



CRUSTACEA

Carlingford Lough rock oyster - 2.50 each
shallot condiment, lemon, rye bread

Colchester rock oyster - 2.50 each
shallot condiment, lemon, rye bread

STARTER

Dressed Cornish crab - 13.00

London cured smoked salmon, classic garnish - 11.50

Ham hock & black pudding terrine, piccalilli, crouton - 12.00

Hand cut beef fillet steak tartare, egg yolk, Melba toast - 11.00

Watermelon, tomato & feta salad, merlot vinegar dressing - 8.50 / 14.50

Diver caught Orkney scallop ceviche, lime, chilli, coriander - 15.00

Chilled tomato & watermelon soup, cucumber, basil - 7.00

Lobster cocktail, crisp lettuce, Marie Rose sauce - 16.00

Nicoise salad - 7.50 / 12.50

Add sea trout - 10.50 / 19.50

FROM THE JOSPER GRILL

THE BEEF

Our beef is sourced from all over the country and other parts of the world, our suppliers are selected for their excellence and experience in hand selecting only the best quality beef. Black Angus from Miller's of Spayside, Scotland, All dry aged on the bone and hand cut specially for us. Belted Galloway's from the Lake Districts, 35 day dry aged for that deep flavour. Most of our cuts are from grass fed cattle. To have an interesting comparison we import USDA IBP Black Angus grain fed 40 day wet aged beef and a Basque, Cider House beef, for a totally different experience.

ALL STEAKS INCLUDE YOUR CHOICE OF SAUCE:

Bearnaise, Peppercorn, Red wine, Blue cheese

+ ADD

Half a lobster - 15.00 Fried hen egg - 1.25

NEW STREET BURGER

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

+ ADD

Streaky bacon, Fried hen egg,
Black pudding, Colston Bassett Stilton,
Montgomery cheddar
1.25 each

SCOTTISH ANGUS BEEF

Grass fed

28 Day dry aged 225g fillet - 34.00

28 Day dry aged 350g fillet - 39.00

42 Day dry aged 500g sirloin on the bone -
29.00

BASQUE BEEF

40 Day dry aged 300g 'Cider House' sirloin
31.00

BELTED GALLOWAY

Grass fed

35 Day dry 350g aged rib-eye - 32.00

35 Day dry aged 350g sirloin - 30.00

USDA CERTIFICATED IBP PRIME BLACK ANGUS BEEF

Grain fed

40 Day aged 350g New York striploin - 35.00

40 Day aged 300g rump - 21.00

LARGE CUT

42 Day dry aged 1kg Black Angus
T-bone - 75.00

MAIN

Corn fed baby chicken
lemon & thyme - 17.75

FISH

ALL FISH INCLUDE YOUR CHOICE OF SAUCE:

Bearnaise, Herb butter, Anchovy butter, Sauce vierge

400g Dover sole, grilled or pan fried - 36.00

Grilled lobster, garlic butter - 32.00

Food allergies and intolerances - before ordering please speak to our staff about your requirements.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your total bill. Thank you.

MAIN

Grilled Ibaïama pork loin, crushed potato, marinated vegetables, rosemary jus - 23.00

Pan fried wild sea trout, sweet corn, clams, potatoes - 27.00

Herdwick "PDO" lamb cutlet, confit belly, courgette puree peas, beetroot, polenta pie - 27.50

Linguine pasta, cockles, shallot, garlic, chilli, cherry tomato - 17.00

Fabaceae risotto, goats curd, pea shoots - 16.00

New Street Grill lobster macaroni, herb salad - 18.50

CUT OF THE MONTH

350g Hereford sirloin, 35 day dry aged, grass fed - £32.00
Lake Districts

Meat Up Club

*Every month we will showcase a special cut of meat
in a three course dinner paired with wine at £65 per person.*

*The next Meat up Club dinner will take place on the 15th of September.
We will be doing a Best of British menu with some wine, ale & Mead.*

Ask a member of staff for more details.

SIDE

Lobster macaroni	11.00	Macaroni cheese	3.50
Cauliflower cheese	3.50	Creamed spinach.....	3.75
Triple cooked chips	3.50	Garlic butter mushrooms.....	3.50
Minted Jersey royal potatoes	3.50	Green beans / roasted vegetables	3.50
Crisp onion rings.....	3.50	Tomato salad / garden salad	4.25

DESSERT

All at 7.00

Passion fruit tart, yoghurt sorbet, fresh raspberries

2008 Royal Tokaji - Tokaji Aszu '5 Puttonyos', Hungary - 12.00

White chocolate mouse, watermelon granita, Madeline

2010 Coteaux du Layon, Domaine Patrick Baudouin, France - 6.00

Strawberry Eton mess, strawberry sorbet

NV Muscat Rutherglen, Chambers Rosewood, Australia - 8.00

Burnt Cambridge cream, gooseberry compote, shortbread biscuit

2013 Bonny Doon 'Vinferno', Arroyo Seco, USA - 12.00

Lemon & lime parfait, coconut sorbet, tuille

2010 Coteaux du Layon, Domaine Patrick Baudouin, France - 6.00

Mixed berry choux ring, vanilla cream

2014 Riesling 'Cordon Cut', Mount Horrocks, Australia - 10.50

British cheese selection - 10.50

NV Muscat Rutherglen, Chambers Rosewood, Australia - 8.00

ICE CREAM

1.75 per scoop

Chocolate

Lemon curd

Raspberry

SORBET

1.75 per scoop

Plum

Orange

Cherry

DESSERT WINE

75ml glass

2014 Riesling 'Cordon Cut', Mount Horrocks, Australia - 10.50

2013 Bonny Doon 'Vinferno', Arroyo Seco, USA - 12.00

2010 Coteaux du Layon, Domaine Patrick Baudouin, France - 6.00

2009 Monbazillac Domaine de Grange Neuve, France - 6.00

2008 Royal Tokaji - Tokaji Aszu '5 Puttonyos', Hungary - 12.00

1998 Chateau d'Yquem, Sauternes, France - 37.00

FORTIFIED WINES

75ml glass

Graham's 'Six Grapes' Port, Portugal - 5.50

Graham's 10yo Tawny Port, Portugal - 9.00

2002 Graham's, Quinta dos Malvedos, Portugal - 11.00

Blandy's 10yo Malmsey Madeira, Portugal - 9.00

NV Muscat Rutherglen, Chambers Rosewood, Australia - 8.00

2000 Domaine Cazes, Rivesaltes Ambré, Roussillon, France - 8.50