

# JAMES<sup>T</sup>

**Ginnamon Swirl** Beefeater, Apple Juice, Cinnamon **£9.75**

**Summer Hue** Bombay Sapphire, Blue Caracau, Egg White **£9.75**

## SNACKS

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

## STARTER

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Crispy Squid, Squid Ink & Jalapeno Mayo, Herb Salad	8.50
Crab & Chilli Linguini	10.25
Pastrami Cured Salmon, Kohlrabi Remoulade, Granny Smith Apple Puree	9.00
Smoked Speck & Templegall Croquettes, Pickled Red Onion	8.00
Goats' Cheese Terrine, Roast Beets, Beet Chutney, Candied Walnut	8.00
Tempura Strangford Oysters, Finger Lime & Aioli	12.00
Roast Organic Carrot, Labna, Za'atar & Fennel Jam	7.50
Cream of Sweet Corn Soup, with fire roasted Corn	5.00

## MAINS

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Duck Breast, Beech Mushroom Sauce, Broad Bean Pesto, Pickled Elderflower	22.50
Smoked Deep Sea Hake, Chicory & Anchovy Mayo, Sweet Pickled Cucumber	21.50
Jacobs Ladder, Parsnip Puree, PX Jus, Pickled Onion	18.50
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

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

*Served with 2 sides of chips and 2 sauces*

## SIDES

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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

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Lemon Posset, Passionfruit curd, Hazlenuts	7.50
Sticky Toffee & Butterscotch Sundae	7.50
Ice Cream & Madeleine	5.00
Treacle Tart, Granola, 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!

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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
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
Stony Bank, Sauvignon Blanc, Marlborough, New Zealand	8.50	10.50	30.00

### ROSÉ

	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, 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, Puglia, Italy	7.25	9.25	27.00
Pira, Barolo, Nebbiolo, 2018, Piedmont, Italy			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, 2020, Sonoma, California			45.00

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