

**APERITIF**

James St Passion - Powers, Kopke 10yr old, Pineapple, Passionfruit, Sweet Syrup & Fresh Lime	14.50
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SNACKS

Champ Bread, Guinness Wheaten & JS Butter	5.50
Nocellara Olives	3.25
Smoked Almonds (n)	3.25
Cornichons (v)	3.00
Coolea Gougères	6.25
Chicken Croquette, Tarragon & Mustard Seed	5.75

STARTERS

Parsnip & Artichoke Soup, Confit Garlic (ve)	6.50
Chicken Liver Parfait, Hazelnut & Onion Jam (n)	10.95
Antrim Beetroot, Fig & Truffled Pecorino	9.95
Baked Scallops, Potato & Bacon, Wheaten Crumb	12.50
Crispy Squid, Hannans Spiced Ragu	10.45
Kilkeel Crab & Chilli Linguine- Nialls Cookbook	11.95

MAINS

Hispi Cabbage, Pickled Shallot, Spiced Granola & Miso Sauce (ve)(n)	21.50
Sea Trout, White Bean & Roe Cassoulet	27.95
<i>Fish of the Day</i>	Market Price
Co. Tyrone Rare Breed Pork Tomahawk & Sauce Charcutière	34.25
Spatchcock Chicken, Piri Piri & Coriander Oil	24.50

STEAKS

300g Co. Tyrone Sirloin Steak	35.50
300g Co. Tyrone Ribeye Steak	38.25
225g Co. Tyrone Fillet Steak (Fillet steaks ordered over medium will be butterflied unless requested otherwise)	45.50
<i>Served with chips and choice of sauce; Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri</i>	
Extra Sauce	2.50
Alternative Side Options on all Steaks	1.50

STEAKS TO SHARE

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)	
Co. Tyrone Chateaubriand or Tomahawk, Chips, Sauce & Bottle of House Wine (Mon, Wed to Sat to 6pm)	98.00

SIDES

<i>Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms, Organic Greens, Cauliflower Cheese, Roast Carrots with Feta & Sage</i>	6.45 each
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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.

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
White Chocolate Cheesecake & Lemon Curd	8.25
Chocolate Pot & Blood Orange	7.50
Red Wine Poached Pear & Fruit Granola (n)	6.75
Vanilla Ice Cream & Salted Caramel	6.50
Selection Of Irish Cheese, JS Chutney, Crackers	14.00
-Coolea - Cows Cheese, Co. Cork	
-Kearney Blue - Blue Cheese, Castlereagh	
-Cooleney - Cows Milk, Brie Style - Tipparary	

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 de Borja, Spain	8.00
Finca Antigua, Moscatel, La Mancha, Spain	8.00
Indomita, Late harvest Gewurztraminer-Sauvignon Blanc, Chile	7.00

BEER & CIDER

Birra Moretti	6.25
Guinness (Tin)	5.75
Neck Oil IPA (Local)	7.50
Our Brewery Amercian Wheat (Local)	7.50
Maddens Mellow Cider (Local)	6.25

THE PERFECT GIFT

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

SPARKLING GLASS 125ml

Valdo, Valdobbiadene, Prosecco	8.25
Saumur Brut Rosé, Crémant, France	9.75
Forget Brimont Brut, NV, Champagne, France	17.95

WHITE WINE 175ml 250ml

Domaine des Lauriers, Picpoul de Pinet, Languedoc, France	9.75	12.75
Entreflores Albarino, Rias Baixas, Spain	10.00	13.00
Klet Brda, Pinot Grigio, Slovenia	8.75	11.75
Heart of Stone, Sauvignon Blanc, Marlborough, NZ	10.00	13.00

ROSÉ & ORANGE GLASS 175ml 250ml

Domaine de l'Ambrosie, Rose D'Anjou, Loire, France	9.00	11.50
Cramele Recas, Orange Natural Wine, Romania	9.50	12.50

RED WINE GLASS 175ml 250ml

Domaine Gulliaman, Cabernet Sauvignon, Gascogne, France	9.00	11.50
Extrait de Romarion, Pinot Noir, France	12.25	15.75
Rioja Vega Crianza, Rioja ALta, Spain	9.75	13.00
Cline, Old Vine Zinfandel, Lodi, CA, USA	13.00	17.25
Elsa Bianchi, Malbec, Mendoza, Argentina	8.50	12.00

WHISKEY FLIGHTS

Bushmills Single Malt (10yr, 16yr & 21yr)	28.50
Bushmills Premium (21yr, 25yr & Millennium Malt)	140.00
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
Shortcross (Irish Bonding Co Grafter, Distillers Duo, Rye & Malt)	18.00

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. Please ask for details.

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Gift Vouchers available