

JAMES^T

STEAK SPECIAL 85.00

Chateaubriand / Tomahawk To Share

Chips, Sauce & Bottle House Wine

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

SNACKS TO SHARE

James St. Champ Bread & Guinness Wheaten, Seaweed Butter (v,ga)	4.50
Nocellara Olives & Smoked Almonds (n, ve, gf)	4.25
N'Duja, Wicklow Ban & Fennel Crisp (gf)	5.00
Seafood Fritters & Dill Emulsion	5.00

STARTERS

Crab & Chilli Linguini	12.00
Potato, Celeriac & Parsnip Soup, Curry Oil (gf,df,n)	6.50
Ewings Smoked Salmon Tartine & Beetroot Creme Fraiche	9.50
Crispy Squid, Romesco & Dukkah (gf,n)	11.00
Waldorf Salad, Whipped Gorgonzola (v,va,gf,n)	7.75

MAINS

Cod Cheeks, Chickpea, Samphire & Rustic Tomato Sauce (gf)	24.95
Seared Salmon, Chicory, Fennel, Blood Orange & "Alla Romana" (gf)	25.95
Roast Irish Chicken, Pork Belly Bacon & Peas a la Francais (gf)	22.50
<i>Fish Of The Day</i>	<i>Market Price</i>
Spring Sweetheart Cabbage, Tomato & Lentil Dahl	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,gf)	7.50
Lemon Meringue Tart (n)	7.50
Affogatto, Homemade Milk Ice Cream, Amaretti Biscuit, Espresso (n)	7.50
Irish Cheese, Chutney, Local Honey & Handmade Crackers (ga)	10.00
Green Apple Sorbet (va,gf)	5.00

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)	5.00
Chips, Truffle & Parmesan (gf)	5.50
Champ (gf)	5.00
Beef Fat Comber Potatoes (gf)	5.00
Roast Carrots, Lemon, Feta & Sage (gf)	5.00
Broccoli &	
Toasted Almonds (gf,n)	5.00
Grilled Portobello Mushrooms (gf)	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

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
Montmains, Chablis Premier Cru, Burgundy			75.00
Joseph Drouhin, Macon Lugny, Les Crays, 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

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
Carmelee 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
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
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
Piemont DOC, Barbera Passito, San Silvestro, Italy			35.00
Bajo, Montepulciano, D'Abruzzo DOC, Italy			34.00
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	9.25	13.50	42.00
Benziger, Cabernet Sauvignon, Sonoma, California			55.00
De Loach, Pinot Noir, Sonoma, California			55.00
Ascheri Barolo, DOCG, Piedmont, Italy	18.75	26.75	80.00

Classic Cocktails	
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

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	6.00
Birra Moretti 0%	5.50
Lucky Saint NA	5.00
Maddens Mellow Cider	5.75
Guinness (440ml Tin)	5.50

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