

JAMES ST

James St. Champ Bread & Guinness Wheaten	4.50
Marinated Olives	2.50
Corndale Farm Spiced Coppa	5.50

STARTERS

Leek & Potato Soup	5.00
Crab & Chilli Linguine	9.50
Winter truffle & Parmesan risotto	10.50
St Tola Goats Cheese, Pickled Cucumber & Hazelnuts	8.50
Duck Leg Salad, Walnuts, Fig, Shallot Dressing & Crackling	8.50
Rare beef & winter truffle salad	9.50
Crispy Squid, Chickpeas, Chorizo & Herb Salad	8.50

MAINS

Butter Poached Turkey, Ham Hock, Stuffing & Cranberry Sauce	17.50
Fillet of Hake, Grilled Leeks, Portavogie Prawn Bisque	19.50
Portavoe Pheasant, Chestnut & Pancetta Risotto (May contain shot)	17.50
Slow Roasted Celeriac, Curry Butter & Almonds	13.50
Hannan's 300gm Salt Aged Sirloin	32.50
County Tyrone 300gm Fillet Steak	37.50
County Tyrone 300gm Ribeye Steak	26.50
Add Seared foie gras & winter truffles to any steak	10.50

SHARING STEAKS

600gm Chateaubriand with a choice of 2 sides and 2 sauces	68.00
1.2kg Tomahawk with a choice of 2 sides and 2 sauces: -	73.00

Sauces: Pepper, Bearnaise, Red Wine Jus, Garlic Butter, Blue Cheese

Extra sauce	2.00
-------------	------

SIDES 4.50

Chips, Champ. Roast Potatoes, Truffle & Parmesan Chips,
Grilled Garlic Mushrooms, Brussel Sprouts & Chestnuts, Roast Root
Vegetables

Please advise a member of staff if you have any dietary requirements.

VEGETARIAN

FESTIVE COCKTAIL

Cranberry & orange spritz

Cointreau & cranberry juice
topped with Prosecco

£9.25

CHRISTMAS SET MENU

Leek & potato soup

St Tola goats cheese,
pickled cucumber & hazelnuts

Duck leg salad, walnuts, fig,
shallot dressing & crackling

Butter poached turkey,
ham hock, stuffing &
cranberry sauce

Fillet of hake, grilled leeks,
Portavogie prawn bisque

Roasted celeriac,
curry butter & smoked almonds

Sticky toffee sundae

White chocolate & lemon curd
Pavlova, Yoghurt sorbet

Selection of cheese, crackers &
chutney

3 courses £29.50

**Gift vouchers are
available to purchase.**

**Our cookery school
classes can be booked**

online visit

www.cookinbelfast.co.uk

DESSERTS

Christmas pudding & brandy sauce	7.50
Sticky toffee sundae	7.50
White chocolate & lemon curd Pavlova, yoghurt sorbet	7.50
Vanilla ice cream, sweet puff pastry & chocolate sauce	5.50
Mikes fancy cheese selection	8.50

DESSERT COCKTAILS

White Christmas	9.25
Absolut Vanilla, Coconut, Cream	
Candy Cane	9.25
Crème de Menthe, Crème de Cacao, Cream	
Chocolate Orange	9.25
Crème de Cacao, Triple Sec, Baileys, Cream	
Gingerbread man	9.25
Absolut Vanilla, Pain D'epices, Cream & Nutmeg	

DESSERT WINES

	70ml	Bottle
Chateau Coutet, 1er Cru classe, Sauternes, Barsac, France	9.95	
Beaumes de Venise, Muscat, Rhône, France	6.25	22.00
Pedro Ximenez, Jerez, Spain	7.75	35.00
Finca Antigua, Moscatel, La Mancha, Spain		23.00
Essencia Orange Muscat, California	6.50	23.00
Deen de Bortoli, Vat series 5, Botrytis Semillon, Australia	6.50	23.00
Florio, Morsi di Luce, Zibibbio, Sicily, Italy		30.00

PORT

Quinta de la Rosa Ruby Port, Portugal	6.50
Quinta de la Rosa L.B.V. Port, Portugal	6.50
Quinta de la Rosa Tawny Port, Portugal	6.50
Ramos Pinto Ervamoira Vineyard 10 year Tawny Port, Portugal	7.50

LIQUEUR COFFEES

Irish, Calypso, Royale, Italian, French, Baileys, Jamaican	7.50
--	------

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