

STARTERS

Soup of the day
Crayfish scotch egg, piccalilli
Boiled egg, marmite soldiers
Country style game terrine, Cumberland sauce
Sautéed wild mushrooms & poached egg on sourdough toast
Granola, berry compote & yoghurt
Fruit plate

MAINS

Fish pie
Old Bengal Full English
*Gloucester old spot pork sausage & smoked bacon, black pudding,
grilled tomato & flat mushrooms, 2 eggs your way*
Severn & Wye smoked salmon & scrambled eggs on rye bread
Smoked haddock Florentine
Wild mushroom risotto

ROAST

Roast leg of lamb, mint sauce
Roast sirloin of beef, Yorkshire pudding - suppl 4.50
served with seasonal vegetables, roast potatoes & gravy

PUDDING

Set lemon cream, raspberries, shortbread biscuits
Iced banana parfait, chocolate sorbet
Rhubarb & almond crumble, English custard
Peach Melba
Selection of sorbets and ice creams
Montgomery cheddar & Barkham blue cheese,
water biscuits, spiced pear chutney

- 2 COURSES £20 / 3 COURSES £25 -

ADD PROSECCO
FOR AN ADDITIONAL £10 PER PERSON
only available during your meal

SIDES

Bread basket 3.00
Baked beans 1.75
Field mushrooms in garlic butter..... 3.25
Cauliflower cheese 3.25
Triple cooked chips 3.25
Crisp onion rings..... 3.25
Leaf spinach 3.75
Macaroni cheese 3.25
Garden salad, radishes, herbs & mustard 3.25

★ Le Brunch ★



Truffles 'n' Waffles 9.50
Confit southern fried chicken, shaved autumn truffles, chicken jus
house waffles, truffle butter, rosemary maple syrup
Le Bisque Mac..... 9.50
Shellfish bisque infused macaroni, seared shrimps, rouille & gruyere croutes, chervil
Le Benedict 8.50
Le Bun maple bacon, poached egg, hollandaise, asparagus salad, brioche
Le Bourguignon 10.50
Slow & low beef short rib, bourguignon glaze, bacon salt,
truffle mayo, champagne slaw, brioche
Le Duck Frites 9.50
Pulled confit duck, straw frites, bearnaise spread, duck sauce, champagne slaw, brioche
Le Chèvre 7.50
Blowtorched goats cheese, smoked tomatoes, eggplant caviar, champagne slaw, brioche

🐦 @LeBunUK | #lebrunch

COCKTAIL & WINE

Ask to see our full wine and cocktail list

Noir à Paris 7.50
Fair Goji liqueur, bitter-soaked sucre, sparkling wine, orange twist
Le Savoir Fair..... 7.50
Fair vodka, lemon liqueur, fresh basil, mint liqueur, fresh lemon juice, black pepper
Le Café..... 7.50
Fair vodka, coffee liqueur, espresso, grated Toussaint chocolate
Le Bloody Marie..... 7.50
Fair vodka, secret bloody mary spice, tomato juice, lemon, celery, celery salt
Le New York Sour Twist 7.50
Fair vodka, lemon juice, egg white, red burgundy float, lemon twist

White 175ml 500ml Bottle
2013 Muscadet, Jeremy Huchet, Loire Valley 7.00 22.00 29.00
2012 Chardonnay, De Loach, California..... 7.50 24.00 24.00
Red..... 175ml 500ml Bottle
2011 Chateau Le Berjuquey, Bordeaux rouge..... 6.50 21.00 28.00
2012 Zinfandel, Burlesque, Lodi, California..... 6.00 19.00 26.00

FROM THE JOSPER GRILL

ALL STEAKS INCLUDE YOUR CHOICE OF SAUCE:

Béarnaise, Peppercorn, Red wine, Blue cheese

HERON'S FARM BEEF

Grass fed, 28 day dry aged

250g Fillet - 32.00

350g Fillet - 37.00

WEST COUNTRY BLACK ANGUS BEEF

Grass fed, 28 day dry aged

500g Sirloin on the bone - 31.00

350g Rib-eye on the bone - 29.00

USDA CERTIFICATED IBP PRIME BLACK ANGUS BEEF

Corn fed, 40 day aged

300g Rump 35 day aged - 19.00

350g New York strip - 34.00

350g Rib-eye - 35.00

NEW STREET BURGER

100% Black Angus, glazed milk bun,
red onion, relish & pickles - 13.50

+ ADD

Streaky bacon, fried hen egg, black pudding,
Colston Bassett stilton, Montgomery cheddar
- 1.25 each

FISH

ALL FISH INCLUDE YOUR CHOICE OF SAUCE:

Béarnaise, Herb butter, Anchovy butter, Sauce vierge

Whole grilled lobster, garlic butter - 32.00

Whole sea bass - 18.50

Fish of the Day - 19.50

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your total bill.

Thank you.



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/NewStreetGrill



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#thewarehouse

www.newstreetgrill.co.uk



/OldBengalBar



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Le Brunch is served every Saturday & Sunday from 11am to 4pm.