

OYSTER

Served with shallots condiment, lemon, rye bread

Rock oysters, Scottish Cumbrae - 1/2 dozen 16.00 / dozen 31.00

Wild Native oysters, Whitstable - 1/2 dozen 24.00 / dozen 47.00

STARTERS

Eggs Benedict, Florentine, Smoked Salmon Royale- 8.50

Smoked Salmon and Scrambled Eggs with sourdough toast - £ 14.50

Honey & yoghurt pot, berry compote, granola - 5.95

Omelette Arnold Bennet - 9.50
with 1/2 lobster - 27.50

Steak tartare

Small - 12.50, Large with salad & fries - 22.50

Pan fried king prawns, garlic & chilli - 9.50

MAINS

Roast cod, white bean & chorizo casserole - 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 - 16.00

Fettuccine & porcini mushrooms - 12.50 / 22.50

PUDDING

Pear and raspberry frangipane tart, Cornish clotted cream - 7.50

Valrhona dark & white chocolate mousse, hazelnut tuile, black cherry sorbet- 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

French fries..... 4.00

Triple cooked chips 4.50

Creamed spinach..... 4.75

Macaroni cheese 4.75

Garden salad.....5.00

Steamed spinach..... 4.25

Honey & thyme roasted Chantennay carrots..... 4.50

Steamed seasonal green with olive oil 4.00

WEEKEND BRUNCH SERVED 11AM-4PM

WEEKEND TRADITIONAL ROAST

**Angus Cross Scottish sirloin
with creamed horseraddish - 24.50**

Served with Yorkshire pudding, seasonal vegetables & roasted potatoes

- 2 COURSES £20 / 3 COURSES £25 -

Pancakes with maple syrup, blueberry compote & vanilla cream

Scotch egg, black pudding, tomato relish

Cured Loch Duart salmon, dill cucumber, horseradish cream

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Fettuccine Arrabbiata

Grilled 220g sirloin steak with fried egg, frits and bearnaise
£3.50 supplement

Josper grilled Chimichurri marinated Barnsley chop
with garlic black cabbage

Salt cod fishcake with gem heart salad & Tzatzki

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Mixed fruits & sorbet

Pina Colada pannacotta

'Wakefield' forced rhubarb & Bramley apple 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.
The Prosecco will be poured after your food order is taken and will end when you finish eat, in the two hours reservation time.*



NEW ST GRILL
EC2

FROM THE JOSPER CHARCOAL OVEN

SEABASS

Josper grilled whole seabass a la basquaise - 26.00

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 - 32.50

SIRLOIN

280g 42 day dry aged Hereford - 28.50

RIB-EYE

350g 42 day dry aged Hereford - 33.00

NEW STREET BURGER

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

RUMP

280g 28 day dry aged Hereford - 27.50

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

Extras

Seared duck foie gras - 7.50

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

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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

020 3503 0785 | obwhres@danddlondon.com

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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

Japanese Manhattan	9.50
Our oriental twist on a classic, a beautiful combination of plum sake and rye whiskey	
Mozart's Dream	9.50
A chocolatey delight with a punch. Rittenhouse rye whiskey, Mozart chocolate spirit, Benedictine and Frangelico	
Desire	9.50
A desirable blend of strawberry, sherrbert and whisky, not too sweet, not too sour. It's just right	
The Sicilian	9.50
A refreshing cocktail taking inspiration from Sicily, Campari, Blood Orange liqueur, orange juice, vodka and a hint of vanilla	
Suspense	9.50
We are getting you ready for Christmas, but easing you in slowly with our delicious cross of a Sangria and Mulled Wine	
Caribbean Orchard	9.50
Winter is here, so rum from Barbados will help warm you up. A festive blend of spiced pear liqueur, vanilla, apple juice and a dash of cider.	

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 Moet & Chandon Rose	16.50.....95.00
Sparkling Wine	
NV Bodega Chandon Brut, Argentina	9.50.....55.00
White Wine	175ml Bottle
2015 Catarratto, Ca'di Ponti Sicily, Italy	6.50.....24.00
2015 Torrontes, Seria A Zuccardi Mendoza, Argentina	8.00.....37.00
2015 Viognier, Cline California, U.S.A.	9.50.....40.00
2014 Chardonnay, Brownstone California, U.S.A.	11.00.....45.00
2014 Riesling, Kung Fu Girl Washington, U.S.A.	12.00.....50.00
Rose Wine	175ml Bottle
2015 Cuvee J.Paul, Gascogne, France	6.00.....22.50
2015 Domaine de Triennes Provence, France	10.00..... -
Red Wine	175ml Bottle
2015 Nero d'Avola, Il Meridione Sicily, Italy	6.50.....24.00
2013 Merlot, Helter Skelter California, U.S.A.	7.50.....33.00
2015 Finca la Florencia, Familia Cassone, Mendoza, Argentina 2015	10.....42.00
2014 Zinfandel, Cline California, U.S.A.	10.00.....42.00
2013 Pinot Noir, Grace Bridge California, U.S.A.	11.00.....45.00
2013 Cabernet Sauvignon, Foxglove California, U.S.A.	-.....55.00

Signatures

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>	
New Street Sparkler	9.50
<i>Regal Rouge aperitif, rose syrup, chestnut liqueur and Prosecco to give it a sparkle</i>	
Aurora	9.50
<i>Diplomatico Blanco, Chambord, lemon and a touch of rose, egg white to give it that dreamy hit</i>	
Desire	9.50
<i>A desirable blend of strawberry, sherrbert and whisky, not too sweet, not too sour. It's just right</i>	

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