

JAMES^T

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

Tomato & White Bean Soup, Basil (va)	6.50
Kilkeel Scallops, Seaweed Butter & Chorizo Crumb	12.95
Crispy Squid, Romesco & Pickled Chilli (n)	10.45
Beef Carpaccio, Lovage Mayo & Parmesan	11.00
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
Cod, Courgette & Preserved Lemon	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
<i>Our Co.Tyrone steaks are served with chips and your choice of sauce.</i>	
<i>Fillet steaks ordered over medium will be butterflied unless requested otherwise</i>	
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

Co. Tyrone Chateaubriand (600g)	86.50
Co. Tyrone Tomahawk (1.2kg)	86.50
(Served with two chips and choice of two sauces, garnished with Chimichurri & Red Wine Jus)	

SIDES

Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms, Roast Carrots with Lemon & Feta, Spring Greens, Lemon Dressing, Baby Gem, Shallot & Chive Salad	6.45
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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.
Gift Vouchers 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

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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
<i>-Cals Na Tire - Hard Sheep's Milk Cheese, Co. Tipperary (V)</i>	
<i>-Coolwillow - Blue Cheese, Co. Tipperary</i>	
<i>-Durrus - Semi-Soft Cows Milk Cheese - Co. Cork (V)</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

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

ROSÉ GLASS 175ml

Domaine de l'Ambrosie, Rose D'Anjou, Loire, France	7.50
Carmelee 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.

(n) contains nuts, (v) vegetarian, (ve) vegan, (va) vegan alternative

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