

JAMES ST

APERITIF

Mistletoe Spritz Shortcross Gin, Cranberry, Lime topped with Prosecco	14.00
Mulled Wine	9.00

SNACKS

Champ Bread, Guinness Wheaten & JS Butter	5.50
Nocellara Olives	3.25
Smoked Almonds (n)	3.25
Cornichons (v)	3.00
Turkey & Ham Bon Bon & Cranberries	6.50
Pigs in Blankets & Hot Honey	6.50

SIDES

Chips	6.45
Truffle Chips with Parmesan	6.45
Roast Potatoes	6.45
JS Champ	6.45
Mash	6.45
Grilled Portobello Mushrooms	6.45
Sprouts & Chestnuts	6.45
Roast Root Vegetables	6.45
Mixed Leaf Salad with Shallot & Mustard Vinaigrette (v)(ve)	6.45
Pigs in Blankets	8.50

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),
Picked Organic (Vegetables)

A discretionary 10% service charge will be added to all bills. Menus are subject to change. James St is not an allergen free environment, we will do our utmost to accommodate dietary & allergen requirements.

STARTERS

Parsnip Soup & Curried Oil (v) (ve)	6.50
Ham Hock Terrine, Piccalilli & Champ Bread	10.50
Antrim Beetroot, Roast Butternut Squash with Hegarty Cheese (v,va)	10.50
Crispy Squid, Romesco & Pickled Chilli	10.45
Kilkeel Crab & Chilli Linguine- Niall's Cookbook	11.95
Yard Smoked Salmon, Guinness Wheaten & Horseradish Cream	10.95
Butternut Squash Risotto, Confit Garlic, Feta & Sage (v)	10.25

MAINS

Roasted Cauliflower, Butterbean & Hummus Gremolata (v, ve)	21.95
Coley, White Beans & Nduja Cassoulet	28.50
Fish of the Day	Market Price
Co. Antrim Turkey, Sage & Apricot Stuffing, Sprouts & Cranberry	29.50
Braised Short Rib of Beef, Polenta & Pickled Red Onion	31.50

STEAKS

300g Co. Tyrone Sirloin Steak	35.50
300g Co. Tyrone Ribeye Steak	39.00
225g Co. Tyrone Fillet Steak	45.50

Fillet steaks ordered over medium will be butterflied unless requested otherwise

Served with chips and choice of sauce;
Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter or Chimichurri

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

DESSERTS

Sticky Toffee Sundae (n)	7.50
Winter Trifle (v)	8.50
Christmas Pudding & Brandy Sauce	6.50
Chocolate Pot, Espresso & Hazelnut Praline	7.25
Vanilla Ice Cream & Salted Caramel	6.50
Selection Of Irish Cheese, JS Chutney & Crackers	14.00

Coolea, Cow's Cheese, Co. Cork, *Kearney Blue*, Blue Cheese,
Castlereagh, *Cooleney*, Cow's Milk, Brie Style, Tipperary

DESSERT COCKTAILS 13.50

WINTER WONDERLAND
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

CANDY CANE
Vodka, Baileys, Mint, Benedictine, Cream

HAZELNUT ALEXANDER
Martell V.s., Hazelnut Liqueur, Chocolate Liqueur, Cream

DESSERT WINES

	GLS	BTL
Finca Antigua, Moscatel, La Mancha, Spain	8.00	32.00
Indomita, Late Harvest Gewurztraminer-Sauvignon Blanc, Casablanca, Chile	7.00	28.00
Chateau Pajos Aszu 5 Puttonyos, Furmint, Harslevelu, Tokaj, Hungary	11.50	57.00

BEER & CIDER

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

CHAMPAGNE & SPARKLING

	GLS	BTL
Valdo, Valdobbiadene, Prosecco, Italy	9.00	34.00
Saumur Brut Rosé, Crémant, France	10.50	45.00
Forget Brimont Brut, Nv, Champagne, France	19.00	89.00

WHITE WINE

	175ml	250ml	BTL
Entreflores Albarino, Rias Baixas, Spain	10.00	13.00	42.00
Domaine Des Lauriers, Picpoul De Pinet, Languedoc, France	9.75	12.75	37.00
Klet Brda, Pinot Grigio, Slovenia	8.75	11.75	33.50
Heart Of Stone, Sauvignon Blanc, Marlborough, New Zealand	11.00	15.50	40.00

ROSE & ORANGE

	175ml	250ml	BTL
Domaine De L'ambrosie, Rose D'anjou, Loire, France	10.00	13.00	31.50
Cramele Recas, Orange Natural Wine, Romania	9.50	12.50	35.50

RED WINE

	175ml	250ml	BTL
Cefiro Cool Reserve, Merlot, Central Valley, Chille	10.00	15.00	34.00
Peth Wetz Estate Spatburgunder, Rheinhessen, Germany	11.50	15.00	39.00
Rioja Vega Crianza, Rioja Alta, Spain	9.75	13.00	37.00
Cline, Old Vine Zinfandel, Lodi, Ca, USA	13.00	17.25	51.00

WHISKEY FLIGHTS 20ml OF EACH

BUSHMILLS SINGLE MALT
10yr, 16yr & 21yr (20ml Of Each) 28.50
A Smooth Journey Through Aged Irish Craftmenship

SHORTCROSS
Irish Bonding Co Grafter, Distillers Duo, Rye & Malt (20ml Of Each) 18.00
Experience Irish Heritage, Uniquely Distilled By Shortcross

12 YEAR OLDS
Dunvilles, Yellow Spot & Redbreast (20ml Of Each) 24.00
A Refined Selection Of Well Aged Favourites, Each Matured For 12 Years And Full Of Character.

POWERS
Gold, 3 Swallows & John's Lane (20ml Of Each) 16.00
A Bold Characterful Journey Through One Of Irelands Most Iconic Whiskey Brands.

METHOD MADNESS
Pot Still, Single Grain & Single Malt (20ml Of Each) 22.00
A Creative Twist On Classic Irish Whiskey From The Experimental Minds At Midleton.

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.

JAMES ST

WIFI #jamesst

Give the Gift of Great Food & Drink with a James St & Waterman voucher