

JAMES^T

APERITIF

Belfast Sour
Jawbox Gin, Campari, Sweet Vermouth, Orange, Lemon, Whites 13.50

SNACKS TO SHARE

Champ Bread, Guinness Wheaten, JS Butter 6.95
Cornichons (v) 4.00
Nocellara Olives & Smoked Almonds (n) 6.50
Beef Shin Croquette, Peppercorn Mayo 5.95

STARTERS

Pea & Asparagus Soup, Mint Creme Fraiche (va) 6.50
Kilkeel Scallops, Seaweed Butter, Toasted Breadcrumbs- Nialls Cookbook 12.95
Crispy Squid, Fermented Chilli & Herb Salad 10.45
Asparagus, Speck & Coolattin 9.50
Kilkeel Crab & Chilli Linguine- Nialls Cookbook 11.95
Pecorino, Blood Orange & Bitter Leaf Salad (v)(va) 8.50

MAINS

Cod Loin, Citrus Hollandaise, Fennel & Mint Salad 27.95
Fish of the Day Market Price
Roast Chicken, Purple Sprouting Broccoli & Blood Orange Jus 25.95
Roast Cauliflower, Cafe de Paris & Braised Fennel (v) 23.50

STEAKS

Co. Tyrone 300g Sirloin Steak 34.50
Co. Tyrone 225g Fillet Steak 45.50
All our steaks are served with chips and your choice of sauce.
Fillet steaks ordered over medium will be butterflied unless requested otherwise

Extra Sauce 2.50
Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri.
Alternative Side Options on all Steaks 1.50

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

Co. Tyrone Chateaubriand (600g) 86.50
Co. Tyrone Tomahawk (1.2kg) 86.50
(sharing steaks garnished with Chimichurri & Red Wine Jus)

SIDES

		Grilled Portobello Mushrooms	5.95
Chips	5.95	Roast Carrots, Lemon & Feta	6.45
Chips, Truffle & Parmesan	6.45	Purple Sprouting Broccoli, Lemon	
JS Champ	6.45	Dressing	5.95
Mash	6.45	Rocket, Parmesan & Fennel Salad	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.

SPECIAL

Mourne Lamb Neck, Roast Celeraic, Hispi
Cabbage & Anchovy- Nialls Cookbook 28.50

SET MENU

2 Courses 26.75 | 3 Courses 29.75

Mon, Wed to Sat to 6pm

Pea & Asparagus Soup, Mint Creme Fraiche (va)
Pecorino, Blood Orange & Bitter Leaf Salad (v)(va)
Duck Rillettes, Pear Chutney & Sourdough Toast

Salmon, White Bean & Bouillabaisse
170g Pichana, Cafe De Paris & Chips
Roast Cauliflower, Cafe de Paris & Braised Fennel (v)

Mango Sorbet & Desiccated Coconut (v)(va)
Dark Chocolate & Orange Pavlova (v)
White Chocolate Panna Cotta, Toffee Sauce, Praline (n)

SHARING & WINE 98.00

Mon, Wed to Sat to 6pm

Chateaubriand / Tomahawk To Share
Chips, Sauce & Bottle House Wine

“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. 25.00

SUNDAY MENU 1PM-8PM

2 Courses 28.00 | 3 Courses 32.00

A la Carte menu also available

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
Apple Tarte Tatin & Vanilla Ice Cream	7.50
Dark Chocolate & Orange Pot (v)	7.50
Mango Sorbet & Desiccated Coconut (v)(va)	5.00
Vanilla Ice Cream & Salted Caramel Sauce	6.50
Selection Of Irish Cheese & Crackers	14.00
- Kilmora: Cows Milk, Co. Galway	
- Smoked Drumlin: Cows Milk, Co. Cavan	
- Young Buck: Cows Milk Blue, Co. Down	

DESSERT COCKTAILS

Coconut Martini	13.50
<i>Absolut, Creme de Cacao, Coconut, Cream</i>	
Espresso Martini	13.50
<i>Absolut, Kahlua, Espresso</i>	
Lemon Meringue	13.50
<i>Absolut, Limoncello, Lemon Juice, Simple Syrup</i>	
Tiramisu	13.50
<i>Kracken, Baileys, Cream, Espresso</i>	
After Eight	13.50
<i>Vodka, Baileys, Mint, Cream</i>	

DESSERT WINE 70ml

Coto De Hayas, Campo Borja, Spain	8.00
Indomita, Late harvest Gewurztraminer-Sauvignon Blanc, Chile	7.00
Finca Antigua, Moscatel, La Mancha, Spain	8.00

BEER & CIDER

Yardsman Tara	7.25
Birra Moretti	6.25
Guinness (Tin)	5.75
Modest Pale Ale	6.75
Modest Pilsner	6.75
Maddens Mellow Cider	6.25

THE PERFECT GIFT

Vouchers available to purchase today or online at www.jamesst.co.uk

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SPARKLING GLASS 125ml

Valdo Prosecco, Valdobbiadene, Italy	9.00
Samur Cremant Rose, France	9.50
Forget Brimont Brut, NV, Champagne, France	16.00

WHITE WINE GLASS 175ml

Domaine des Lauriers, Picpoul de Pinet, Languedoc	8.75
Klet Brda, Pinot Grigio, Slovenia	8.00
Klet Brda, Zlata Rebula, Slovenia	8.00
Heart of Stone, Sauvignon Blanc, Marlborough, N Z	8.75
Joseph Drouhin Bourgogne, Chardonnay, France	14.00

ROSÉ GLASS 175ml

Domaine de l'Ambrosie, Rose D'Anjou, Loire, France	7.50
Carmele Recas, Orange Natural Wine, Romania	8.50

RED WINE GLASS 175ml

Domaine Gulliaman, Cabernet Sauv, Cotes de Gascogne	7.25
Vina Bujanda, Crianza, Rioja, Spain	8.75
Elsa Bianchi, Malbec Argentina	8.50
Casablanca Cefiro Pinot Noir, Chile	11.00
Cline, Old Vine Zinfandel, Lodi, California	11.50

WHISKEY FLIGHTS

Bushmills Single Malt (10yr, 16yr, 21yr)	28.50
12 Year olds (Dunvilles, Yellow Spot, Redbreast)	24.00
Powers (Gold, 3 swallows, John's Lane)	16.00
Method Madness (Pot Still, Single Grain, Single Malt)	22.00

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.