

# JAMES T

## STARTERS

◆ Champ bread, Guinness wheaten & butter	4.00
◆ Soup of the Day	5.00
Crab on toast, brown crab & lemon	10.50
◆ Toons bridge mozzarella, tomatoes, truffle mayonnaise	8.50
Duck leg salad, green beans, shallot dressing & crackling	8.50
Crab & chilli linguine	9.50
Crispy squid, hummous & chorizo	8.00
Charcuterie with house pickles	11.00

## MAIN COURSES FROM THE GRILL

County Tyrone 300g fillet steak	37.50
County Tyrone 300g sirloin steak	24.50
Hannan's picanha steak with langoustines & garlic butter (Served rare)	25.50

Served with chips and choice of sauce

Sauces: Bearnaise, Peppercorn, Blue Cheese, Garlic Butter

## TO SHARE FOR 2 PEOPLE

600gm Chateaubriand with 2 sides & 2 sauces	68.00
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**Sharing September - On Mondays & Wednesdays order our Chateaubriand and add a bottle of Pedrera Monastrell red wine for only 70.00 per couple**

1.2kg Tomahawk steak with 2 sides & 2 sauces	68.00
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## THE REST

Chicken Kiev, corn & bacon chowder	16.50
Grilled whole sole, grilled gem, Portavogie prawns & capers	24.50
Smoked cod, Helen's bay tomato risotto	17.50
◆ Baked butternut squash, sour cream, olives & oregano	13.50
◆ Grilled courgette orzo, ricotta, lemon & basil	13.50
8oz beef burger, cheese, bacon & pickle	13.50

## SIDE ORDERS 4.00EACH

Champ, Garlic new potatoes, Chips or Truffle & Parmesan chips
Grilled garlic mushrooms, Buttered greens or Herb salad

◆ **VEGETARIAN (VEGAN OPTIONS AVAILABLE, PLEASE ASK)**

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

## NEW OPENING HOURS

### LUNCH

FRIDAY/SATURDAY 12-2.30PM

SUNDAY 2-8PM

### DINNER

MONDAY, WEDNESDAY & THURSDAY

5PM-9PM

FRIDAY/SATURDAY 5PM-9.30PM

## EARLY EVENING SET MENU

**Served Mon. Wed. Thurs. Fri. & Sat. 17.00-18.00**

Baked Cavanbert, figs, port & croutons

Ox cheek pastie, onion puree & red onion salad

Soup of the Day

Steak frites, pepper sauce

Smoked cod, Helen's bay tomato risotto

Chicken Kiev, corn & bacon chowder

Grilled courgette orzo, ricotta, lemon & basil

Sticky toffee sundae

Crepe brulee

Selection of cheese, crackers & chutney

**2 courses £19.50  
3 courses £24.00**

## COOKERY SCHOOL

Our classes are set up to cater for everyone. Whether you are a first timer in the kitchen or a really good amateur cook, a parent who wants to spice up the weekly meal planner or a fair weather BBQ King or Queen our classes are there to suit everyone.

To view classes & book visit [www.cookinbelfast.co.uk](http://www.cookinbelfast.co.uk)

<b>SPARKLING &amp; SPARKLING ROSE</b>	125ml gls		BTL
Valdo Prosecco, Valdobbiadene, Italy	8.25		29.50
Forget Brimont Brut, NV, Champagne, France	12.00		66.50
Veuve Cliquot Rose, Champagne, France			94.00
Billecart Salmon, Vintage 2007, Champagne, France			145.00

<b>WHITE WINE</b>	175ml gls	250ml gls	BTL
Louis Latour, Macon Lugny, Burgundy	9.50	12.50	36.00
Jean Loron, Vire-Clesse, Burgundy			42.00
Alain Geoffroy, Chablis 1 <sup>ere</sup> Cru, Burgundy			60.00
Domaine Manciat-Poncet, Pouilly-Fuisse, Burgundy			55.00
Louis Latour, Meursault 2016, Burgundy			96.00
Domaine Saint Maurici, Chardonnay, Pays d'Oc			23.00
La Versant, Viognier, Pays D'Oc			30.00
Pasquiers Sauvignon Blanc, Languedoc	7.00	8.95	26.50
Domaine Morin-Langaran, Picpoul de Pinet, Languedoc			32.50
Andre Dezat, Sancerre, Loire			49.50
Alba Vega, Albariño, Rias Baixas, Spain			32.00
Renideo Pinot Grigio, Veneto, Italy	6.50	8.50	24.50
Morgassi, Gavi di Gavi, Piemonte, Italy			40.00
Pajzos Tokaji, Furmint, Hungary	8.00	10.50	30.00
Sepp Moser, Gruner Veltliner, Austria			29.00
Long Beach, Chenin Blanc, Western Cape, South Africa			23.50
Willowglen Gewurztraminer Riesling, Victoria, Australia			35.50
Heart of Stone, Sauvignon Blanc, Marlborough	7.85	9.85	29.50
De Martino, Chardonnay, Casablanca Valley, Chile			25.00
Xanadu, Chardonnay, Margaret river, Australia			45.00

<b>ROSÉ</b>			
Domaine de l'Ambrosie, Rose D'Anjou, Loire, France	6.50	8.50	24.50
Villa Wolf, Pinot Noir Rose, Germany			29.00

<b>RED WINE</b>			
T'air D'oc Syrah, Languedoc	7.25	9.75	27.50
Vallon D'Arche, Bordeaux	7.25	9.50	25.00
Domaine Des Anges, Grenache, Syrah, Ventoux			33.00
Chateau Beauregard Fleurie, Gamay, Beaujolais			44.50
Domaine Du Grapillon D'or Gigondas, Rhône			54.00
Chateau Leconte Marquay, St. Emillion, Bordeaux			55.00
Domaine Saint Maurici, Cabernet Sauvignon, Pays d'Oc			23.00
Vieux Telegramme Chateauneuf Du Pape 2016, Rhone			98.50
Hospitalet De Gazin 2005, Pomerol			120.00
Chateau Canon 2006, 1 <sup>ere</sup> Grand Cru Classes, St. Emillion			177.00
Roc de Cambes 2005, Cotes de Bourg, Bordeaux			205.00
Chateau Pontet Canet 2006, 5 <sup>me</sup> Cru Classe, Pauillac			209.00
Pedreira, Monastrell, Jumilla, Spain			29.50
Marques Mundiaz, Rioja, Spain	7.50	9.75	28.50
Marques de Murrieta Reserva, Rioja, Spain			59.00
Villa Wolf, Pinot Noir, Pfalz, Germany	8.25	10.75	31.50
Terre di Montelusa, Primitivo, Puglia, Italy			26.50
Umani Ronchi, Montepulciano d' Abruzzo, Italy			29.50
Lavignone, Barbera d'Asti, Piedmont, Italy			49.50
Gulfi Cerasuolo di Vittoria, Sicily, Italy			52.00
Pira Barolo, Nebbiolo, Piedmont, Italy			76.00
Scirani, Amarone della Valpolicella, Italy			78.00
Chateau Musar, Bekaa Valley, Lebanon			68.00
Nieto Senitiner, Malbec, Mendoza, Argentina			34.00
Altosur, Malbec, Mendoza, Argentina	7.50	9.75	28.50
Terrapura, Merlot, Central Valley, Chile	6.75	8.75	23.00
Chateau Tanunda, Matthew's road, Shiraz, Australia			45.00