

## 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

Fried chicken wings, waffle, barbecue sauce - 8.50

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

Grilled corn fed baby chicken, lemon & thyme - 16.00

Fettuccine & porcini mushrooms - 14.50

New Street Grill club salad with josper grilled chicken & avocado - 14.50

## PUDDING

Pear and raspberry frangipane tart, Cornish clotted cream - 7.50

Valrhona dark & white chocolate mousse, black cherry sorbet- 7.50

Burnt Cambridge cream, raspberries & shortbread - 7.00

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.....5.00

Steamed spinach..... 4.25

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

Steamed seasonal green with olive oil..... 4.00

# SATURDAY BRUNCH

SERVED 11AM-4PM

## ROAST

**28 day dry aged Rump of Scottish beef - 19.90**

*Served with Yorkshire pudding, Savoy cabbage, Honey & thyme Chantennay carrots & roasted potatoes*

## - 2 COURSES £20 / 3 COURSES £25 -

English asparagus, Buffalo mozzarella, balsamic vinegar

Scotch egg, black pudding, tomato relish

Whiskey cured salmon Gravavlax, sweet mustard dressing

Gnocchi, peas, broad beans & English asparagus

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

Josper grilled Chimichurri marinated Barnsley chop  
with garlic spring greens

Salt cod fishcake with gem heart salad & Tzatzki

Pancakes with maple syrup, blueberry compote & vanilla cream

Fresh fruit salad with one scoop of sorbet

Pina Colada pannacotta

Apple & Rhubarb crumble, English custard

British cheese selection  
*£5 supplement*

## 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.*



## 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 - 2.00

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](http://www.newstreetgrill.co.uk)

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# SATURDAY BRUNCH

## 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 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	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

<b>Bloody Bengal</b>	11.00
<i>This Bengal will set you up after a heavy night.</i>	
<i>-classic Bloody Mary with Old Bengal Bar twist</i>	
<b>British Raj</b>	11.00
<i>Very classic and very different.</i>	
<i>Sit back, the movie is just about to begin.</i>	
<i>-rye whiskey infused with pop corn based cocktail</i>	
<b>Elephant foot</b>	10.50
<i>Unexpected load of flavour in this two ingredient cocktail.</i>	
<i>-reduced dark beer with beer cask aged whiskey</i>	
<b>Whats &amp; White</b>	10.50
<i>In honor of two great visionaries.</i>	
<i>-fresh, Hendrick's gin based cocktail</i>	
<b>Rebellion 1857</b>	13.00
<i>Well known coconut and pineapple combination brought to a different level by our mixologists.</i>	
<i>-jamaican rum, blended scotch and classic cherry liqueur</i>	
<b>Tipsy Tea</b>	11.00
<i>Home made falernum and Indian tea, let's get tipsy.</i>	
<i>-based on sloe gin</i>	

### Beers

<b>Draught</b>	
Lindeboom Pilsener, Limburg, Netherlands	
<b>Half Pint 3.50</b>	<b>Pint 5.50</b>
<b>Bottles</b>	
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
<b>Cider</b>	
Rekorderlig Cider, Sweden	..... 6.00

### Wine

<b>Champagne</b>	<b>125ml Bottle</b>
NV Moet & Chandon Brut	12.50 69.00
NV Moet & Chandon Rose	16.50 95.00
2006 Dom Perignon	175.00
<b>Sparkling Wine</b>	
NV Bodega Chandon Brut Mendoza, Argentina	9.50 55.00
<b>White Wine</b>	<b>175ml Bottle</b>
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
<b>Rose Wine</b>	<b>175ml Bottle</b>
2015 Cuvee J.Paul Gascogne, France	6.00 22.50
2015 Domaine de Triennes Provence, France	10.00 35.00
<b>Red Wine</b>	<b>175ml Bottle</b>
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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