

JAMES^T

SNACKS TO SHARE

James St. Champ Bread & Guinness Wheaten, Seaweed Butter (ve,ga)	4.50
JS Beef Carpaccio, Shiitake Mushroom & Capers (gf)	4.95
Nocellara Olives & Smoked Almonds (n, ve, gf)	4.25
Devilled Egg (v, gf)	3.00
Tempura Padron Peppers (gf)	4.50
JS Cured Irish Meat, Halloumi & Pear Salad, Local Bell Heather & Balsam Honey & Hazelnut (To Share) (n,gf)	10.95

STARTERS

Crab & Chilli Linguini	12.00
Cauliflower & Curried Hazelnut Oil Soup	6.50
Toons Bridge Fior Di Latte, Organic Beetroot, Blackberry & Lovage (v,gf)	8.25
Crispy Squid, Black Garlic Mayo & Togarashi (gf)	10.50
House Ricotta, Fennel, Endive & Orange Salad (n,gf)	7.75

MAINS

Seared Salmon, Sweetheart Cabbage, Courgette, Chilli & Basil Oil (gf)	24.95
Magret Duck Breast, Prune & Onion, Broccoli Stalk & Muscatel Jus (gf)	27.50
Potato & Parmesan Gnocchi, Cavolo Nero & Sunflower Seed Pesto (v)	18.95
<i>(Add Chorizo 4.00)</i>	
<i>Fish Of The Day</i>	<i>Market Price</i>
BBQ Celeriac, Aubergine Puree & Date, Shiitake Mushrooms (va,gf)	18.95

STEAKS

Co. Tyrone 300g Sirloin Steak	28.50
Co. Tyrone 270g Fillet Steak	38.00

All our steaks are served with chips and your choice of sauce

Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri

Any fillet steaks ordered over medium will be butterflied unless specifically requested otherwise

STEAKS TO SHARE *(served with a choice of two sides and two sauces)*

Chateaubriand (600g)	76.00
Tomahawk (1.2kg)	76.00

DESSERTS

Braeburn Apple Tarte Tatin & JS Milk Ice Cream (To Share)	16.00
Sticky Toffee Sundae (n)	7.50
Pineapple & Coconut Posset, Citrus Fruit Salad (gf)	7.50
70% Chocolate Tart & Raspberry Sorbet (n)	7.50
Irish Cheese, Chutney, Local Honey & Handmade Crackers (ga)	10.00
Sorbet, Seasonal Fruit Selection (va,gf)	5.00

STEAK SPECIAL 85.00

Chateaubriand / Tomahawk To Share

Chips, Sauce & Bottle House Wine

Mon & Thurs 5pm - 6.30pm, Fri & Sat 1pm - 6.30pm

APERITIFS

Champagne	15.00
Prosecco	8.00
Gin/Vodka Martini	11.50
Belfast Sour	13.50
Cosmopolitan	11.50
Classic Margarita	11.50
House Bloody Mary	11.50
Bramble	11.50

SIDES

Chips (gf)	4.50
Chips, Truffle & Parmesan (gf)	5.00
Champ (gf)	4.50
Green Beans & Toasted Almonds (gf)	4.50
Roast Carrots, Lemon, Feta & Sage (gf)	4.50
Broccoli & Sunflower Pesto (gf)	4.50
Grilled Portobello Mushrooms	4.50
Extra Sauce	2.00

GIFT VOUCHERS

The perfect present for friends and family to celebrate a special occasion or just say thanks.

Available to purchase in the restaurant or online jamesst.co.uk

WIFI: 'James St Customer'

Password: Welcome!

Please inform your server of any dietary requirements we should be aware of.

