

DESSERTS

Lemon meringue cheesecake, vanilla ice cream	6.00
Sticky toffee sundae	7.00
Dark chocolate & espresso mousse, ricotta doughnuts	6.50
Apple tarte tatin with vanilla ice cream	6.50
Valrhona Dulcey profiterole with Yorkshire poached rhubarb	6.00
Ice cream & madeleines	5.00
Baked Alaska	6.50
Selection of Irish & French cheeses, crackers, grape chutney	2.00
	per cheese

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	Banana rum truffles	2.50

JAMES^T

A LA CARTE

SERVED

MONDAY TO SUNDAY

12NOON TO LATE

STARTERS

◆ Champ bread, Guinness wheaten & butter	3.50
◆ Soup of the day	5.00
James St plate (crab, smoked salmon, beetroot, meatloaf)	9.00
Warm pork & chicken liver meatloaf, quail egg & toast	6.50
Crab on toast, brown crab mayonnaise	7.75
◆ Beetroot, Kearney blue, clementine & walnut salad	6.00
Crispy garlic & chilli squid, lemon dressing	7.00
Ewings smoked salmon, shallots, creme fraiche & wheaten	7.75
Dundrum crab & chilli linguine	7.00
Butternut squash, parmesan & oregano risotto	7.00

MAINS

THE GRILL

Hannan's salt aged sirloin	28.50
County Tyrone sirloin	24.00
County Tyrone ribeye	23.50
County Tyrone fillet	34.00

Sauces:

Béarnaise, blue cheese, peppercorn or garlic butter

Hereford beef burger, bacon & cheddar	12.50
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◆ VEGETARIAN

Our produce this month is from the following suppliers: Hannans, Hegartys, Walled Garden, Kilkeel Fisheries, Dundrum Crab, Strangford, Comber Potatoes

PRIME CUTS

450gm Cote de Boeuf, chips & choice of sauce	29.50
Tomahawk Steak 1.2kg (for 2 sharing) choice of two sides & two sauces	68.00
800gm Chateaubriand (for 2 sharing) choice of two sides & two sauces	68.00

THE REST

Grilled spatchcock chicken, wild mushroom & parmesan	16.50
Grilled stonebass, creamed cauliflower, hazelnuts & seaweed butter	18.50
Fish of the day	Market price
Confit duck leg, French ham & vegetable stew, seared duck liver	16.50
◆ Winter mushroom & tarragon tart, pickled shimeji	13.50
Pappardelle, ham hock & whole grain mustard	13.50
Braised beef, Jerusalem artichokes, bone marrow & red wine	16.50

SIDES

Chips or champ	3.50	Winter greens	4.00
Truffle fries	4.00	Lettuce & herb salad	4.00
Grilled garlic mushrooms	4.00	Glazed carrots & parsnips	4.00

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 these.