

JAMES^T

COCKTAIL OF THE MONTH

This Whey £9.75

Gin, Champagne Triple Sec, Yoghurt Caramel Whey, Citrus, Berries

SNACKS

James St. Champ Bread & Guinness Wheaten, Abernethy Butter (V)	4.50
Marinated Olives (V,GF)	2.50

STARTER

Crispy Squid, Squid Mayo, Herb Salad (GF)	8.50
Crab & Chilli Linguini	10.25
Cured Glenarm Salmon, Miso Sour Cream, Dill Oil (GF)	9.00
Leon's Beetroot, Dill, Orange & Pea (V, GF)	7.00
Beef Carpaccio, Smoked Tomato Tapenade, Tuille (C)	11.00
Seared Scallops, Irish Pork Belly, Cauliflower, Apple (GF)	12.00
Potato, Cheddar & Bacon Soup (GF)	5.00

MAINS

Duck Breast, Juniper Smoked Hispi, Carrot, Red Wine Jus (GF)	22.50
Irish Cod, Shaved Fennel, Pea Puree, Basil Oil (GF)	21.50
Fish Of The Day	Market price
Caramalised Celeriac, Red Cabbage, Niall's Chutney (V, GF)	14.50
Hannan's Beef Burger, Bacon, Cheese & Pickle (C)	15.00
Jacobs Ladder, Parsnip Puree, PX Jus, Pickled Onion (GF)	18.50
Co. Tyrone 300g Sirloin Steak (GF)	26.50
Co. Tyrone 270g Fillet Steak (GF)	36.00

All our steaks are served with chips and your choice of sauce

Sauces :- Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Blue Cheese (ALL GF)

Any fillet steaks ordered over medium will be butterflied unless specifically requested otherwise

TO SHARE

Chateaubriand (600g) (GF)	73.00
Tomahawk (1.2kg) (GF)	73.00

Served with 2 sides of Chips and 2 Sauces

Extra Sauce :- Pepper, Bearnaise, Red Wine Jus, Garlic Butter, Blue Cheese (ALL GF) 2.00

SIDES

Hand Cut Chips (V,GF)	4.00
Add Truffle & Parmesan (GF)	0.50
Champ (V, GF)	4.50
New Potatoes, Beef Fat & Rosemary (GF)	4.50
Roast Carrots, Za'atar, Labna (V, GF)	4.50
Grilled Mushrooms (V,GF)	4.50
Spring Vegetables (V,GF)	4.50

DESSERTS

Pannacotta, Passionfruit, Candied Nuts (N, GF)	7.50
Sticky Toffee Pudding Sundae (N)	7.50
Vanilla Ice Cream, Madeleines (C)	5.00
Cherry & Almond Frangipane, Mascarpone (N)	6.50
Chocolate Tart with Vanilla Ice Cream (N,GF)	6.50
French & Irish Cheeses, Chutney (C)	9.50

(GF) Gluten Free (C) Contains Gluten But Can Be Modified to be Gluten Free
(V) Vegetarian (N) Contains Nuts



James St Customer Wi-Fi
Welcome!

**Please inform your server of any dietary requirements we should be aware of.
A discretionary 10% service charge will automatically be applied to all bills.**

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WINES

SPARKLING & SPARKLING ROSE

	125ml	BTL
Valdo Prosecco, Valdobbiadene, Italy	9.00	30.00
Marques de la Concordia, 2018 Vintage Cava, Spain		27.00
Pierre Zero, Alcohol Free Sparkling Chardonnay 200ml		6.50
Forget Brimont Brut, NV, Champagne, France	14.50	68.00
Forget Brimont Brut Rose, NV, Champagne, France		80.00
Billecart Salmon 2009 Vintage, Champagne, France		145.00

WHITE WINE

	175ml	250ml	BTL
Joseph Drouhin, Macon Lugny, 2019, Burgundy			37.00
Jean Loron, Vire-Clesse, 2019, Burgundy			42.50
Alain Geoffroy, Chablis, 2018, Burgundy			50.00
Joseph Drouhin, Meursault 2018, Burgundy			98.00
Andre Dezat, Pouilly-Fume, 2020, Loire			47.50
Domaine Saint Maurici, Chardonnay, 2019, Pays d'Oc			24.00
Jaboulet, Secret de Famille, Viognier, 2020, Cote de Rhone	7.25	9.25	27.00
Pasquieres, Sauvignon Blanc, 2020, Languedoc			27.50
Domaine des Lauriers, Picpoul de Pinet, 2020, Languedoc			32.50
Andre Dezat, Sancerre, 2020, Loire			49.50
Alba Vega, Albarino, 2020, Rias Baixas, Spain			32.50
Miao, Pinot Grigio, 2020, Treviso, Italy	6.50	8.50	25.00
Pajzos Tokaji, Furmint, 2018, Hungary	8.50	10.50	30.00
Leeuwenkuil, Chenin Blanc, 2020, Swartland, South Africa	6.25	8.25	24.00
Heart of Stone, Sauvignon Blanc, 2021, Marlborough, New Zealand	8.50	10.50	30.00
De Martino, Chardonnay, 2019, Casablanca Valley, Chile			25.50

ROSÉ

	175ml	250ml	BTL
Domaine de l'Ambrosie, Rose D'Anjou, 2020, Loire, France	6.75	8.75	25.50
Villa Wolf, Pinot Noir Rose, 2020, Germany			29.00

RED WINE

	175ml	250ml	BTL
Chateau Beauregard Fleurie, Gamay, 2018, Beaujolais			44.50
Vallon D'Arche, Bordeaux, 2016			26.00
Domaine Du Grapillon D'or Gigondas, 2018, Rhône			54.00
Les 2 Bastides, 2019, Cote de Rhone			28.00
Vieux Telegramme Chateauneuf Du Pape 2017, Rhone			98.50
Chateau Canon, 1 ere Grand Cru Classes, 2006, St. Emillion			177.00
Chateau Montrose, St. Estephe, 2006, Bordeaux			159.00
Roc de Cambes, Cotes de Bourg, 2005, Bordeaux			205.00
Chateau Troplong Mondot, Grand Cru Classe, 2006 St Emilion			180.00
Ropiteau Freres, Les Plants Noble, Pinot Noir, 2020, Burgundy	7.50	9.50	28.00
Vina Bujanda, Rioja Crianza, 2018, Spain	7.75	9.75	28.50
Marques de Murrieta, Rioja Reserva, 2016, Spain			60.00
Vega, Duoro (Touriga Nacional and Touriga Franca and Tinta Roriz) 2019, Portugal			29.00
Terre di Montelusa, Primitivo, 2020, Puglia, Italy	7.25	9.25	27.00
Pira, Barolo, Nebbiolo, Piedmont, Italy			76.00
Umani Ronchi, Montepulciano d' Abruzzo, 2020, Italy			30.00
Lavignone, Barbera d'Asti, 2019, Piedmont, Italy			49.50
Gulfi Cerasuolo di Vittoria, 2019, Sicily, Italy			52.00
Chateau Musar, 2014, Bekaa Valley, Lebanon			68.00
Crios, Malbec, 2020, Mendoza, Argentina	8.50	10.50	30.00
Terrapura, Merlot, 2020, Central Valley, Chile	6.50	8.50	24.00
Cline, Old Vine Zinfandel, 2019, Lodi, California			39.00
De Loach, Pinot Noir, 2019, Sonoma, California			45.00

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