

# 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
Seared Scallops, Irish Pork Belly, Cauliflower, Apple (£4 supplement)
Pea & Leek, Mint Creme Fraiche Soup

### MAINS

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Roast Sirloin of Beef, Roast Potato, Carrot, Yorkshire Pudding & Jus
Cauliflower, Apple & Date, Cashew Cream, Charred Spring Onion, Tofu Parmesan
Fish Of The Day
Supreme of Irish Chicken, Juniper Smoked Hispi, Carrot, Red Wine Jus
Fillet of Beef, Sprouting Broccoli, Triple Cooked Chips, Bearnaise (£7.50 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 £50 per 2 sharing)
Tomahawk (1.2kg) (supplement £50 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 Carrots, Za'atar, Labna	4.50
Grilled Mushrooms	4.50
Spring Vegetables	4.50

### TIPPLES

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Valdo Prosecco	
Valdobbiadene, Italy	30.00
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

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



James 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			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
Alba Vega, Albarino, Rias Baixas, Spain	8.25	11.00	32.50
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
Heart of Stone, Sauvignon Blanc, Marlborough, New Zealand	8.50	10.50	30.00
De Martino, Chardonnay, Casablanca Valley, Chile			25.50

### 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 Beaugard 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 Neuf 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
Terrapura, Merlot, Central Valley, Chile	6.50	8.50	24.00
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.