

BAR+GRILL

AT JAMES STREET SOUTH

STARTERS

Freshly baked Bread + Abernethy butter (v)	3.50
Olives (v)	2.50
Soup	4.50
Seafood Chowder	5.50
Prawn Cocktail	6.50
Spiced smoked mackerel pate, sourdough toast + Pickled cucumber relish	6.50

Pork pie, piccalilli + gherkin	6.50
Dundrum crab on toast	7.00
Grilled mushroom, crispy black bacon + Cooleeney brie	7.00
Portavogie prawns + Strangford mussels in garlic butter with white beans, parsley + lemon	8.00

SALADS

Warm pickled herring, Comber potato + crème fraiche	8.50
Caesar salad, butter poached chicken	8.50
Iceberg salad, Cashel blue cheese, crispy bacon + pumpkin seeds	8.00
St. Tola goats cheese + pickled red onion salad, black olive dressing	8.00
Warm Jerusalem artichoke salad with toasted hazelnuts + myrtle berries	7.50

HAND ROLLED PASTA + RISOTTO

Squash risotto with 7 seeds	6.00 / 12.00
Parmesan risotto with roast chicken + Saffron butter	7.00 / 14.00
Pappardelle with confit of duck	7.00 / 14.00
Linguini with Dundrum crab + chilli	7.00 / 14.00
Tagliatelle with scallops, parsley + lemon	8.50 / 17.00

MEAT FROM THE GRILL

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

Dry aged Ribeye 300g	22.50
Hannan's salt aged Ribeye 300g	25.50
Dry aged sirloin 300g	22.00
Hannan's salt aged sirloin 300g	25.00
D rump 300g (45 day dry aged)	18.50
Dry aged fillet of beef 300g	26.00

Sauces: Béarnaise, Blue Cheese, Anchovy Hollandaise,
Dianne, Garlic Butter + Peppercorn

SEAFOOD FROM THE GRILL

Whole black bream	18.50
Tiger prawn and chorizo skewers	18.00
Squid with lime + paprika	17.00
Dover sole on the bone	23.00
Darne of salmon	18.00

Sauces: Hollandaise, Roast red pepper, Garlic Butter,
Lemon + caper butter + Sauce gribiche

THE REST

Grilled chicken with spinach pesto, orzo + smoked bacon	15.50
Pork chop, cavolo nero, roast shallots + cumin	16.50
Rump of Mourne lamb, spiced sausage + bean fricassee	18.50
Hannans shorthorn burger with bacon + cheese with chips	12.50
Or with Cashel blue cheese + fried duck egg with chips	13.50
Fish pie	12.50
Ramiro peppers, cavolo nero, white beans + truffle pecorino	12.00

SIDES

Chips, French fries or Champ	3.00
Truffled fries + Parmesan	4.50
Chilli + garlic chips	4.50
Buttered local greens	4.00
Braised red cabbage	4.00
Grilled field mushrooms	4.00
Green salad	4.00

(v) Vegetarian

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James St. South
Hadskis
The Cookery School

We kindly ask that you please refrain from smoking electronic cigarettes.
A discretionary 10% service charge will be added to tables of 5+.