

JAMEST

Rumble In The Jungle 9.75

Kraken, Mailbu, Orange, Passionfruit, Lemon, Sugar

SNACKS

| | |
|--|------|
| James St. Champ Bread & Guinness Wheaten, Abernethy Butter | 4.50 |
| Marinated Olives | 2.50 |
| Pickled Watermelon Rind | 2.00 |

STARTER

| | |
|--|-------|
| Crispy Squid, Squid Ink & Jalapeno Mayo, Herb Salad | 8.50 |
| Crab & Chilli Linguini | 10.25 |
| Cured Salmon, Caviar, Labna, Fennel Jam & Seed Crisp | 9.50 |
| Ox Cheek Croquettes, Marmite Aioli, Pickled Red Onion | 8.00 |
| Roast Beets & Broadbean Salad, Beet Chutney, Candied Walnut | 8.00 |
| Tempura Strangford Oysters, Finger Lime & Aioli | 12.00 |
| Heirloom Tomato, Citrus & Cucumber Salad, Nouc Cham Dressing | 7.50 |
| Cream of Sweet Corn Soup, With fire Roasted Corn | 5.00 |

MAINS

| | |
|---|--------------|
| Duck Breast, Beech Mushroom Sauce, Broad Bean Pesto, Pickled Elderflower | 22.50 |
| Torched Salmon, Heirloom Tomato Salad, Olive and Sundried Tomato Tapenade | 21.50 |
| Fish Of The Day | Market Price |
| Roast Parmesan Gnocchi, Crisp Globe Artichoke, Butternut Squash & Date | 17.00 |
| Co. Tyrone 300g Sirloin Steak | 28.50 |
| Co. Tyrone 270g Fillet Steak | 38.00 |

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

Sauces :- Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Blue Cheese, Chimichurri

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

TO SHARE

| | |
|----------------------|-------|
| Chateaubriand (600g) | 74.00 |
| Tomahawk (1.2kg) | 74.00 |

Served with 2 sides of chips and 2 sauces

Served with 2 sides of Chips and 2 Sauces

SIDES

| | |
|---|------|
| Chips | 4.00 |
| Add Truffle & Parmesan | 0.50 |
| Champ | 4.50 |
| New Potatoes, Beef Fat & Rosemary | 4.50 |
| Roast Parsnip, Rocket, Parmesan & Sunflower Pesto | 4.50 |
| Grilled Mushrooms | 4.50 |
| Spring Vegetables | 4.50 |

DESSERTS

| | |
|---|------|
| Lemon Posset, Passionfruit curd, Hazlenuts | 7.50 |
| Sticky Toffee & Butterscotch Sundae | 7.50 |
| Ice Cream & Madeleine | 5.00 |
| Toffee Tart, Barley Ice Cream | 6.50 |
| 70% Chocolate Tart, Drogheda Sea Salt Ice Cream | 6.50 |
| Watermelon Jelly, Lemon & Thyme Sorbet | 5.00 |
| Irish Cheese, Chutney, Handmade Crackers | 9.50 |

Please inform your server of any dietary requirements we should be aware of.



James St Customer Wi-Fi
Password - Welcome!

JAMES^T

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 |
|---|-------|-------|-------|
| Gustave Lorentz L'Ami des Crustaces, Pinot Blanc, Alsace | | | 30.00 |
| Joseph Drouhin, Macon Lugny, Les Crays 2019, Burgundy | 9.50 | 12.50 | 37.00 |
| Jean Loron, Vire-Clesse, 2019, Burgundy | | | 42.50 |
| Alain Geoffroy, Chablis 1er Cru, 2020, Burgundy | | | 60.00 |
| 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 |
| Pasquieres, Sauvignon Blanc, Languedoc | | | 27.50 |
| Domaine des Lauriers, Picpoul de Pinet, 2020, Languedoc | | | 32.50 |
| Andre Dezat, Sancerre, 2020, Loire | | | 49.50 |
| Quinta Soalheiro Alvarinho, Portugal | | | 42.00 |
| Miao, Pinot Grigio, Treviso, Italy | 6.50 | 8.50 | 25.00 |
| Pajzos Tokaji, Furmint, Hungary | 8.50 | 10.50 | 30.00 |
| Hellbent, Chenin Blanc, South Africa | 8.75 | 11.00 | 33.00 |
| Heart of Stone, Sauvignon Blanc, Marlborough, New Zealand | 8.50 | 10.50 | 30.00 |

ROSE

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

RED WINE

| | 175ml | 250ml | BTL |
|--|-------|-------|--------|
| Chateau Beauregard Fleurie, Gamay, 2019, Beaujolais | | | 44.50 |
| Vallon D'Arche, 2019, Bordeaux | | | 26.00 |
| Domaine Du Grapillon D'or Gigondas, 2019, Rhône | | | 54.00 |
| Les 2 Bastides, Cote de Rhone | | | 28.00 |
| Vieux Telegramme Chateauneuf Du Pape 2019, Rhone | | | 98.50 |
| Chateau Montrose, St. Estephe, 2006, Bordeaux | | | 159.00 |
| Chateau Troplong Mondot, Grand Cru Classe, 2006 St Emilion | | | 180.00 |
| Kate Aubert & Mathieu, Pinot Noir, Languedoc, France | 9.50 | 13.50 | 40.00 |
| Vina Bujanda, Temperanillo, Rioja, Spain | 7.75 | 9.75 | 28.50 |
| Marques de Murrieta, Rioja Reserva, Spain | | | 60.00 |
| Vega, Duoro (Touriga Nacional and Touriga Franca and Tinta Roriz) 2019, Portugal | | | 29.00 |
| Terre di Montelusa, Primitivo, Puglia, Italy | 7.25 | 9.25 | 27.00 |
| Pira, Barolo, Nebbiolo, 2018, Piedmont, Italy | 18.00 | 25.50 | 76.00 |
| Umani Ronchi, Montepulciano d' Abruzzo, Italy | | | 30.00 |
| Lavignone, Barbera d'Asti, Piedmont, Italy | | | 49.50 |
| Gulfi Cerasuolo di Vittoria, 2019, Sicily, Italy | | | 52.00 |
| Chateau Musar, 2015, Bekaa Valley, Lebanon | | | 68.00 |
| Dona Paula los Cardos, Malbec, Mendoza, Argentina | 8.50 | 10.50 | 31.00 |
| Cefiro Cool Reserve, Merlot, Central Valley, Chile | 9.00 | 12.00 | 35.00 |
| Cline, Old Vine Zinfandel, 2019, Lodi, California | | | 39.00 |
| De Loach, Pinot Noir, Sonoma, California | | | 45.00 |

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.