

COCKTAIL OF THE WEEK

Apple & elderflower martini

Beefeater, St Germain, Apple juice, Lemon
& Whites
£8.75

JAMES^T

A LA CARTE

MONDAY TO SUNDAY

12NOON - LATE

WHISKEY FLIGHT

Bushmills Steamship Collection

20ml Bourbon Cask, 20ml Sherry Cask,
20ml Port Cask
£22.50

STARTERS

◆ Champ bread, Guinness wheaten & butter	4.00
◆ Soup of the day	5.00
Ispini charcuterie, pickles & sourdough	to share 14.95
Crispy courgette flower, ham hock & cream cheese	8.00
Crab on toast, brown crab mayonnaise	9.50
Helen's Bay organic vegetable crudités, hummus & Lough Neagh smoked eel mayonnaise	7.50
Crispy squid, tomato fondue & chorizo	8.00
Toons Bridge mozzarella, heritage tomatoes, fennel & peach	7.50
Kilkeel crab & chilli linguine	8.50
Pea risotto, parmesan, truffle	7.00

MAINS

THE GRILL

Hannan's salt aged sirloin	28.50
County Tyrone sirloin	25.50
County Tyrone ribeye	25.50
County Tyrone fillet	34.00

Sauces:

Béarnaise, blue cheese, peppercorn or garlic butter

Hereford beef burger, bacon & cheddar	13.00
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THE REST

Hannans salt aged Barnsley lamb chop, crushed Comber earlies, mint pickle	19.50
Portavogie prawn pappardelle, lemon & mascarpone	13.50
◆ Charred aubergine, red pepper, sweccorn & smoked almonds	13.50
Irish corn fed chicken, tomato caponata & ricotta	16.50
Grilled smoked cod, crab sauce vierge, samphire	18.50
Fish of the day	market price
Daily specials & prime cuts	please ask your server

SIDES

Chips or champ	4.00	Courgettes with mint butter	4.00
Truffle fries	4.00	Lettuce & herb salad	4.00
Roast garlic mushrooms	4.00	Beetroot, ricotta & hazelnut butter	4.00

◆ VEGETARIAN

◆ VEGAN

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

Please inform staff of any allergies or intolerances you may have and we will make every effort to accommodate

Our produce this month is from the following suppliers: Hannans, Ewings, Kilkeel Fisheries, Ispini charcuterie, Abernethay butter, Lisdergan meats

DESSERTS

Sticky toffee & honeycomb sundae	6.50
Lemon baked Alaska	6.50
Raspberry soufflé, peach sauce, vanilla ice cream	8.50
Vanilla panna cotta, strawberry, apple & elderflower granita	6.50
Ice cream & biscotti	5.00
Dessert of the day	6.50
Selection of Irish & French cheeses, crackers, grape chutney	2.00
Chocolate truffles & pâtes de fruits	2.50

DESSERT COCKTAIL

Lemon meringue Absolut citron, Drambuie, Limoncello, vanilla ice cream	8.75
Coconut martini Absolut vanilla, Creme de Cacao, coconut cream & ice cream	8.75
Tiramisu Goslings Dark rum, Tia Maria, Baileys, coffee & ice cream	8.75
Death by chocolate Frangelico, Creme de Cacao, Baileys, chocolate ice cream	8.75

TEA & COFFEE

Cappuccino	2.95	Tea	2.75
Americano	2.75	Earl Grey Tea	2.75
Espresso	2.50	Camomile Tea	2.75
Double Espresso	2.75	Green Tea	2.75
Latte	2.95	Peppermint Tea	2.75
Filtered Coffee	2.75		
Decaf Filtered	2.75		

LIQUEUR COFFEE

Affogato Vanilla ice cream, hot espresso, Amaretto, pistachio & almond biscotti	6.95
Irish coffee	6.95
Calypso coffee	6.95
Royale coffee	6.95
Italian coffee	6.95
French coffee	6.95
Baileys coffee	6.95
Jamaican coffee	6.95

We do hope you enjoyed your visit, we would appreciate a moment of your time to share your experience with others on Trip Advisor.

Thank you for dining with us, we look forward to welcoming you back soon.