

# JAMES<sup>T</sup>

## APERITIF

Belfast Refashioned 15.00

Dunvilles 12 Yr Old Frangelico, Spicy Orange Bitters

## SPECIALS

Oyster, Smoked Bacon & Potato Gratin 6.00

Rare Breed Pork Tomahawk, Mustard Seed Jus, Burnt Apple & Miso Puree 29.50

## SET MENU

Mon, Wed, Thurs 5-6pm, Fri & Sat 1-6pm

2 course 26.95 | 3 course 29.75

White Onion Soup, Coolatin Cheese (v)(va)

Picked Organic Beetroot Tart & Kearney Blue (v)

Chicken Liver Parfait, Red Onion Jam, Hazelnut & Brioche

Tyrone 170g Flat Iron & Brown Butter Hollandaise

Kilkeel Hake, Smoked Bacon, Mussels & Creamed Leeks

Green Goodness Pumpkin, Cashew Butter & Pickled Walnut (ve) (n)

Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms,  
Roast Carrots with Lemon & Sage, Organic Greens & Lemon Dressing, Cauliflower Cheese,  
Baby Gem, Shallot & Chive Salad 6.45

Set Cream, Picked Organic Plums & Cinnamon

Ballylisk Cheese, Carrot Chutney & Poppy Seed Cracker

Vanilla Ice Cream & Salted Caramel Sauce

## SHARING & WINE 98.00

Mon, Wed to Sat to 6pm

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

## SUNDAY ROAST SET MENU

2 Courses 28.00 | 3 Courses 32.00

Subject to Availability, A la Carte menu also available

(n) Contains Nuts, (v) Vegetarian, (ve) Vegan, (va) Vegan Alternative, (df) Dairy free. Please inform your server of any dietary requirements we should be aware of

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