

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
Ewing's smoked salmon, fennel + watercress salad	8.50
Pastrami, smoked garlic mayonnaise + crispy onions	7.95
Bresaola with pear, ricotta + honeyed walnuts	8.00

FROM THE GRILL

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

Marinated Walled Garden vegetables (v)	13.50
Whole sea bream, prawn beurre noisette (on the bone)	18.50
Brill, Irish seaweed butter (on the bone)	18.50
Dry cured pork ribeye 8oz	15.50
Pork T-Bone 16oz	18.50
Co. Armagh dry aged ribeye 10oz	24.50
Hannan's salt aged Delmonico ribeye 10oz	28.50
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.

(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	7.00/14.00
Spinach + ricotta pappardelle, soft poached egg (v)	7.00/14.00
Helen's bay Walled Garden vegetable risotto (v)	6.50/13.00
Smoked pancetta, pea + leek risotto	6.50/13.00

THE REST

Lamb chop, minted shallots, anchovy butter	17.50
Hannan's shorthorn burger with bacon, cheese + chips	12.75
Grilled spatchcock chicken with French style peas	15.50
Chilli + garlic monkfish with crispy breadcrumbs	17.50
Smoked aubergine, harissa + halloumi (v)	14.00

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 with thyme and garlic	4.00
Mixed greens + herb butter	4.00
Grilled field mushrooms	4.00
Lettuce + herb salad	4.00

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
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	7.50
Forget Brimont NV, Champagne, France	10.95

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, Reising, Clare Valley, Australia	7.95

ROSÉ

La Grille rose, Loire, France	6.25
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RED WINE

Domaine Rochette, Beaujolais Villages, Gamay, Burgundy, France	7.75
Paco Garcia Joven seis, Tempranillo, Rioja, Spain	7.35
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

MAGNUMS

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

BY THE BOTTLE

SPARKLING + CHAMPAGNE

Prosecco Spumante, Veneto, Italy	29.00
Forget Brimont NV, Champagne, France	55.00

WHITE WINE

SAUVIGNON BLANC

Domaine Bellevue, Touraine, Loire, France	25.00
Andre Dezat, Sancerre, France	42.00
Cefiro, Reserve, Chile	28.00
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

OTHER WHITE WINE

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
Soalhiero Allo, Alvarinho, Loureiro, Melgaco, Portugal	34.00
Villa wolf, Pinot Blanc, Pfalz, Germany	28.00
Pikes, Reising, 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
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RED WINE

LIGHT BODIED

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
Domaine Gayda, Grenache, France	25.00
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