

JAMES^T

SET MENU

2 COURSES 26.50 | 3 COURSES 29.50

Monday & Thursday 5pm – 9.30pm
Fri & Sat from 1pm – 6.30pm

APERITIF

Gin Elderflower Spritz 15.00

STARTERS

Roast Pepper, Tomato & Basil Soup (ve,gf)

Chicken & Smoked Ham Hock Terrine, Remoulade, JS Focaccia (ga)

House Ricotta, Fennel, Endive & Orange Salad(n,gf)

MAINS

Seared Cod, Sweetheart Cabbage, Courgette, Chilli & Basil Oil (gf)

Steak Frites, Co. Tyrone 170g Sirloin, Handcut Chips & Bearnaise (gf)

Co. Armagh Chicken Supreme, Broccoli, Parmesan Gnocchi & Jus (ga)

Barbecued Celeriac, Aubergine Puree & Date, Shiitake Mushrooms (va,gf)

DESSERTS

70% Chocolate Tart & Raspberry Sorbet (n)

Sticky Toffee Sundae (n)

Pineapple & Coconut Posset, Citrus Fruit Salad (gf)

Sorbet & Seasonal Fruit (ve,gf)

SIDES

Chips (gf) 4.50

Chips with Truffle & Parmesan (gf) 5.00

Champ (gf) 4.50

Green Beans & Toasted Almonds (n, gf) 4.50

Broccoli & Chimichurri (gf) 4.50

Grilled Portobello Mushrooms (gf) 4.50

Roast Carrots, Lemon Feta & Sage (gf) 4.50

DRINKS

Hennessey V.S. 5.10

Irish Coffee 8.00

Forget Brimont (125ml) 15.00

Valdo Prosecco (125ml) 8.00

Espresso Martini 11.50

Tiramisu 11.50

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

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

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

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