

JAMES^T

APERITIF

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

Champ Bread, Guinness Wheaten, JS Butter	6.95
Goats Cheese & Beetroot Beignet (v)	7.50
Nocellara Olives & Smoked Almonds (n)	6.50
Short Rib Beef Croquette, Parsley Mayo	5.95
Padron Peppers & Sesame Dressing	7.50

STARTERS

Potato & Leek Soup (ve)	6.50
Kilkeel Scallops, Apple & Rosemary, Fennel Mustard Dressing	12.95
Fishcake, Parsley Mayo	9.50
Crispy Squid, Fermented Chilli & Herb Salad	10.45
Ham Hock & Parsley Terrine, Piccalilli	9.45
Kilkeel Crab & Chilli Linguine - From Niall's Cookbook	11.95

MAINS

Seared Salmon, Braised Red Cabbage & Aubergine Puree	27.95
<i>Fish of the Day</i>	<i>Market Price</i>
Roast Chicken, Celeriac, Truffle & Parmesan Salad, Jus	25.95
Potato & Parmesan Gnocchi, Beetroot & Pumpkin Seed Pesto (v)(va)	27.95

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
<i>Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri.</i>	
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	5.95	Grilled Portobello Mushrooms	5.95
Chips, Truffle & Parmesan	6.45	Roast Carrots, Lemon & Feta	6.45
JS Champ	6.45	Hispi Cabbage, Sesame 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

Lamb Rump, Mint & Pumpkin Seed Pesto, Labneh	26.95
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SET MENU

2 Courses 26.75 | 3 Courses 29.75

Mon, Wed to Sat to 6pm

Potato & Leek Soup (ve)
Whipped Feta, Heirloom Tomato (v)
Chargrilled Padron Peppers, Sesame Dressing (v)
Butterflied Whiting, Horseradish Cream, Capers
6oz Sirloin Steak, Braised Gem Lettuce, Blue Cheese Hollandaise
Potato & Parmesan Gnocchi, Beetroot & Pumpkin Seed Pesto (v)(va)

Raspberry Sorbet (ve)
Dark Chocolate Pot & Blood Orange (v)
Lemon Posset, Rhubarb

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 Pot & Blood Orange	7.50
Raspberry Sorbet (va)	5.00
Selection Of Irish Cheese & Crackers	14.00
- <i>Kilmora: Swiss style cows milk, Galway</i>	
- <i>Smoked Drumlin: Raw Milk Cows Cheese, Cavan</i>	
- <i>Young Buck: Raw Milk Blue Cheese, Newtonards</i>	

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.