

BAR + GRILL

AT JAMES STREET SOUTH

21 James Street South,
Belfast BT2 7GA

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WIFI password - belfastbargrill

STARTERS

Freshly baked bread + Abernethy butter (v)	4.00
Soup	4.50
Seafood chowder	6.00
Prawn cocktail	6.50
Dundrum crab on toast	7.00
Caesar salad with butter poached chicken	7.50
Crispy squid with chilli + ceviche dressing	7.50
Spiced, smoked mackerel pate with toast	7.00
Warm pastrami with pickled vegetables + mustard	7.50
Pork brawn + ham hock fritters with piccalilli	7.00
Beef carpaccio with pesto + Pecorino	8.00

HAND ROLLED PASTA + RISOTTO

Dundrum crab + chilli linguini	7.00/14.00
Smoked cod fettucine	7.00/14.00
Duck ragu pappardelle	7.00/14.00
Roast onion risotto, spinach + ricotta (v)	6.50/13.00

THE REST

Braised lamb shank with celeriac mash	18.50
Hannan's shorthorn burger with bacon, cheese + chips	12.75
Sugar pit beef ribs with potato, shallots + capers	17.50
Beetroot + mixed bean cassoulet with goats cheese (v)	12.50
Fish of the day	Market price

FROM THE GRILL

Cooked on our Jospier grill, a charcoal grill which gives our local produce a unique texture and taste.

Roast monkfish (on the bone) with fennel hollandaise	18.50
Grilled salmon with hollandaise + lemon	18.00
Dry aged pork ribeye 8oz	15.50
Pork T-Bone 16oz	18.50
Grilled spatchcock chicken with pancetta + béarnaise	15.50
Co. Armagh dry aged ribeye 10oz	24.50
Dry aged sirloin 10oz	24.50
Co. Antrim D rump 10oz (40 day dry aged)	18.50
Prime cut of the day	Market price

Add garlic Portavogie prawns to any steak 4.50
Sauces: Bearnaise, Peppercorn, Blue cheese, garlic butter.

SIDES

Chips or champ	3.00
Garlic chips	4.00
Truffled fries with Parmesan	4.50
Chilli + garlic chips	4.50
Roast root vegetables	4.50
Mixed greens + herb butter	4.50
Grilled field mushrooms	4.00
Lettuce + herb salad	4.00

(v) Vegetarian.

A discretionary 10% service charge will be added to all bills.
We kindly ask that you refrain from smoking electronic cigarettes.
Please make us aware if you have any food allergies or intolerances

WEEKEND MIXED GRILL

Served Saturday + Sunday 12PM - 4PM

PRE-THEATRE MENU

Available Monday - Friday 5PM - 6.30PM
2 Courses 18.50 / 3 Courses 21.50

SUNDAY ROAST

Available Every Sunday

Please ask for more details

James St. South

The Bar+Grill

The Cookery School

Hadskis

Cast & Crew

COCKTAILS 8.75

PEARTREE

Pear vodka, elderflower, lime juice + sugar

STRAWBERRY + ROSE PETAL MARTINI

Vodka, strawberry liqueur, rose water + cranberry juice

CHILLI + LYCHEE COLLINS

Gin, triple sec, lemon juice, orange juice, lychee liqueur, fresh chilli + soda water

LEMON DROP MARTINI

Vodka, limoncello, lemon juice + sugar

CHERRY BOMB

Cachaca, Crème de Cerise, lime juice, sugar + soda water

BOTTLED BEERS

Yardsman Lager	4.50
Yardsman Belfast pale ale	4.50
Yardsman India pale ale	4.50
Samuel Adams Boston lager	4.20
Erdinger	3.95
Erdinger alcohol free	3.00
Peroni	4.20
Guinness	3.90
Asahi	4.20
MacIvor's cider	4.90

BY THE GLASS

SPARKLING + CHAMPAGNE

Prosecco Spumante / Veneto, Italy	5.85
Forget Brimont NV / Champagne, France	9.50

