

**APERITIF**

Old Cuban - Kracken Rum, Lime & Mint, topped with Prosecco	14.00
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SNACKS

Champ Bread, Guinness Wheaten & JS Butter	5.50
Nocellara Olives	3.25
Smoked Almonds (n)	3.25
Cornichons (v)	3.00
Beef Croquette & Black Garlic Mayonnaise	5.75
Padron Pepper, Sherry Vinegar & Almond (n)(ve)	5.65

STARTERS

Tomato & Roast Red Pepper Soup (ve)	6.50
Chicken Liver Parfait, Hazelnut & Onion Jam (n)	10.95
Organic Carrots, St Tola Goats Cheese & Walnuts (v)(va)(n)	9.95
Heirloom Tomatoes, Burrata, Basil & Croutons	12.95
Crispy Squid, Whipped Butterbean & Burnt Chilli	10.45
Kilkeel Crab & Chilli Linguine- Nialls Cookbook	11.95

MAINS

Charred Courgette, Red Pepper, Chickpea, Lemon (ve)	21.95
<i>Fish of the Day</i>	<i>Market Price</i>
Co. Tyrone Rare Breed Pork Tomahawk & Sauce Charcutière	34.25
Spatchcock Chicken, Piri Piri & Coriander Oil	24.50
Barnsley Lamb Chop, Organic Broad Beans, Peas, Anchovy & Chilli	29.50
1/2 Ardglass Lobster Thermidor, Chips & Bearnaise	33.50

STEAKS

300g Co. Tyrone Sirloin Steak	35.50
300g Co. Tyrone Ribeye Steak	38.25
225g Co. Tyrone Fillet Steak (Fillet steaks ordered over medium will be butterflied unless requested otherwise)	45.50
<i>Served with chips and choice of sauce; Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri</i>	
Extra Sauce	2.50
Alternative Side Options on all Steaks	1.50

STEAKS TO SHARE

600g Co. Tyrone Chateaubriand	86.50
1.2 kg Co. Tyrone Tomahawk	86.50
(Served with two chips and choice of two sauces, garnished with Chimichurri & Red Wine Jus)	
<i>Co. Tyrone Chateaubriand or Tomahawk, Chips, Sauce & Bottle of House Wine (Mon, Wed to Sat to 6pm)</i>	98.00

SIDES

<i>Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms, Organic Greens, Cauliflower Cheese, Roast Carrots with Feta & Sage. Mixed Leaf Salad with Shallot & Mustard Vinaigrette (v)(ve)</i>	6.45 each
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A discretionary 10% service charge will be added to all bills.

James St is not an allergen free environment and guests should inform us of food & drink allergens, intolerances or dietary restrictions on ordering.

Our suppliers: Lecale Seafood, Kilkeel Harbour (Fish), Walter Ewings, Belfast (Fish), Lisdergan Butchery, Fintona (Meat), Linden Meats, Dungannon (Chicken) John Hamilton, Comber (Beetroot) Annaghmore, Lurgan (Mushrooms), Organic Picked Vegetables



DESSERTS

Sticky Toffee Sundae (n)	7.50
White Chocolate & Rhubarb Creme Brulee	8.25
Strawberry & Elderflower Pavlova	6.50
Champagne Poached Pear & Fruit Granola (n)	6.75
Vanilla Ice Cream & Salted Caramel	6.50
Selection Of Irish Cheese, JS Chutney, Crackers	14.00
- Coolea - Cows Cheese, Co. Cork	
- Kearney Blue - Blue Cheese, Castlereagh	
- Cooleney - Cows Milk, Brie Style - Tipparary	

DESSERT COCKTAILS 13.50

COCONUT MARTINI

Absolut, Creme de Cacao, Coconut, Cream

ESPRESSO MARTINI

Absolut, Kahlua, Espresso

LEMON MERINGUE

Absolut, Limoncello, Cream, Lemon Juice, Simple Syrup

TIRAMISU

Kracken, Baileys, Cream, Espresso

AFTER EIGHT

Vodka, Baileys, Mint, Cream

HAZELNUT ALEXANDER

Martell V.S., Hazelnut Liqueur, Chocolate Liqueur, Cream

DESSERT WINES

Coto de Hayas, Campo de Borja, Moscatel, Spain	8.00
Finca Antigua, Moscatel, La Mancha, Spain	8.00
Indomita, Late harvest Gewurztraminer-Sauvignon Blanc, Chile	7.00

BEER & CIDER

Birra Moretti	6.50
Guinness (Tin)	6.25
Our Local Beer of the Month	7.50
Maddens Mellow Cider (Local)	6.75

DID YOU KNOW...

Private Dining Room available up to 40 guests.
The perfect space to celebrate a special occasion with friends and family or host a business dinner. Please ask for details.

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

Please inform your server of any dietary requirements we should be aware of. Every effort will be made to accommodate these but cannot always be guaranteed.
Gift Vouchers available

CHAMPAGNE & SPARKLING

Valdo, Valdobbiadene, Prosecco, Italy	9.00
Saumur Brut Rosé, Crémant, France	10.00
Forget Brimont Brut, NV, Champagne, France	17.95

WHITE WINE 175ML/250ML

Entreflores Albarino, Rias Baixas, Spain	10.00	13.00
Domaine des Lauriers, Picpoul de Pinet, Languedoc, France	9.75	12.75
Klet Brda, Pinot Grigio, Slovenia	8.75	11.75
Heart of Stone, Sauvignon Blanc, Marlborough, New Zealand	10.00	13.00

ROSE & ORANGE 175ML/250ML

Domaine de l'Ambrosie, Rose D'Anjou, Loire, France	9.00	11.50
Cramele Recas, Orange Natural Wine, Romania	9.50	12.50

RED WINE 175ML/250ML

Domaine Gulliaman, Cabernet Sauvignon, Gascogne, France	9.00	11.50
Extrait de Romarion, Pinot Noir, France	12.25	15.75
Rioja Vega Crianza, Rioja Alta, Spain	9.75	13.00
Cline, Old Vine Zinfandel, Lodi, CA, USA	13.00	17.25

WHISKEY FLIGHTS (20ML OF EACH)

BUSHMILLS SINGLE MALT

10yr, 16yr & 21yr
A smooth journey through aged Irish craftsmanship. 28.50

SHORTCROSS

Irish Bonding Co Gafter, Distillers Duo, Rye & Malt
Experience Irish Heritage, uniquely distilled by Shortcross 18.00

12 YEAR OLDS

Dunvilles, Yellow Spot & Redbreast
A refined selection of well aged favourites, each matured for 12 years and full of character. 24.00

POWERS

Gold, 3 Swallows & John's Lane
A bold characterful journey through one of Irelands most iconic whiskey brands. 16.00