



APERITIF

Black Forest Gateaux	
Roe & Co Whiskey, Crème de Cacao, Fresh Cherry Syrup & Cassis	14.00

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

Cauliflower Soup (ve)	6.50
Chicken Liver Parfait, Hazelnut & Onion Jam (n)	10.95
Beetroot, Whipped Ricotta & Basil (v)(va)	9.95
Pumpkin Risotto & Parmesan / with Autumn Truffles (v)	10.25 / 18.25
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 Diane	34.25
Spatchcock Chicken, Piri Piri & Coriander Oil	24.50
Duck Breast, Braised Red Cabbage, Potato Rosti & Celeraic	28.50

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 & Sage. Mixed Leaf Salad with Shallot & Mustard Vinaigrette (v)(ve)</i>	6.45 each
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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

Cauliflower Soup (ve)
Gin Cured Salmon, Cucumber & Horseradish
Beetroot, Beetroot Hummus, Pickled Walnut Gel
(v)(va)(n)
170g Onglet Steak, Baby Gem & Cafe De Paris
Roast Coley & Caponata
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

Plum Rice Pudding Creme Brulee
Vanilla Ice Cream & Salted Caramel
Red Wine & Poached Figs (n)(v) - Nialls Cookbook

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^T

DESSERTS

Sticky Toffee Sundae (n)	7.50
Apple Tart Tatin & Ice Cream	8.50
Red Wine & Poached Figs (n)(v) - Nialls Cookbook	9.25
Plum Rice Pudding Creme Brulee	8.75
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

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. 29.00

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