

JAMES^T

APERITIF

Chest Warmer
Homemade Watermelon Vodka, Blackberry Liqueur, Chilli, Citrus, Prosecco 15.00

SNACKS TO SHARE

Carlingford Oysters Natural, Shallot & Lemon 8.00
Beetroot Tart 7.00
Champ Bread, Guinness Wheaten, Black Garlic Butter 6.50
Short Rib Beef Croquette, Parsley Mayo 5.50

STARTERS

Mushroom Soup (ve) 6.50
Kilkeel Scallops, Parsnip & Sprout Tops 13.50
Goats Cheese & Beetroot Beignet (v) 7.50
Crispy Squid, Fermented Chilli & Herb Salad 10.50
Ham Hock & Parsley Terrine, Piccalilli 9.50
Kilkeel Crab & Chilli Linguine - From Niall's Cookbook 11.95

MAINS

Roast Monkfish, Fondant Potato & Green Peppercorn Sauce 27.95
Fish of the Day Market Price
Spatchcock Chicken, Celeriac, Rocket, Truffle & Parmesan Salad, Jus 26.95
Truffled Cauliflower, Spiced Chickpea, Soy & Sesame (va) 24.95

STEAKS

Co. Tyrone 300g Sirloin Steak 33.50
Co. Tyrone 270g Fillet Steak 45.50
All our steaks are served with chips and your choice of sauce.

Extra Sauce 2.50
Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri.

Fillet steaks ordered over medium will be butterflied unless requested otherwise

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

Chips	5.50	Grilled Portobello Mushrooms	5.95
Chips, Truffle & Parmesan	6.25	Roast Carrots, Lemon & Feta	6.25
JS Champ	6.25	Winter Greens	5.95

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.

SET MENU - MON TO SAT TO 6PM

2 Courses 26.75 | 3 Courses 29.75

Mushroom Soup (ve)
Pressed Ham Hock Terrine, Piccalilli
Smoked Hispi Cabbage, Pickled Red Cabbage,
Truffled Potato Mousse
Clam Linguini, Spiced Ndjua, Salsa Verde
Hanger Steak, Chips, Bearnaise
Braised Fennel, Olive Tapenade
Black Forest Delight
Green Apple Sorbet (ve)
Apple Tart Tatin & Vanilla Ice Cream

“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

SHARING MENU 98.00

Mon – Fri to 8.00pm, Sat to 6pm
Chateaubriand / Tomahawk To Share
Chips, Sauce & Bottle House Wine

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.

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

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JAMES T

DESSERTS

Sticky Toffee Sundae (n)	7.50
Apple Tart Tatin & Vanilla Ice Cream	7.50
Black Forest Delight (n)	7.50
Green Apple Sorbet (ve)	5.00
Selection Of Irish Cheese & Crackers	14.00
- Coolatti: Cows Milk, Co.Wicklow	
- Boyne Valley Ban: Goat's Milk, Co.Meath	
- Ballylisk: Cows Milk, Co.Armagh	

DESSERT COCKTAILS

Egg Nogg	12.50
<i>Powers, Whole Egg, Guinness, Cream</i>	
Candy Cane	12.50
<i>Vodka, Baileys, Creme De Menthe & Cream</i>	
Winter Wonderland	11.50
<i>Vodka, Creme de Cacao, Coconut & Cream</i>	
Butterscotch Brew	11.50
<i>Homemade Butterscotch Infused Rum, Espresso, Coffee Liqueur</i>	
Matter Of Trifle	12.50
<i>Cranberry, Malibu, Casis, Sugar, Lemon, Cream</i>	

DESSERT WINE 70ml

Coto De Hayas, Campo Borja, Spain	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
Birra Moretti	6.00
Guinness (Tin)	5.50
Modest Pale Ale	6.50
Modest Pilsner	6.50
Maddens Mellow Cider	5.75

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	8.00
Samur Cremant Rose, France	9.50
Forget Brimont Brut, NV, Champagne, France	15.00

WHITE WINE GLASS 175ml

Domaine des Lauriers, Picpoul de Pinet, Languedoc	8.50
Klet Brda, Pinot Grigio, Slovenia	7.50
Klet Brda, Zlata Rebula, Slovenia	7.50
Heart of Stone, Sauvignon Blanc, Marlborough, N Z	8.50
Joseph Drouhin Bourgogne, Chardonnay, France	10.50

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
Elsa Bianchi, 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 Single Malt (10yr, 16yr, 21yr)	27.50
12 Year olds (Dunvilles, Yellow Spot, Redbreast)	22.50
Powers (Gold, 3 swallows, John's Lane)	15.00
Method Madness (Pot Still, Single Grain, Single Malt)	20.00
Green Spot (Green Spot, Montelena, Barton)	23.00
Redbreast (12, 15, 21yr old)	38.00
Spot (Blue, Yellow, Red)	29.00
Premium (Midleton VR, Bushmills 21, Redbreast 21)	55.00