliaman, Sauvignon Blanc, Cotes de Gascogne			29.50
Domaine des Lauriers, Picpoul de Pinet, Languedoc	8.50	12.00	35.00
Andre Dezat, Sancerre, Loire			65.00
Miao, Pinot Grigio, Treviso, Italy	7.00	10.00	28.00
Entreflores Albarino, Rias Baixas, Spain			40.00
Klet Brda, Zlata Rebula, Slovenia	7.50	10.50	30.00
Klet Brda, Pinot Grigio, Slovenia			30.00
Heart of Stone, Sauvignon Blanc, Marlborough, N Z	8.50	12.00	35.00

<b>ROSÉ</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Villa Wolf, Pinot Noir Rose, Germany	9.00	12.00	34.00
Carmelee Recas, Orange Natural Wine, Romania	8.75	11.50	33.00

<b>RED WINE</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Leitz, Alcohol Free Pinot Noir, Germany	6.25	8.75	25.00
Domaine Du Grapillon D'or Gigondas, Rhone			72.00
Domaine Gulliaman, Cabernet Sauv, Cotes de Gascogne	7.25	10.25	29.50
De Loach Pinot Noir, Sonoma, California			60.00
Chateau Beauregard Fluerie, France			60.00
Vina Bujanda, Crianza, Rioja, Spain	8.75	11.50	33.00
Marques de Murrieta, Rioja Reserva, Spain			74.00
Piemont DOC, Barbera Passito, San Silvestro, Italy			35.00
San Rafael Oasis Sur, Malbec, Mendoza, Argentina	8.75	11.50	33.00
Cefiro Cool Reserve, Merlot, Central Valley, Chile	7.50	10.50	30.00
Chateau Musar, Bekaa Valley, Lebanon			90.00
Point West, Touriga Nacional, Portugal			32.00
Cline, Old Vine Zinfandel, Lodi, California	11.50	16.00	47.50
Benziger, Cabernet Sauvignon, Sonoma, California			55.00
Ascheri Barolo, DOCG, Piedmont, Italy	18.75	26.75	80.00

<b>CLASSIC COCKTAILS</b>	
Aussie Martini	12.50
Espresso Martini	11.50
Bramble	12.50
Penicillin	13.50
Classic Old Fashioned	12.50
Daquiri Naturale	12.50
Kraken Storm	12.50

<b>SPARKLING COCKTAILS</b>	
Gin Elderflower Spritz	15.00
Limoncello Spritz	15.00
Aperol Spritz	15.00

<b>NON-ALCOHOLIC COCKTAILS</b>	
Raspberry 75	9.50
Tropical Lemonade	7.50
Shirley Temple	5.50
Noble	8.50

<b>BEERS</b>	
Yardsman Tara	7.00
Modest NE Pale Ale	6.50
Modest Pilsner	6.50
Birra Moretti	6.00
Birra Moretti 0%	5.50
Lucky Saint NA	5.00
Maddens Mellow Cider	5.75
Maddens Cider Zero	4.50
Guinness (440ml Tin)	5.50
Guinness Zero (440ml Tin)	5.00

<b>LIQUEUR COFFEES</b>	
Irish Coffee	8.00
Calypso Coffee	8.00
Royale Coffee	8.00
Italian Coffee	8.00
French Coffee	8.00
Baileys Coffee	8.00

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