



APERITIF

Sake Sparkler - Sake, Pear, Honey Syrup & Prosecco 14.00

SNACKS TO SHARE

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

Cauliflower Soup & Curry Oil (ve) 6.50
 Chicken Liver Parfait, Hazelnut & Onion Jam 10.95
 Antrim Beetroot, Fig & Truffled Pecorino 9.95
 Scallop St Jacques 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
Fish of the Day Market Price
 Co. Tyrone Rare Breed Pork Tomahawk & Sauce Charcutière 34.25
 Braised Ox Cheek, Carrots & Pommes Aligot 26.50

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
Served with chips and choice of sauce; Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri
 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 (Available Mon to Fri to 9.30pm, Sat to 6pm) 98.00

SIDES

*Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms,
 Organic Greens, Cauliflower Cheese, Roast Carrots with Feta & Sage* 6.45 each

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

JAMESST

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	
- Ballylisk - Brie Style Cheese- Co. Armagh (v)	

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

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Gift Vouchers available

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.