

JAMES^T

APERITIF

Belfast Refashioned 15.00

Dunvilles 12 Yr old, Frangelico, Spicy Orange Bitters

SPECIALS

Smoked Oyster, Buttermilk Dressing & Dill 5.25

450g Sirloin on the Bone, Red Wine Jus & Chimichurri 59.95

Chouz Bun, Almond & White Chocolate Creamux 8.00

SET MENU

2 Courses 26.75 | 3 Courses 29.75

Mon, Wed to Sat to 6pm

White Onion Soup, Coolatin Crouton (g)(va)

Purple Beetroot, Whipped Ricotta & Pickled Apple (v)(va)

Confit Duck Leg Salad

170g Flat Iron, Roscoff Onion & Chimichurri

Hake, Brown Butter Hollandaise & Fennel

Roast Pumpkin, Cashew Ricotta & Pickled Walnuts (v)(n)

Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms,
Roast Carrots with Lemon & Sage, Organic Greens & Lemon Dressing, Cauliflower Cheese,
Baby Gem, Shallot & Chive Salad 6.45

Vanilla Rice Pudding & Plum Compote

Buttermilk Panna Cotta & Berries

Mango Sorbet & Desiccated Coconut (v)(va)

SHARING & WINE 98.00

Mon, Wed to Sat to 6pm

Chateaubriand / Tomahawk To Share, Sauce & Bottle House Wine

SUNDAY ROAST SET MENU

2 Courses 28.00 | 3 Courses 32.00

Subject to Availability, A la Carte menu also available

(n) Contains Nuts, (v) Vegetarian, (ve) Vegan, (va) Vegan Alternative, (df) Dairy Free.

Please inform your server of any dietary requirements we should be aware of.

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