

JAMES^T

SNACKS

James St. Champ Bread & Guinness Wheaten, Abernethy butter	4.50
Marinated Olives	2.50

STARTER

Baked Scallop, Chowder Cream, Wheaten Crumb	10.50
Crab & Chilli Linguini	10.25
Beetroot Cured Salmon, Horseradish Creme Fraiche	8.50
Grilled Sourdough, Garlic Mushrooms, Cream & Chives	8.50
Confit Duck Salad, Butternut Squash, Orange & Watercress	8.50
Crispy Squid, Piedmont Mayonnaise	8.50
Today's Soup	5.00

MAINS

Spatchcock Irish Chicken, Parmesan, Tomato & Watercress	18.50
Monkfish, Ratatouille & Seaweed Butter	28.50
Fish of the Day	Market Price
Hannan's Beef Burger, Bacon, Cheese & Pickle	14.00
Baked Celeriac, Cafe de Paris Butter, Rocket Salad	14.50
Sugar Pit Bacon, Celeraic Gratin, Apple & Walnut Dressing	21.50
Co. Tyrone 300g Ribeye Steak with Chips & Choice of Sauce	26.50
Co. Tyrone 270g Fillet Steak with Chips & Choice of Sauce	36.00

*Any fillet steaks ordered over medium will be butterflied unless specifically requested otherwise
Sauces :- Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Blue Cheese*

TO SHARE

Chateaubriand (600g)	73.00
Tomahawk (1.2kg)	73.00
<i>Served with 2 sides of Chips and 2 Sauces Add Portavogie Prawns & Garlic Butter</i>	7.50
<i>Extra Sauce :- Pepper, Bearnaise, Red Wine Jus, Garlic Butter, Blue Cheese</i>	2.00

SIDES

Chips	4.00
Champ	4.50
Truffle & Parmesan Chips	4.50
Comber Potatoes, Garlic Butter	4.50
Tomato Salad, Shallot Vinegar	4.50
Courgettes, Salsa Verde	4.50

DESSERTS

Red Berry & White Chocolate Creme Brulee	7.50
Sticky Toffee Pudding Sundae	7.50
Baked Alaska	7.50
Vanilla Ice Cream, Cookies	5.00
Mikes Fancy Cheese Selection	8.00

**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.**

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WINES

SPARKLING & SPARKLING ROSE

	125ml	BTL
Valdo Prosecco, Valdobbiadene, Italy	9.00	29.50
Pierre Zero, Alcohol Free Sparkling Chardonnay 200ml		6.50
Forget Brimont Brut, NV, Champagne, France	14.00	68.00
Forget Brimont Brut Rose, NV, Champagne, France		80.00
Billecart Salmon, Vintage 2009, Champagne, France		145.00

WHITE WINE

	175ml	250ml	BTL
Louis Latour, Macon Lugny, 2019, Burgundy			37.00
Jean Loron, Vire-Clesse, 2018, Burgundy			42.50
Alain Geoffroy, Chablis 1 ere Cru, 2017, Burgundy			60.00
Louis Latour, Meursault 2017, Burgundy			96.00
Andre Dezat, Pouilly-Fume, 2019, Loire			47.50
Domaine Saint Maurici, Chardonnay, 2019, Pays d'Oc			24.00
Jaboulet, Secret de famille, Viognier, 2019, Cote de Rhone	7.00	9.00	27.00
Pasquieres, Sauvignon Blanc, 2019, Languedoc			27.50
Domaine des Lauriers, Picpoul de Pinet, 2019, Languedoc			32.50
Andre Dezat, Sancerre, 2019, Loire			49.50
Alba Vega, Albarino, Rias Baixas, Spain			32.50
Vivolo, Pinot Grigio, 2019, Veneto, Italy			25.00
Pajzos Tokaji, Furmint, 2018, Hungary	8.00	10.50	30.00
Leeuwenkuil, Chenin Blanc, 2020, Swartland, South Africa	6.25	8.25	24.00
Heart of Stone, Sauvignon Blanc, 2019, Marlborough	8.00	10.50	29.50
De Martino, Chardonnay, 2018, Casablanca Valley, Chile			25.50

ROSÉ

	175ml	250ml	BTL
Domaine de l'Ambrosie, Rose D'Anjou, 2018, Loire, France	6.75	8.75	25.50
Villa Wolf, Pinot Noir Rose, 2019, Germany			29.00

RED WINE

	175ml	250ml	BTL
Vallon D'Arche, Bordeaux, 2016			26.00
Chateau Beauregard Fleurie, Gamay, 2017, Beaujolais			44.50
Domaine Du Grapillon D'or Gigondas, 2018, Rhône			54.00
Les 2 Bastides, Cote de Rhone, 2018			28.00
Vieux Telegramme Chateauneuf Du Pape 2017, Rhone			98.50
Chateau Canon, 1 ere Grand Cru Classes, 2006, St. Emillion			177.00
Roc de Cambes, Cotes de Bourg, 2005, Bordeaux			205.00
Vina Bujanda, Rioja Crianza, 2017, Spain	7.50	9.75	28.50
Marques de Murrieta, Rioja, Reserva, 2015, Spain			60.00
Terre di Montelusa, Primitivo, 2019, Puglia, Italy	7.00	9.50	27.00
Umani Ronchi, Montepulciano d' Abruzzo, 2019, Italy			30.00
Lavignone, Barbera d'Asti, 2019, Piedmont, Italy			49.50
Gulfi Cerasuolo di Vittoria, 2016, Sicily, Italy			52.00
Chateau Musar, 2015, Bekaa Valley, Lebanon			68.00
Crios, Malbec, 2019, Mendoza, Argentina	8.00	10.00	30.00
Terrapura, Merlot, 2019, Central Valley, Chile	6.50	8.50	24.00
Cline, Old Vine Zinfandel, 2018, Lodi, California			39.00
De Loach, Pinot Noir, 2019, Sonoma, California			45.00

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