

# BAR + GRILL

AT JAMES STREET SOUTH

21 James Street South,  
Belfast BT2 7GA

facebook.com/belfastbargrill  
twitter.com/thebargrill  
instagram/niallmckenna

+44 (0)28 9560 0700  
info@belfastbargrill.co.uk  
belfastbargrill.co.uk

WIFI password - belfastbargrill

## STARTERS

|                                                   |      |
|---------------------------------------------------|------|
| Freshly baked bread + butter (v)                  | 4.00 |
| Soup                                              | 5.00 |
| Seafood chowder                                   | 6.00 |
| Prawn cocktail                                    | 6.50 |
| Dundrum crab on toast                             | 7.00 |
| Chicken caesar salad                              | 7.50 |
| Crispy squid with chilli + ceviche dressing       | 7.50 |
| Bayonne ham with St. Tola goats cheese + tomatoes | 7.50 |
| Heritage tomatoes with Irish Mozzarella           | 7.50 |
| Honey pork belly with ham hock + potato salad     | 7.50 |

## FROM THE GRILL

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

|                                               |       |
|-----------------------------------------------|-------|
| Whole sea bream, prawn & fennel (on the bone) | 17.50 |
| Dry cured pork ribeye (225gm)                 | 15.50 |
| Pork T-Bone (450gm)                           | 18.50 |
| Co. Armagh dry aged ribeye (300gm)            | 24.50 |
| Hannan's salt aged Delmonico ribeye (300gm)   | 28.50 |
| Dry aged sirloin (300gm)                      | 24.50 |
| Co. Antrim D rump (300gm)                     | 18.50 |

## PRIME CUTS

|                                         |       |
|-----------------------------------------|-------|
| Fillet (300gm)                          | 34.50 |
| T-Bone (450gm)                          | 29.50 |
| Cotes du boeuf - For 2 sharing (1.2 Kg) | 60.00 |
| Chateaubriand - For 2 sharing (800g)    | 60.00 |

**Add garlic Portavogie prawns to any steak 4.50**

Sauces: Bearnaise, Peppercorn, Blue cheese, garlic butter.

(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.

## HAND ROLLED PASTA + RISOTTO

|                                            |            |
|--------------------------------------------|------------|
| Dundrum crab + chilli linguini             | 7.50/15.00 |
| Seafood and saffron risotto                | 7.50/15.00 |
| Roast tomato + chorizo risotto             | 6.50/13.00 |
| Pepper, courgette + tomato pappardelle (v) | 6.50/13.00 |

## THE REST

|                                                      |       |
|------------------------------------------------------|-------|
| Lamb chop, minted peas + beans                       | 17.50 |
| Hannan's shorthorn burger with bacon, cheese + chips | 13.50 |
| Spatchcock chicken with sweetcorn & peas             | 15.00 |
| Chilli + garlic monkfish with crispy breadcrumbs     | 17.50 |
| Baked tomato + aubergine gratin with halloumi (v)    | 13.50 |
| Fillet of cod with chorizo, peppers + tomato         | 16.50 |

## SIDES

|                                 |      |
|---------------------------------|------|
| Chips, skinny chips or champ    | 3.00 |
| Garlic chips                    | 4.00 |
| Truffled fries with Parmesan    | 4.50 |
| Chilli + garlic chips           | 4.50 |
| Baked sweet potato              | 3.00 |
| Roasted onions, tomato + garlic | 4.00 |
| Seasonal vegetables             | 3.50 |
| Grilled field mushrooms         | 4.00 |
| Lettuce + herb salad            | 4.00 |
| Tomato salad                    | 5.00 |

## WEEKEND BRUNCH MENU

Served Saturday + Sunday 12PM - 3PM

## 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

## BOTTLED BEERS

|                           |      |
|---------------------------|------|
| Yardsman Lager            | 4.50 |
| Yardsman Belfast pale ale | 4.50 |
| Yardsman India pale ale   | 4.50 |
| Erdinger                  | 3.95 |
| Erdinger alcohol free     | 3.00 |
| Peroni                    | 4.20 |
| Guinness                  | 3.90 |
| Asahi                     | 4.20 |
| MacIvor's cider           | 4.90 |

## SPARKLING + CHAMPAGNE

GLS / BTL

|                                      |               |
|--------------------------------------|---------------|
| Prosecco Spumante, Veneto, Italy     | 7.50 / 29.00  |
| Forget Brimont NV, Champagne, France | 10.95 / 55.00 |

## BY THE GLASS

### WHITE WINE

|                                                               |      |
|---------------------------------------------------------------|------|
| Domaine Gayda, "flying solo" Grenache Blanc, Viognier, France | 5.75 |
| Domaine Bellevue, Touraine, Sauvignon Blanc, France           | 6.75 |
| Heart of stone, Sauvignon Blanc, New Zealand                  | 7.50 |
| Domaine St. Rose, "Sirocco", Chardonnay, Languedoc, France    | 7.00 |
| Renideo, Pinot Grigio, Veneto, Italy                          | 5.25 |
| Pikes, Reisling, Clare Valley, Australia                      | 7.95 |
| Candidato, Viura, Spain                                       | 5.00 |
| La Piuma, Pecorino, Italy                                     | 5.75 |