WHITE WINE

Candidato / Viura / Spain	4.75
L'Or du Sud / Sauvignon Blanc / France	4.75
Heart of Stone / Sauvignon Blanc / New Zealand	6.75
Domaine Bellevue / Chardonnay / Loire, France	5.75
Renideo / Pinot Grigio / Veneto, Italy	5.75
Picpoul de Pinet / France	6.00
Allo / Alvarinho / Melgaco, Portugal	6.25
Villa Wolf / Pinot Blanc / Pfalz, Germany	6.75

ROSÉ

Villa Wolf / Pinot Noir Rosé / Germany	6.75
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RED WINE

Paco Garcia Joven Seis / Tempranillo / Rioja, Spain	6.50
Cefiro Reserve / Pinot Noir / Chile	6.25
Domaine Rochette Beaujolais Villages / Gamay / Burgundy, France	7.00
Long beach / Cabernet Sauvignon / South Africa	4.75
L'Or du Sud / Merlot / Languedoc, France	5.00
Umani Ronchi / Montepulciano / Abruzzo, Italy	5.75
Altosur / Malbec / Mendoza / Argentina	6.25
Andreas / Shiraz / South Africa	8.75

BY THE BOTTLE

SPARKLING + CHAMPAGNE

Prosecco Spumante / Veneto, Italy	29.00
Forget Brimont NV / Champagne, France	49.00

WHITE WINE

SAUVIGNON BLANC

L'Or du Sud / Vin de Pays / France	19.00
Cefiro Reserve / Chile	21.00
Rustenberg / Stellenbosch, South Africa	24.00
Heart of Stone / New Zealand	28.00
André Dezat Sancerre / Loire, France	36.00

CHARDONNAY

Domaine Bellevue / Loire, France	23.00
Chablis Domaine Gueguen / France	33.00
Domaine Ninot / Rully "La Barre" / France	36.00
Newton Johnson Felicite / South Africa	26.00

OTHER WHITE WINE

Candidato / Viura / Spain	18.00
Long Beach / Chenin Blanc / South Africa	19.00
Renideo / Pinot Grigio / Veneto, Italy	22.00
Canteperdrix / Viognier / Vin de Pays, France	21.00
Picpoul de Pinet / France	24.00
Allo / Alvarinho / Melgaco, Portugal	25.00
Villa Wolf / Pinot Blanc / Pfalz, Germany	27.00
Castro Martin / Albarino / Rias Baixas, Spain	29.50
Michele Biancardi / Solo Fiano / Puglia, Italy	25.00

ROSÉ

Villa Wolf / Pinot Noir Rosé / Germany	25.00
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RED WINE

LIGHT BODIED

Cefiro Reserve / Pinot Noir / Chile	24.00
Paco Garcia Joven Seis / Tempranillo / Rioja, Spain	26.00
Domaine Rochette Beaujolais Villages / Gamay / Burgundy, France	28.00
Villa Wolf / Pinot Noir / Pfalz, Germany	29.50

MEDIUM BODIED

Long Country / Merlot / Central Valley, Chile	18.00
L'Or du Sud / Merlot / Languedoc, France	20.00
Umani Ronchi / Montepulciano / Abruzzo, Italy	23.00
Roger Sabon / Cotes du Rhone Villages / Rhone, France	27.00
Barista / Pinotage / Western Cape, South Africa	23.00
Carmelo 9 months, Bodegas Rodero / Tempranillo / Ribero Del Duero, Spain	36.00
Chateau Musar / Bekka Valley, Lebanon	57.00

FULL BODIED

Long Beach / Cabernet Sauvignon / South Africa	19.00
Domaine Gayda / Grenache / France	25.00
Altosur / Malbec / Mendoza / Argentina	25.00
Finca Sopenia / Malbec Reserve / Argentina	33.00
Jesus Romero, Rubus / Grenache, Syrah, Tempranillo / Teruel, Spain	31.00
Vina Bujanda Reserva / Rioja / Spain	33.00
Andreas / Shiraz / South Africa	34.00
Chateau Peyroutas / St. Emillion Grand Cru / Bordeaux, France	46.00
Marques de Murrieta / Reserva Rioja / Spain	49.00
The Chocolate Block / Boekenhoutskloof / South Africa	50.00