

DESSERT

English strawberry shortbread with Chantilly cream - 7.50
NV Cream Sherry, Fernando de Castilla, Andalusia, Spain - 7.50

Apricot and raspberry tart - 7.85
2009 Tokaji 5 Puttonyos, Royal Tokaji, Hungary - 14.00

Banana split with vanilla ice cream - 7.50
2011 Monbazillac, Domaine de Grange Neuve, France - 7.00

Valrhona dark & white chocolate mousse, hazelnut tuile, black cherry sorbet - 8.50
2013 Maury, Mudigliza, Languedoc, France - 9.00

Rose petal ice cream with cardamom meringue, matcha ice cream and basil - 7.50
2010 Muscat, Vendimia Tardia, Chivite Family Estate - £13



Burnt Cambridge cream, shortbread - 7.50
2014 Coteaux du Layon, Carte Dor, Domaine Baumard, France - 11.00

Nougat parfait with poached rhubarb - 7.50
2014 Txacdi Uretzi, Bodegas Itsasmendi, Spain - 13.00

British cheese selection - 12.50
10yo Tawny Port, Graham's, Portugal - 9.00

ICE CREAM

Three scoops - 6.00

Chocolate and orange

Vanilla

Strawberry

SORBET

Three scoops - 6.00

Lemon

Raspberry

Mango

DESSERT WINES

75ml glass

2011 Monbazillac, Domaine de Grange Neuve, France - 7.00
2014 Coteaux Du Layon, Chateau Lafaurie Peyrayguey, Bordeaux. France - 11.00
2014 Txacdi Uretzi, Bodegas Itsasmendi, Spain - 13.00
2009 Tokaji 5 Puttonyos, Royal Tokaji, Hungary - 14.00
1988 Sauternes, Chateau Lafaurie Peyrayguey, Bordeaux, France - 25.00

FORTIFIED WINES

75ml glass

NV Cream Sherry, Fernando de Castilla, Andalusia, Spain - 7.50
2013 Maury, Mudigliza, Languedoc, France - 9.00
10yo Tawny Port, Graham's, Portugal - 9.00
20yo Tawny Port, Graham's, Portugal - 17.00



OYSTER

Served with shallots condiment, lemon, rye bread

Irish Carlingford's rock oysters - 1/2 dozen 17.50 / dozen 34.00

STARTER

Pea soup with lettuce, radicchio & mint - 7.50

Dorset cab with avocado, pink grapefruit and apple blossom - 14.50



Pan fried king prawns, garlic & chilli - 10.50

Scallops with caramelised cauliflower, pine nut and raisin dressing - 16.00

Asparagus Mimosa salad with sweet mustard dressing and hazelnuts - 9.50

Severn & Wye smoked salmon, pickled shallots, capers & Irish soda bread - 14.50

Roast bone marrow, Dijon, garlic & caper jus, bruschetta - 8.50

Air-dried English Ham with celeriac remoulade, truffle and quail egg - 9.95

Steak tartare
small 13.50, large with salad & fries 23.50

Mozzarella with smoked leeks, acacia honey mustard dressing - 9.50

Gem salad with smoked Caesar dressing candied bacon, croutons - 9.50

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.

JOSPER CHARCOAL OVEN

THE BEEF

FILLET

225g 28 day dry aged Scottish Angus - 32.50

RUMP

280g 28 day dry aged Hereford - 24.50

SIRLOIN

280g 42 day dry aged Hereford - 28.50
350g 40 day aged USDA Black Angus - 38.00

RIB-EYE

350g 42 day dry aged Hereford - 33.50

RIB ON THE BONE

650g 45 day dry aged Black Angus rib on the bone - 48.00

PORTERHOUSE

1kg 42 day dry aged Black Angus - 99.00

NEW STREET BURGER

250g home made Black Angus burger, brioche bun, red onion, relish, wally pickle & triple cooked chips - 16.50

Sauces

Bearnaise, peppercorn, red wine, blue cheese - 3.00 each
Fresh black truffle mayo - 5.50

Butters

Mustard & parsley, herb, garlic, chilli & parsley - 2.50 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

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.

FISH & CRUSTACEA

Sea trout with peas, broad beans, tomato & pea shoots- 19.50

Dover sole, grilled or pan fried - 37.50

Josper grilled whole sea bass with clams samphire & lemon - 26.00

Risotto nero with saffron chilli squid - 16.50

MAIN

Grilled corn fed baby chicken, lemon & thyme - 16.00

Norfolk horn lamb chops, mint jus - 24.00

Roast duck with peppercorns, fennel salad, burnt orange & pomegranate - 21.50



300g grilled veal chop with gremolata - 35.00

Grilled calf's liver with bacon, sage brown butter -21.50

Gnocchi with peas, asparagus, broad beans & Parmesan - 14.50

SIDES & SALADS

Handcut chips.....	4.25	Josper grilled field mushrooms with garlic	4.80
French fries.....	4.00	Steamed seasonal greens with chorizo	5.00
Creamed mashed potato	4.50	Honey & thyme roasted Chantennay carrots.	4.50
Buttered Jersey Royal Potatoes with mint.....	5.00	Summer Salad	5.50
Crispy onion rings.....	4.50	Tomato and onion salad	4.85
Macaroni cheese	4.75	Green salad with avocado	5.50
Creamed or steamed spinach	4.80		