



## APERITIF

|                                                                                                 |       |
|-------------------------------------------------------------------------------------------------|-------|
| Strawberry & Cream Margarita<br>Tequila, Fresh Lime Juice, Triple Sec, Strawberry Puree & Cream | 14.50 |
|-------------------------------------------------------------------------------------------------|-------|

## SNACKS

|                                                |      |
|------------------------------------------------|------|
| Champ Bread, Guinness Wheaten & JS Butter      | 5.50 |
| Nocellara Olives                               | 3.25 |
| Smoked Almonds (n)                             | 3.25 |
| Cornichons (v)                                 | 3.00 |
| Beef Croquette & Black Garlic Mayonnaise       | 5.75 |
| Padron Pepper, Sherry Vinegar & Almond (n)(ve) | 5.65 |

## STARTERS

|                                                            |       |
|------------------------------------------------------------|-------|
| Tomato & Roast Red Pepper Soup (ve)                        | 6.50  |
| Chicken Liver Parfait, Hazelnut & Onion Jam (n)            | 10.95 |
| Organic Carrots, St Tola Goats Cheese & Walnuts (v)(va)(n) | 9.95  |
| Heirloom Tomatoes, Burrata, Basil & Croutons               | 12.95 |
| Crispy Squid, Whipped Butterbean & Burnt Chilli            | 10.45 |
| Kilkeel Crab & Chilli Linguine- Nialls Cookbook            | 11.95 |

## MAINS

|                                                         |              |
|---------------------------------------------------------|--------------|
| Charred Courgette, Red Pepper, Chickpea, Lemon (ve)     | 21.95        |
| <i>Fish of the Day</i>                                  | Market Price |
| Co. Tyrone Rare Breed Pork Tomahawk & Sauce Charcutière | 34.25        |
| Spatchcock Chicken, Piri Piri & Coriander Oil           | 24.50        |

## STEAKS

|                                                                                    |       |
|------------------------------------------------------------------------------------|-------|
| 300g Co. Tyrone Sirloin Steak                                                      | 35.50 |
| 300g Co. Tyrone Ribeye Steak                                                       | 39.00 |
| 225g Co. Tyrone Fillet Steak                                                       | 45.50 |
| (Fillet steaks ordered over medium will be butterflied unless requested otherwise) |       |

Served with chips and choice of sauce; Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter or Chimichurri

|                                        |      |
|----------------------------------------|------|
| Extra Sauce                            | 2.50 |
| Alternative Side Options on all Steaks | 1.50 |

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

|                               |       |
|-------------------------------|-------|
| 600g Co. Tyrone Chateaubriand | 86.50 |
| 1.2 kg Co. Tyrone Tomahawk    | 86.50 |

Served with two chips and choice of two sauces, garnished with Chimichurri & Red Wine Jus

## SIDES

|                                                                                                                                                                                                                                  |           |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <i>Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms, Organic Greens, Cauliflower Cheese, Roast Carrots with Feta &amp; Sage. Mixed Leaf Salad with Shallot &amp; Mustard Vinaigrette (v)(ve)</i> | 6.45 each |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|

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

James St is not an allergen free environment and guests should inform us of food & drink allergens, intolerances or dietary restrictions on ordering.

## "WHAT'S IT ALL ABOUT"

Cookbook by Niall McKenna  
140 recipes / 20 years / 5 restaurants / 1 question  
25.00

## SET MENU

Mon, Wed, Thurs 5-6pm, Fri & Sat 1-6pm  
2 course 26.75 / 3 course 29.75

Roast Tomato & Red Pepper Soup (ve)  
Gin Cured Salmon, Cucumber & Horseradish  
Pistou Panzanella Salad (v) (va)

170g Onglet Steak, Baby Gem & Cafe De Paris  
Sea Trout, Tenderstem Broccoli & Chive Beurre Blanc  
Charred Courgette, Red Pepper, Chickpea & Lemon (ve)

*Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms, Organic Greens, Cauliflower Cheese, Roast Carrots with Feta & Sage. Mixed Leaf Salad with Shallot & Mustard Dressing*  
6.45 each

Lemon Posset, Mixed Berry & Sable Biscuit  
Roast Peach, Coconut Cream & Pistachio (n)  
Vanilla Ice Cream & Salted Caramel

## STEAK & WINE TO SHARE

Mon, Wed to Sat to 6pm 98.00  
Co. Tyrone Chateaubriand or Tomahawk,  
Chips, Sauce & Bottle of House Wine

