

Oysters, shallot condiment, lemon, rye bread

Rock oysters, Colchester Bay - 2.50 each

Whitstable wild native oysters - 4.00 each

STARTERS

Poached duck egg, English muffin- 8.50

Worcester cured ham benedict or Smoked salmon Royale or Florentine

Pumpkin soup, croutons & seeds - 7.50

Dressed Cornish crab - 14.50

Honey & yoghurt pot, berry compote, granola - 5.95

Endive with blue cheese dressing & butterscotch walnuts - 8.50

Steak tartare

Small - 12.50, Large with salad & fries - 22.50

Pressed ham hock & parsley terrine,
pickled vegetables, sourdough - 9.50

MAINS

Whole Cornish plaice, brown shrimp & caper butter - 18.50

New Street Grill fry up - 14.00

*Your choice of fried, poached or scrambled eggs with bacon, Cumberland sausage,
baked beans, tomato, McSweens black pudding & chestnut mushrooms*

Grilled corn fed baby chicken, lemon & thyme - 17.50

Josper grilled sweet corn risotto,
chilli, crispy onion, pea shoots - 14.50

PUDDING

Plum & almond frangipane tart,
Cornish clotted cream - 7.50

Dark chocolate & amaretto mousse,
caramel popcorn, vanilla ice cream - 7.50

Burnt Cambridge cream, raspberries & shortbread - 7.00

British cheese selection - 11.50

SIDES

Chestnut mushrooms, garlic butter 4.50

Carroll's heritage potatoes, butter & mint..... 4.50

Sweet potato fries 4.50

Triple cooked chips 4.50

Creamed spinach..... 4.75

Macaroni cheese 4.75

Whole butterhead lettuce,

soft herbs, radish & yoghurt dressing 4.75

Garden salad.....5.00

Italian tomato & onion salad 5.00

WEEKEND BRUNCH

SERVED 11AM-4PM

WEEKEND TRADITIONAL ROASTS

Leg of Norfolk Horn lamb with mint sauce- 19.95

Angus Cross Scottish sirloin
with creamed horseraddish - 24.50

Served with Yorkshire pudding, seasonal vegetables & roasted potatoes

- 2 COURSES £20 / 3 COURSES £25 -

Blueberry crumpets, acacia honey & Greek yogurt

Scotched rare breed egg, black pudding, tomato relish

Cured Loch Duart salmon, dill cucumber, horseradish cream

Aubergine & semi dried tomato tagliatelle

Grilled 220g sirloin steak & rare breed fried eggs
£3 supplement

Josper grilled Chimichurri marinated Barnsley chop
with garlic black cabbage

Salt cod fishcake, Cherry Tree Farm salad, tartare sauce

Mixed fruits & sorbet

Vanilla pannacotta, cranberry compote, honeycomb

Autumn berry & hazelnut crumble, vanilla ice cream

British cheese selection

ADD PROSECCO
FOR AN ADDITIONAL £15 PER PERSON

Please note this offer is only valid if you're having at least a main course.

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FROM THE JOSPER GRILL

HALIBUT

200g cutlet with lemon - 29.00

*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. Angus Cross from
Millers of Speyside, in the Scottish Islands, native breeds
from North Yorkshire. USDA Creekstone Black Angus & Cider House beef.*

FILLET

225g 28 day dry aged Scottish Angus - 29.00

SIRLOIN

350g 42 day dry aged Hereford - 30.00

RIB-EYE

350g 42 day dry aged Hereford - 30.00

NEW STREET BURGER

Home made organic Black Angus burger, brioche bun,
red onion, relish & pickle & triple cooked chips- 15.50

Sauces: Bearnaise, Peppercorn, Red wine, Blue cheese - 2.50 each

Extras

Seared duck foie gras - 7.50

Roast bone marrow, shallots, glazed crumb - 7.50

Pan fried king prawns, garlic & chilli - 9.00

Half grilled lobster, garlic butter - 20.00

Colston Basset Stilton or Monterey Jack - 2.00

Smoked streaky bacon or Rare Breed fried egg - 2.00

All prices are inclusive of VAT.

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

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

www.newstreetgrill.co.uk

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WEEKEND BRUNCH MENU SERVED 11AM-4PM



Gin

Tanqueray	Scotland 9.00
Sipsmith	England 9.50
Hendricks	Scotland 11.00
The Botanist	Scotland 11.00
St. George's	California	... 12.00

Vodka

Ketel One	Holland 9.00
Sauvella	France 9.00
Konik's Tail	Poland 10.00
U'luvka	Poland 10.00
Belugar Transatlantic	Russia 15.00

Rum

Bacardi Superior	Cuba 9.00
Trois Riviere Blanc	Martinique	... 9.00
Pampero Aniversario	Venezuela	.. 11.50
Pyrat XO	Caribbean	.. 12.00
Ron Zacapa 23 y.o	Guatemala	18.50
Ron Zacapa XO	Guatemala	30.00

