WEEKEND BRUNCH
SERVED 11AM-4PM

OYSTER
Served with shallots condiment, lemon, rye bread

Irish Carlingford's rock oysters - 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

Steak tartare
Small - 13.50, Large with salad & fries - 23.50

Pan fried king prawns, garlic & chilli - 9.50

MAINS

Roast cod, white bean & chorizo casserole - 19.50

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 - 7.85

Valrhona dark & white chocolate mousse, hazelnut tuile, black cherry sorbet- 8.50

Burnt Cambridge cream, raspberries & shortbread - 7.50

British cheese selection - 12.50

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 6.00
Steamed spinach 4.50
Honey & thyme roasted Chantennay carrots 4.50
Steamed seasonal green with olive oil 4.25

WEEKEND TRADITIONAL ROAST

Angus Cross Scottish sirloin
with creamed horseraddish - 24.50
Served with Yorkshire pudding, seasonal vegetables & roasted potatoes

-2COURSES £20/3COURSES £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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Fettucine 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.
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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 - 33.50

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 - 24.50

Sauces: Bearnaise, Peppercorn, Red wine, Blue cheese - 3.00 each

Extras
Seared duck foie gras - 7.50
Colston Basset Stilton or Monterey Jack - 2.50
Smoked streaky bacon or Rare Breed fried egg - 3.00

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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
/NewStreetGrill @NewStreetGrill

WEEKEND BRUNCH MENU
SERVED 11AM-4PM

NEW ST GRILL
EC2

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
Sauvelle	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 sigonac 10 y.o	10.00
Baron de sigonac 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	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

Bloody Bengal 11.00
This Bengal will set you up after a heavy night.
-classic Bloody Mary with Old Bengal Bar twist

British Raj 11.00
Very classic and very different.
Sit back, the movie is just about to begin.
-rye whiskey infused with pop corn based cocktail

Elephant foot 10.50
Unexpected load of flavour in this two ingredient cocktail.
-reduced dark beer with beer cask aged whiskey

Whatts & White 10.50
In honor of two great visionaries.
-fresh, Hendrick's gin based cocktail

Rebellion 1857 13.00
Well known coconut and pineapple combination brought to a different level by our mixologists.
-jamaican rum, blended scotch and classic cherry liquer

Tipsy Tea 11.00
Home made falernum and Indian tea, let's get tipsy.
-based on sloe gin

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

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Wine

Champagne	125ml	Bottle
NV Moet & Chandon Brut	12.50	69.00
NV Moet & Chandon Rose	16.50	95.00
2006 Dom Perignon		175.00

Sparkling Wine

NV Bodega Chandon Brut Mendoza, Argentina	9.50	55.00

White Wine	175ml	Bottle
2016 Catarratto, Ca'di Ponti Sicily, Italy	6.50	24.00
2015 Torrontes, Seria A Zuccardi Mendoza, Argentina	8.50	37.00
2016 Chenin Blanc, Ken Forrester Stellenbosh, South Africa	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 Rimauresq Provence, France	10.00	43.00

Red Wine	175ml	Bottle
2015 Nero d'Avola, Il Meridione Sicily, Italy	6.50	24.00
2015 Malbec, Familia Cassonne, Mendoza, Argentina	9.50	42.00
2014 Zinfandel, Cline California, U.S.A.	10.00	43.00
2013 Pinot Noir, Grace Bridge California, U.S.A.	11.00	45.00
2013 Dolcetto & Lagrein Heartland, Australia	12.50	50.00

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