

# JAMES<sup>T</sup>

STEAK SPECIAL 85.00

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

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

## SNACKS TO SHARE

James St. Champ Bread & Guinness Wheaten, Seaweed Butter (v)	4.50
Nocellara Olives & Smoked Almonds (n, ve)	4.25
N'Duja, Wicklow Ban & Fennel Crisp	5.00
Oxtail Croquettes & Pickled Celeriac (df)	6.00

## STARTERS

Kilkeel Crab & Chilli Linguini	12.00
Spiced Sweet Potato Soup with Coconut (ve)	6.50
Cold Smoked Salmon Tartine & Beetroot Creme Fraiche	9.50
Crispy Squid, Romesco & Dukkah (n)	11.00
Waldorf Salad, Whipped Gorgonzola (v,va,n)	7.75

## MAINS

Cod, Chickpea, Samphire & Rustic Tomato Sauce	24.95
Seared Salmon, Chicory, Fennel, Blood Orange & "Alla Romana"	25.95
Roast Irish Chicken, Hispi Cabbage, Pea & Oyster Mushroom	23.50
<i>Fish Of The Day</i>	<i>Market Price</i>
Local Cauliflower, ButterBean Puree & Chimichurri (v, va)	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

Sticky Toffee Sundae (n)	7.50
Chocolate & Hazelnut Mousse, Pear & Caramel Mascarpone (n)	7.50
Arctic Roll	7.50
Rhubarb & Custard, Ginger Biscuit	7.50
Selection Of Irish Cheese & Handmade Eccles Cake	10.00
Mango Fruit Panna Cotta, Pineapple & Coconut Sorbet (ve)	7.50

## 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	5.00
Chips, Truffle & Parmesan	5.50
Champ	5.00
Beef Fat Comber Potatoes	5.00
Roast Carrots, Lemon, Feta & Sage	5.00
Broccoli & Toasted Almonds (n)	5.00
Grilled Portobello Mushrooms	5.00
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](http://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.*

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

# JAMES<sup>T</sup>

<b>SPARKLING &amp; SPARKLING ROSE</b>	<b>125ml</b>	<b>Bottle</b>
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

<b>WHITE WINE</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Leitz, Alcohol Free Reisling, Germany	6.25	8.75	25.00
Montmains, Chablis Premier Cru, Burgundy			75.00
Joseph Drouhin, Bourgogne Blanc, Burgundy			47.50
Domaine Saint Maurici, Chardonnay, Pays d'Oc	6.25	8.50	24.00
Domaine Gulliaman, Sauvignon Blanc, Cotes de Gascogne			29.50
Domaine des Lauriers, Picpoul de Pinet, 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	7.50	10.50	30.00
Klet Brda, Pinot Grigio, Slovenia			30.00
Heart of Stone, Sauvignon Blanc, Marlborough, N Z	8.50	12.00	35.00
Monchhof Salve Estate, Riesling, Mosel, Germany			39.00

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

<b>RED WINE</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Leitz, Alcohol Free Pinot Noir, Germany	6.25	8.75	25.00
Domaine Du Grapillon D'or Gigondas, Rhone			72.00
Vieux Telegramme Chateaufnef Du Pape 2021, Rhone			98.50
Domaine Gulliaman, Cabernet Sauv, Cotes de Gascogne	7.25	10.25	29.50
Roc de Cambes, Cotes de Bourg, 2006, Bordeaux			205.00
Chateau Troplong Mondot, Grand Cru Classe, 2006 St Emilion			180.00
Bajo, Montepulciano, D' Abruzzo DOC, Italy	9.00	11.75	34.00
Vina Bujanda, Crianza, Rioja, Spain	8.75	11.50	33.00
Marques de Murrieta, Rioja Reserva, Spain			74.00
Piemont DOC, Barbera Passito, San Silvestro, 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
Point West, Touriga Nacional, Portugal			32.00
Cline, Old Vine Zinfandel, Lodi, California	11.50	16.00	47.50
Benziger, Cabernet Sauvignon, Sonoma, California			55.00
Ascheri Barolo, DOCG, Piedmont, Italy	18.75	26.75	80.00

<b>Classic Cocktails</b>	
Aussie Martini	11.50
Espresso Martini	11.50
Sake Drop	11.50
Peri-rita	12.50
Irish Re-Fashioned(n)	11.50
Thin Pink Line	11.50
Kraken Storm	11.50

<b>Sparkling Cocktails</b>	
Gin Elderflower Spritz	15.00
Limoncello Spritz	15.00
Champagne Cocktail	19.50

<b>Non Alcoholic Cocktails</b>	
Raspberry 75	9.50
Tropical Lemonade	7.50
Fantastic Orange	7.50
Noble	8.50

<b>Beers</b>	
Yardsman Belfast Pale Ale	7.00
Modest NE Pale Ale	6.50
Modest Pilsner	6.50
Birra Moretti	6.00
Birra Moretti 0%	5.50
Lucky Saint NA	5.00
Maddens Mellow Cider	5.75
Maddens Cider Zero	4.50
Guinness (440ml Tin)	5.50
Guinness Zero (440ml Tin)	5.00

<b>Liqueur Coffees</b>	
Irish Coffee	8.00
Calypto 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*