(n) Contains Nuts, (v) Vegetarian, (ve) Vegan, (va) Vegan Alternative (gf) Gluten Free (ga) Gluten Alternative

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

JAMES^T

SPARKLING & SPARKLING ROSE	125ml	Bottle
Pierre Zero, Alcohol Free Sparkling Chardonnay 200ml		8.50
Valdo Prosecco, Valdobbiadene, Italy	8.00	32.00
Forget Brimont Brut, NV, Champagne, France	15.00	75.00
Forget Brimont Brut Rose, NV, Champagne, France		85.00
Billecart Salmon 2009 Vintage, Champagne, France		150.00

WHITE WINE	175ml	250ml	Bottle
Leitz, Alcohol Free Reisling, Germany	6.25	8.75	25.00
Joseph Drouhin, Macon Lugny, Les Crays 2021, Burgundy			47.50
Domaine Saint Maurici, Chardonnay, 2021, Pays d'Oc	6.25	8.50	24.00
Domaine Gulliaman, Sauvignon Blanc, Cotes de Gascogne			29.50
Domaine des Lauriers, Picpoul de Pinet, 2021, Languedoc	8.50	12.00	35.00
Andre Dezat, Sancerre, Loire			65.00
Miao, Pinot Grigio, Treviso, Italy	7.00	10.00	28.00
Entreflores Albarino, Rias Baixas, Spain			40.00
Klet Brda, Zlata Rebula, Slovenia			30.00
Klet Brda, Pinot Grigio, Slovenia			30.00
Hellbent, Chenin Blanc, South Africa	8.75	11.50	33.00
Pajzos Tokaji, Furmint, Hungary			31.50
Heart of Stone, Sauvignon Blanc, Marlborough, N Z	8.50	12.00	35.00

ROSÉ/ORANGE	175ml	250ml	Bottle
Domaine de l'Ambrosie, Rose D'Anjou, Loire, France	7.00	9.50	27.50
Villa Wolf, Pinot Noir Rose, Germany			34.00
Carmele Recas, Orange Natural Wine, Romania	8.75	11.50	33.00

RED WINE	175ml	250ml	Bottle
Leitz, Alcohol Free Pinot Noir, Germany	6.25	8.75	25.00
Domaine Du Grapillon D'or Gigondas, Rhone			63.00
Les 2 Bastides, Cote de Rhone			32.00
Domaine Gulliaman, Cabernet Sauv, Cotes de Gascogne	7.25	10.25	29.50
Kate Aubert & Mathieu, Pinot Noir, Languedoc	11.00	15.50	46.00
Vina Bujanda, Crianza, Rioja, Spain	8.75	11.50	33.00
Marques de Murrieta, Rioja Reserva, Spain			74.00
Terre di Montelusa, Primitivo, Puglia, Italy	8.50	11.75	34.50
Piemonte DOC, Barbera Passito, San Silvestro, Piedmont, Italy			35.00
Dona Paula, Malbec, Mendoza, Argentina	8.75	11.50	33.00
Cefiro Cool Reserve, Merlot, Central Valley, Chile	7.50	10.50	30.00
Chateau Musar, Bekaa Valley, Lebanon			90.00
Cline, Old Vine Zinfandel, 2020, Lodi, California			42.00
Benziger, Cabernet Sauvignon, Sonoma, California			55.00
De Loach, Pinot Noir, Sonoma, California			55.00
Ascheri Barolo, DOCG 2018, Piedmont, Italy	18.75	26.75	80.00

Classic Cocktails	
Aussie Martini	11.50
Espresso Martini	11.50
Sake Drop	11.50
Peri-rita	11.50
Irish Re-Fashioned(n)	11.50
Thin Pink Line	11.50
Kraken Storm	11.50

Sparkling Cocktails	
Gin Elderflower Spritz	15.00
Limoncello Spritz	15.00
Champagne Cocktail	19.50

Non Alcoholic Cocktails	
Raspberry 75	9.50
Tropical Lemonade	7.50
Fantastic Orange	7.50
Noble	8.50

Beers	
Yardsman Belfast Pale Ale	7.00
Wicklow Wolf Lager	7.00
Birra Moretti	5.50
Birra Moretti 0%	5.00
Lucky Saint NA	4.75
Maddens Mellow Cider	5.75
Guinness (440ml Tin)	4.85

Liqueur Coffees	
Irish Coffee	8.00
Calypso Coffee	8.00
Royale Coffee	8.00
Italian Coffee	8.00
French Coffee	8.00
Baileys Coffee	8.00
Jamaican Coffee	8.00

A full list is available on request, please ask your server