

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
Fennel, Butter Bean & Cais na Tire, Crisps & Crostini (v)	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
Portavogie Prawns & Strangford Mussels, Guinness Bread	14.50
Charred Broccoli, Garlic Aioli & Parmesan (v)(va)	6.50

MAINS

Turkey, Smoked Bacon Sprouts, Sausage Stuffing (n)	26.95
Irish Cod, Beans, Onions & Pancetta, Shellfish Cream	26.95
<i>Fish of the Day</i>	<i>Market Price</i>
Jacobs Ladder, Sweet Potato, Mushrooms & Brown Butter Sauce	27.95
Harissa Cauliflower, Black Garlic Yoghurt, Date & Pine Nut Salsa (va)	24.95

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>	

Fillet steaks ordered over medium will be butterflied unless requested otherwise

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 & Red Wine Jus)</i>	

SIDES

Chips	5.00	Roast Potatoes	5.50
Chips, Truffle & Parmesan	5.75	Grilled Portobello Mushrooms	5.50
JS Champ	5.75	Roast Carrots & Parsnip	5.50
Braised Red Cabbage & Bacon	5.75	Cos Salad, PineNut & Parmesan(n)	5.50

Alternative side option on all Steaks £1 supp

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 accomodate 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.

SET MENU

2 Courses £28 | 3 Courses £32

Monday - Thursday till 6pm

Parsnip, Apple & Lentil Soup (ve)

Ham Hock Terrine, Egg Mayo & Pickles

Fennel, Butter Beans & Cais Na Tire, Crudites (v)

Smoked Haddock, Beans & Pancetta, Shellfish Cream

Hanger Steak, Chips & Bearnaise

Harissa Cauliflower, Black Garlic Yoghurt & Date(v)

Sticky Toffee Sundae (n)

Raspberry Sorbet (ve)

James St Trifle

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 - Thur to 6.00pm

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^T

DESSERTS

Sticky Toffee Sundae (n)	7.50
JS Christmas Pudding & Brandy Sauce	7.50
70% Chocolate & Blackcurrant Tart	7.50
Pear Sorbet (ve)	5.00
Selection Of Irish Cheese & Crackers	10.00

- **Coolatti:** Cows Milk, Co.Wicklow

- **Boyne Valley Ban:** Goat's Milk, Co.Meath

- **Ballylisk:** Cows Milk, Co.Armagh

DESSERT COCKTAILS

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

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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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