### ROSÉ

|                               |      |
|-------------------------------|------|
| La Grille rose, Loire, France | 6.25 |
|-------------------------------|------|

### RED WINE

|                                                                |      |
|----------------------------------------------------------------|------|
| Domaine Rochette, Beaujolais Villages, Gamay, Burgundy, France | 7.75 |
| L'Or du Sud, Merlot, Languedoc, France                         | 5.50 |
| Umani Ronchi, Montepulciano, Abruzzo, Italy                    | 6.25 |
| Es Vino Malbec, Argentina                                      | 6.85 |
| Kilikanoon, "The Lackey", Shiraz, Clare Valley, Australia      | 8.25 |
| Candidato, Tempranillo, Spain                                  | 5.00 |
| Reserve des Armoiries, Cotes du Rhone, France                  | 5.75 |

## MAGNUMS

|                                               |        |
|-----------------------------------------------|--------|
| Vinha do Muoro, Portugal                      | 60.00  |
| Paco Garcia, Crianza, Rioja, Spain            | 85.00  |
| Vieux Telegraphe, Chateaufeuf du pape, France | 200.00 |

## BY THE BOTTLE

### WHITE WINE

#### SAUVIGNON BLANC

|                                           |       |
|-------------------------------------------|-------|
| Domaine Bellevue, Touraine, Loire, France | 25.00 |
| Andre Dezat, Sancerre, France             | 42.00 |
| Long Country, Sauvignon Blanc, Chile      | 18.50 |
| Rustenberg, Stellenbosch, South Africa    | 26.00 |
| Heart of stone, New Zealand               | 28.00 |

#### CHARDONNAY

|                                                            |       |
|------------------------------------------------------------|-------|
| Domaine St. Rose, "Sirocco", Languedoc, France             | 26.00 |
| Domaine Gueguen, Chablis, France                           | 41.00 |
| Kate Radburnd, "liquid gold", New Zealand                  | 30.00 |
| Giulio Stracalli, Galileo, Chardonnay, Pinot Grigio, Italy | 19.50 |

#### OTHER WHITE WINE

|                                                               |       |
|---------------------------------------------------------------|-------|
| Candidato, Viura, Spain                                       | 18.00 |
| Domaine Gayda, "flying solo" Grenache Blanc, Viognier, France | 22.00 |
| Picpoul de Pinet, France                                      | 25.50 |
| Renideo, Pinot Grigio, Veneto, Italy                          | 19.50 |
| Castro Martin, Albariño, Rias Baixas, Spain                   | 25.50 |
| La Piuma, Pecorino, Italy                                     | 21.00 |
| Villa wolf, Pinot Blanc, Pfalz, Germany                       | 28.00 |
| Pikes, Reisling, Clare Valley, Australia                      | 30.00 |
| Long beach, Chenin Blanc, South Africa                        | 19.50 |
| Cline, Viognier, California, North America                    | 32.00 |

### ROSÉ

|                               |       |
|-------------------------------|-------|
| La Grille rose, Loire, France | 23.00 |
|-------------------------------|-------|

### RED WINE

#### LIGHT BODIED

|                                                                |       |
|----------------------------------------------------------------|-------|
| Candidato, Tempanillo, Spain                                   | 18.00 |
| Domaine Rochette, Beaujolais Villages, Gamay, Burgundy, France | 29.00 |
| Paco Garcia Joven seis, Tempranillo, Rioja, Spain              | 27.50 |
| Cefiro, Reserve Pinot Noir, Chile                              | 25.00 |
| Kate Radburnd, Pinot Noir, New Zealand                         | 35.00 |

#### MEDIUM BODIED

|                                                                |       |
|----------------------------------------------------------------|-------|
| L'Or du Sud, Merlot, Languedoc, France                         | 19.50 |
| La Combe, Pay D' Oc, France                                    | 19.50 |
| Reserve des Armoiries, Cotes du Rhone, France                  | 21.00 |
| Umani Ronchi, Montepulciano, Abruzzo, Italy                    | 23.00 |
| Carmelo Rodero, 9 months, Tempranillo, Ribero del Duero, Spain | 40.00 |

#### FULL BODIED

|                                                            |        |
|------------------------------------------------------------|--------|
| Es Vino Malbec, Argentina                                  | 25.50  |
| Finca Sopenia, Malbec reserve, Argentina                   | 34.00  |
| Jesus Romero, Rubus, Grenache, Syrah, Tempranillo, Spain   | 31.00  |
| Vina Bujanda Reserva, Rioja, Spain                         | 34.00  |
| Marques de Murrieta Reserva, Rioja, Spain                  | 52.00  |
| Chateau Peyroutas, St. Emillion Grand Cru, Bordeaux France | 55.00  |
| Chateau Beychevelle, St. Julian, France                    | 98.00  |
| Ernie Els, Cabernet Sauvignon, South Africa                | 45.00  |
| The Chocolate block, Boekenhoutskloof, South Africa        | 57.00  |
| Kilikanoon, "The Lackey", Shiraz, Clare Valley, Australia  | 31.00  |
| Cline, Zinfandel, California, U.S.A.                       | 32.00  |
| Dominus, Cabernet Sauvignon, Napa valley, U.S.A.           | 150.00 |