

JAMES^T

“WHAT’S IT ALL ABOUT”

Cookbook by Niall McKenna

140 recipes / 20 years / 5 restaurants / 1 question

25.00

SNACKS TO SHARE

Champ Bread, Guinness Wheaten & JS Butter	5.50
Cod Brandade, Bread & Herb Oil	5.95
Nocellara Olives	3.25
Smoked Almonds (n)	3.25
Cornichons (v)	3.00
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, Romesco & Pickled Chilli (n)	10.45
Asparagus, Speck & Coolattin Custard	9.50
Kilkeel Crab & Chilli Linguine- Nialls Cookbook	11.95
Heirloom Tomato, Toonsbridge Mozzarella & Basil (v)(va)	9.50

MAINS

<i>Fish of the Day</i>	<i>Market Price</i>
Roast Chicken, Pea a la Francaise & Smoked Bacon	25.95
Sugar Pit Bacon Chop, Duck Egg, Brown Sauce Jus-Nialls Cookbook	28.00
Cod, Citrus Hollandaise, Fennel & Mint Salad	27.95
Roast Cauliflower, Cafe de Paris & Leek Pesto (v)	23.50

STEAKS

300g Sirloin Steak	34.50
300g Ribeye Steak	37.50
225g Fillet Steak	45.50

Our Co.Tyrone 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

SIDES

Chips	5.95	Grilled Portobello Mushrooms	5.95
Chips, Truffle & Parmesan	6.45	Roast Carrots, Lemon & Feta	6.45
JS Champ	6.45	Tenderstem Broccoli, Lemon Dressing	5.95
Mash	6.45	Baby Gem, Shallot & Chive Salad	5.50

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APERITIF

Tiki Tiki	13.50
<i>Martell Brandy, Ruby Port, Pear Puree, Cranberry, Lime</i>	

SUNDAY SET MENU

2 Courses 28.00 | 3 Courses 32.00

(Subject To Availability)

Pea & Asparagus Soup, Mint Creme Fraiche (va)
Tender Stem Broccoli, Coolatin Custard (v)
Beef Shin Croquettes & Peppercorn Mayo

Roast Beef, Yorkshire Pudding, Root Vegetables
Cod, Citrus Hollandaise, Fennel & Mint Salad
Roast Chicken, Apricot & Sage Stuffing, Root Vegetables
Roast Cauliflower, Cafe de Paris & Leek Pesto (v)

Coffee Panna Cotta, Hazelnut Praline & Chocolate(n)
Rhubarb & Custard Fool
Mango Sorbet & Desiccated Coconut (v)(va) (n)

SHARING & WINE 98.00

Mon, Wed to Sat to 6pm

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

SET MENU

2 Courses 26.75 | 3 Courses 29.75

Mon, Wed to Sat to 6pm

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*

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 accomodate these but cannot always be guaranteed.

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DESSERTS

Sticky Toffee Sundae (n)	7.50
Pineapple Tart Tatin & Vanilla Ice Cream	7.50
White Chocolate Creme Brulee	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

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.

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

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