## SUNDAY ROAST SET MENU

2 Courses 28.00 / 3 Courses 32.00  
(Subject to Availability)

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

# JAMES<sup>T</sup>

## DESSERTS

|                                                      |       |
|------------------------------------------------------|-------|
| Sticky Toffee Sundae (n)                             | 7.50  |
| White Chocolate & Rhubarb Creme Brulee               | 8.25  |
| Roast Peach, Coconut Cream & Pistachio (n)           | 6.50  |
| Lemon Posset, Mixed Berry & Sable Biscuit            | 7.25  |
| Vanilla Ice Cream & Salted Caramel                   | 6.50  |
| Selection Of Irish Cheese, JS Chutney & Crackers     | 14.00 |
| <i>-Coolea - Cows Cheese, Co. Cork</i>               |       |
| <i>-Kearney Blue - Blue Cheese, Castlereagh</i>      |       |
| <i>-Cooleney - Cows Milk, Brie Style - Tipparary</i> |       |

## DESSERT COCKTAILS 13.50

### COCONUT MARTINI

Absolut, Creme de Cacao, Coconut, Cream

### ESPRESSO MARTINI

Absolut, Kahlua, Espresso

### LEMON MERINGUE

Absolut, Limoncello, Cream, Lemon Juice, Simple Syrup

### TIRAMISU

Kracken, Baileys, Cream, Espresso

### AFTER EIGHT

Vodka, Baileys, Mint, Cream

### HAZELNUT ALEXANDER

Martell V.S., Hazelnut Liqueur, Chocolate Liqueur, Cream (n)

## DESSERT WINES GLS / BTL

|                                                        |      |       |
|--------------------------------------------------------|------|-------|
| Coto de Hayas, Campo de Borja, Moscatel, Spain         | 8.00 | 32.00 |
| Finca Antigua, Moscatel, La Mancha, Spain              | 8.00 | 32.00 |
| Indomita, Late harvest Gewurzt, Sauvignon Blanc, Chile | 7.00 | 28.00 |

## BEER & CIDER

|                              |      |
|------------------------------|------|
| Birra Moretti                | 6.50 |
| Guinness (Tin)               | 6.25 |
| Our Local Beer of the Month  | 7.50 |
| Maddens Mellow Cider (Local) | 6.75 |

## 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. Please ask for details.

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

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.

Gift Vouchers available

## CHAMPAGNE & SPARKLING GLS BTL

|                                            |       |       |
|--------------------------------------------|-------|-------|
| Valdo, Valdobbiadene, Prosecco, Italy      | 9.00  | 33.00 |
| Saumur Brut Rosé, Crémant, France          | 10.00 | 45.00 |
| Forget Brimont Brut, NV, Champagne, France | 17.95 | 89.00 |

## WHITE WINE 175ML/250ML/BTL

|                                                           |       |       |       |
|-----------------------------------------------------------|-------|-------|-------|
| Entreflores Albarino, Rias Baixas, Spain                  | 10.00 | 13.00 | 36.00 |
| Domaine des Lauriers, Picpoul de Pinet, Languedoc, France | 9.75  | 12.75 | 36.75 |
| Klet Brda, Pinot Grigio, Slovenia                         | 8.75  | 11.75 | 31.50 |
| Heart of Stone, Sauvignon Blanc, Marlborough, New Zealand | 10.00 | 13.00 | 37.50 |

## ROSE & ORANGE 175ML/250ML/BTL

|                                                    |      |       |       |
|----------------------------------------------------|------|-------|-------|
| Domaine de l'Ambrosie, Rose D'Anjou, Loire, France | 9.00 | 11.50 | 30.00 |
| Cramele Recas, Orange Natural Wine, Romania        | 9.50 | 12.50 | 34.00 |

## RED WINE 175ML/250ML/BTL

|                                                         |       |       |       |
|---------------------------------------------------------|-------|-------|-------|
| Domaine Gulliaman, Cabernet Sauvignon, Gascogne, France | 9.00  | 11.50 | 29.50 |
| Extrait de Romarion, Pinot Noir, France                 | 12.25 | 15.75 | 47.00 |
| Rioja Vega Crianza, Rioja Alta, Spain                   | 9.75  | 13.00 | 37.00 |
| Cline, Old Vine Zinfandel, Lodi, CA, USA                | 13.00 | 17.25 | 49.00 |

## WHISKEY FLIGHTS (20ML OF EACH)

### BUSHMILLS SINGLE MALT

10yr, 16yr & 21yr  
*A smooth journey through aged Irish craftsmanship.* 28.50

### SHORTCROSS

Irish Bonding Co Grafter, Distillers Duo, Rye & Malt  
*Experience Irish Heritage, uniquely distilled by Shortcross* 18.00

### 12 YEAR OLDS

Dunvilles, Yellow Spot & Redbreast  
*A refined selection of well aged favourites, each matured for 12 years and full of character.* 24.00

### POWERS

Gold, 3 Swallows & John's Lane  
*A bold characterful journey through one of Irelands most iconic whiskey brands.* 16.00