

# JAMEST

## SUNDAY MENU

3 COURSE £32 – 2 COURSE £28

### 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 Mayo, Herb & Radish Salad
Beef Carpaccio, Tapenade, Watermelon, Tomato oil
Goats' Cheese Terrine, Roast Beets, Beet Chutney, Candied Walnut
Roast Organic Carrot, Labna, Za'atar & Fenneil Jam
Cream of Sweetcorn Soup, with fire roasted Corn

### MAINS

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Roast Sirloin of Beef, Roast Potato, Carrot, Yorkshire Pudding & Jus
Roast Parmesan Gnocchi, Crisp Globe Artichoke, Butternut Squash & Date
Fish Of The Day
Smoked Deep Sea Hake, Chicory & Anchovy Mayo, Sweet Pickled Cucumber (£4 supplement)
Co. Tyrone 300g Sirloin Steak, Chips & Choice of Sauce (£7 supplement)
Co. Tyrone 270g Fillet Steak, Chips & Choice of Sauce (£14 supplement)

### DESSERTS

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Sticky Toffee Pudding Sundae, Butterscotch & Vanilla Ice Cream
Selection of Ice Cream & Madeleines
Lemon Posset, Passionfruit curd, Hazelnuts
Chocolate Brownie, Rum & Raisin Gelato
Irish cheeses, handmade crackers & beetroot chutney (£2.50 supplement)

### TO SHARE

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Chateaubriand (600g) (supplement £40 per 2 sharing)
Tomahawk (1.2kg) (supplement £40 per 2 sharing)
<i>Served with 2 sides of Chips and 2 Sauces; Pepper, Bearnaise, Red Wine Jus, Garlic Butter, Blue Cheese</i>

### SIDES

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

### TIPPLES

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Valdo Prosecco	30.00
Valdobbiadene, Italy	
Kir Royale	
Crème de Cassis, Topped with Prosecco	11.50
French Martini	
Vodka, Creme de Cassis & Pineapple Juice	9.75
Cosmopolitan	
Vodka, Triple Sec, Cranberry & Lime	9.75

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



Jamest St Customer Wi-Fi  
Password - Welcome!

# JAMES<sup>T</sup>

## 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
Leeuwenkuil, Chenin Blanc, Swartland, South Africa	6.25	8.25	24.00
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 Chateauf 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.