

JAMES^T

APERITIF

Bloody Mary 11.50

SNACKS TO SHARE

James St. Champ Bread & Guinness Wheaten, Seaweed Butter (v) 4.50
Nocellara Olives & Smoked Almonds (n, ve) 4.25
Comber Beetroot & Fennel Cracker (ve) 4.25
Co. Tyrone Oxtail Croquettes, Smoked Onion Mayo (2pcs) 6.00
Prosciutto & Melon (2pcs) 5.00

STARTERS

Potato & Leek Soup (ve) 6.50
Kilkeel Crab & Chili Linguine 12.00
Crispy Squid, Romesco & Dukkah (n) 11.00
Thornhill Duck Pate, Chutney, Crackers 8.25
Ewing's Smoked Salmon, Creme Fraiche, Guinness Wheaten Bread 10.00
Comber Beetroot, Feta & Sunflower Seed Pesto (va) 8.25
Ardglass Lobster, Salad, Dukkah (n) 12.00

MAINS

Kikeel Cod, Oyster Mushroom, Hispi Cabbage, Beurre Blanc 24.95
Salmon, Chicory, Fennel, Blood Orange 25.95
Co. Armagh Chicken Supreme, Nduja Cassoulet, Wild Garlic Oil 23.50
Fish of the Day Market Price
Cauliflower, ButterBean Puree & Chimichurri (v, va) 18.95
Sirloin of Beef, Roast Potato, Carrot, Yorkshire Pudding and Gravy. 24.00

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 chips and two sauces)*

Co. Tyrone Chateaubriand (600g) 76.00
Co. Tyrone Tomahawk (1.2kg)

| | | | |
|---------------------------|------|--------------------------------|------|
| Chips | 5.00 | Grilled Portobello Mushrooms | 5.00 |
| Chips, Truffle & Parmesan | 5.75 | Broccoli & Toasted Almonds (n) | 5.00 |
| Champ | 5.75 | Extra Sauce | 2.00 |
| Beef Fat Comber Potatoes | 5.50 | | |

(n) Contains Nuts, (v) Vegetarian, (ve) Vegan, (va) Vegan Alternative.

Menus are subject to change

SUNDAY SET MENU

2 Courses £26.75 | 3 Courses £29.75

Sunday - 1pm - 8pm

Potato & Leek Soup(ve)
Oxtail Croquettes, Smoked Onion Mayo
Local Beetroot, Feta & Sunflower Seed Pesto (va)

Fishcake, White Wine Cheddar Sauce, Pickled Onion
Roast Sirloin of Beef, Roast Potato, Carrot, Yorkshire Pudding and Gravy.
Armagh Chicken Supreme, Nduja Cassoulet, Garlic Oil
Cauliflower, ButterBean Puree & Chimichurri (v, va)

Sticky Toffee Sundae (n)
Green Apple Sorbet (ve)
Co Cork Durrus & Handmade Eccles Cake

STEAK SPECIAL 85.00

Chateaubriand / Tomahawk To Share

Chips, Sauce & Bottle House Wine

Mon - Fri to 6.30pm, sat to 5pm

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

Vouchers available for the perfect present
available to purchase in the restaurant
or online www.jamesst.co.uk

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)
ThornHill, Blacklion (Duck)
Conway, Armagh (Asparagus)
John Hamilton, Comber (Beetroot)
Annaghmore, Lurgan (Mushrooms)
Wild Garlic Foraged, Belfast.

JAMES T

SPARKLING & SPARKLING ROSÉ

| | 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, 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 |

ROSÉ

| | 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 | | | 72.00 |
| Vieux Telegramme Chateaunef 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 |
| De Loach Pinot Noir, Sonoma, California | | | 55.00 |
| 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 |

CLASSIC COCKTAILS

| | |
|-----------------------|-------|
| Aussie Martini | 11.50 |
| Espresso Martini | 11.50 |
| Bramble | 12.50 |
| Penicillin | 12.50 |
| Classic Old Fashioned | 12.50 |
| Daquiri Naturale | 12.50 |
| Kraken Storm | 12.50 |

SPARKLING COCKTAILS

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|------------------------|-------|
| Gin Elderflower Spritz | 15.00 |
| Limoncello Spritz | 15.00 |
| Champagne Cocktail | 19.50 |

NON-ALCOHOLIC COCKTAILS

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| Raspberry 75 | 9.50 |
| Tropical Lemonade | 7.50 |
| Shirley Temple | 5.50 |
| Noble | 8.50 |

BEERS

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|---------------------------|------|
| 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 |

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