Cognac & Armagnac

Hennessy fine de Cognac, VSOP	10.00
A.E d'Or VSOP	12.00
Remy Martin XO	24.50
Martell Cordon Bleu	36.00
Baron de signonac 10 y.o	10.00
Baron de signonac 20 y.o	15.00
Clos Martin Folle Blanche 1989	12.00

Whisk(e)y

Maker's mark	U.S.A	9.00
Rittenhouse Rye	U.S.A	9.00
Bulleit Bourbon	U.S.A	10.50
Jack Daniels 'Single barrel'	U.S.A	13.50
Auchentoshan Three Wood	Lowland	10.00
Caol Isla 12 Y.O	Islay	10.00
Chivas Regal 12 YO	Blended	10.50
Johnny Walker Gold	Blended	13.50
Bruichladdich	Islay	13.00
Lagavulin 16 Y.O	Islay	13.00
Oban 14 Y.O	Highlands	13.00
Hakushu Distiller's Reserve	Japan	12.00

Cocktails

A Plume of Smoke	9.50
<i>A perfect cocktail to get autumn started, combining Mezcal, pineapple and chocolate</i>	
Mozart's Dream	9.50
<i>A chocolatey delight with a punch. Rittenhouse rye whiskey, Mozart chocolate spirit, Benedictine and Frangelico</i>	
Desire	9.50
<i>A desirable blend of strawberry, sherry and whisky, not too sweet, not too sour. It's just right</i>	
The Sicilian	9.50
<i>A refreshing cocktail taking inspiration from Sicily, Campari, Blood Orange liqueur, orange juice, vodka and a hint of vanilla</i>	
Suspense	9.50
<i>We are getting you ready for Christmas, but easing you in slowly with our delicious cross of a Sangria and Mulled Wine</i>	
Bloody Delicious	9.50
<i>An infusion of Bengali Rangpur lime Tanqueray gin, blood orange liqueur, maraschino cherries and an elderflower tonic top</i>	

Beers

Draught	
Lindeboom Pilsener, Limburg, Netherlands	
Half Pint 3.50	Pint 5.50
Bottles	
Peroni Nastro Azzuro, Lombardi, Italy	5.1 ABV..... 4.50
Cusquena, Macchu Picchu, Peru	5 ABV..... 4.50
Meantime London lager, London, UK	4.5 ABV..... 4.50
Brooklyn American Ale, New York, USA	4.5 ABV..... 5.50
Anchor Liberty Ale, San Francisco, USA	5.9 ABV..... 5.50
Anchor California lager, San Francisco, USA	4.9 ABV..... 5.50
Vedett Extra white, Moorgat, Belgium	4.7ABV..... 5.50
Cider	
Rekorderlig Cider, Sweden 6.00

Wine

Champagne	125ml . Bottle
NV Moet & Chandon Brut	12.50.....69.00
NV Thienot Brut Rose	16.00.....90.00
NV Moet & Chandon Rose	16.50.....95.00
Sparkling Wine	
Bodega Chandon Brut Mendoza, Argentina	9.50.....55.00
White Wine	175ml Bottle
Ugni Blanc, Cuvee J Paul Pays des Cotes de Gascogne, France 2015	5.50.....21.00
Catarratto, Ca'di Ponti Terre Siciliane 2013	6.50.....24.00
Chardonnay, De Loach Heritage, Napa Valley, USA 2013	9.50.....43.00
Sancerre Domaine du Pre Semele, Julien & Clement Raimbault, Loire Valley, France 2015	11.00.....45.00
Rose Wine	175ml Bottle
Cuvee J.Paul, Pays de cotes de Gascogne, France 2015	6.00.....22.50
Domaine de Triennes Rose, IGP Mediterranee, France 2014	10.00.....35.00
Miraval Rose, Jolie-Pitt & Perrin, Cotes de Provence, France 201455.00
Red Wine	175ml Bottle
Cuvee J.Paul, Pays du Vaucluse, France 2014	5.50.....21.00
Nero d'Avola, Il Meridione Terre Siciliane 2013	6.50.....24.00
Malbec Estate, Humberto Canale, Patagonia, Argentina 2015	9.50.....40.00
Pinot Noir, Byron Santa Barbara County, USA 2013	12.50.....50.00

Signatures

Opium	9.00
<i>Snow Queen vodka, poppy liqueur, lemon and a touch of lavender, egg white to give it that dreamy hit</i>	
New Street Sparkler	9.50
<i>Regal Rouge aperitif, rose syrup, chestnut liqueur and Prosecco to give it a sparkle</i>	
Cuppa Gin	9.00
<i>Beefeter 24 is shaken together with our homemade orange marmalade, grapefruit juice & lemon</i>	
East India G&T	9.00
<i>Tanqueray 10 gin, homemade tonic syrup which we infuse with dandelion and burdock</i>	

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