

JAMES^T

APERITIF

Watermelon Spritz 15.00

SNACKS TO SHARE

James St. Champ Bread & Guinness Wheaten, Seaweed Butter (v) 5.00
Nocellara Olives & Smoked Almonds (n, ve) 4.50
Smoked Ham Hock & Jamon Croquettes (2pcs) 6.00

STARTERS

Roasted Tomato & Red Pepper Soup (ve) 6.50
Kilkeel Crab & Chili Linguine 11.95
Crispy Squid, Romesco & Dukkah (n) 10.50
Heirloom Tomatoes, Whipped Feta & Brioche (v) 7.50
Sticky Pork Cheek, Onion & Crispy Seaweed 7.95

MAINS

Local Hake, Butternut Squash & Peanut Dressing (n) 24.50
Smoked Pork Collar, Shitake Mushrooms & Cafe De Paris Butter 22.95
Fish of the Day Market Price
Charred Courgette, Whipped Feta, Basil & Dukkah (v, va) 19.95

STEAKS

Co. Tyrone 300g Sirloin Steak 29.95
Co. Tyrone 270g Fillet Steak 39.00

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 butterfied unless specifically requested otherwise

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

Co. Tyrone Chateaubriand (600g) 78.00
Co. Tyrone Tomahawk (1.2kg) 78.00

SIDES

Chips	5.00	Broccoli, Walnut Hummus Dip (n)	5.50
Chips, Truffle & Parmesan	5.75	Grilled Portobello Mushrooms	5.50
Champ	5.75	Extra Sauce	2.50
Beef Fat Comber Potatoes	5.50	Roast Carrots, Lemon, Feta & Sage	5.50

SUNDAY SET MENU

2 Courses £26.75 | 3 Courses £29.75
(Subject to Availability)

Roasted Tomato & Red Pepper Soup (ve)
Smoked Ham Hock & Jamon Croquettes
Heirloom Tomatoes, Whipped Feta & Brioche (v)

Cod, Tomato Risotto & Lobster Oil
Roast Sirloin of Beef, Roast Potato, Carrot,
Yorkshire Pudding, Gravy
Charred Courgette, Whipped Feta, Basil & Dukkah
Sticky Toffee Sundae (n)
Coconut Sorbet (ve)
Kearney Blue & 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)

Thorn Hill, 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	11.50	16.00	47.50
Domaine Saint Maurici, Chardonnay, Pays d'Oc			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
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			72.00
Vieux Telegramme Chateauneuf Du Pape 2021, Rhone			98.50
Roc de Cambes, Cotes de Bourg, 2011, Bordeaux			135.00
Roc de Cambes, Cotes de Bourg, 2006, Bordeaux			205.00
De Loach Pinot Noir, Sonoma, California			60.00
Chatau Beauregard Fluerie, France			60.00
Vina Bujanda, Crianza, Rioja, Spain	8.75	11.50	33.00
Marques de Murrieta, Rioja Reserva, Spain			74.00
Tor Del Colle, Montepulciano, Italy			30.00
Cigar Box, Malbec, Mendoza, Argentina	7.00	10.00	29.00
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	12.50
Espresso Martini	11.50
Bramble	12.50
Penicillin	13.50
Classic Old Fashioned	12.50
Daquiri Naturale	12.50
Kraken Storm	12.50

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
Shirley Temple	5.50
Noble	8.50

BEERS

Yardsman Tara	7.00
Modest NE Pale Ale	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