

STARTERS

Eggs Benedict, Florentine, Smoked Salmon Royale- 8.50

Smoked Salmon and Scrambled Eggs with sourdough toast - 14.50

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

Steak tartare

Small - 13.50, Large with salad & fries - 23.50

MAINS

Cod with Jersey Royals, capers and parsley butter - 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

Risotto nero with saffron chilli squid - 16.50

PUDDING

Apricot and raspberry tart, Cornish clotted cream - 7.85

Banana split, vanilla ice cream and rum chocolate sauce - 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 & SALADS

Buttered Jersey Roaysls with mint.....5.00

Sweet potato fries4.50

French fries4.00

Handcut chips.....4.25

Creamed or steamed spinach.....4.80

Macaroni cheese4.75

Crispy onion rings.....4.50

Josper grilled field mushrooms with garlic.....4.80

Steamed seasonal green with chorizo.....5.00

Summer salad.....5.50

Tomato and onion salad.....4.85

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

Green salad with avocado.....5.50

SATURDAY BRUNCH

SERVED 11AM-4PM

OYSTER

Served with shallots condiment, lemon, rye bread

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

- 2 COURSES £20 / 3 COURSES £25 -

English asparagus, Buffalo mozzarella, balsamic vinegar

Chorizo Scotch egg, sriracha thousand island mayonnaise, rocket

Whiskey cured salmon Gravdax, sweet mustard dressing

Gnocchi, peas, broad beans & English asparagus

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

Josper grilled Chicken with gremolata and 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

Rhubarb, apple & Raspberry crumble

British cheese selection
£3 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.
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FROM THE JOSPER CHARCOAL OVEN

SEABASS

Josper grilled whole seabass with clams samphire & lemon - 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- 16.50

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

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 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

Bloody Bengal	11.00
<i>This Bengal will set you up after a heavy night.</i>	
<i>-classic Bloody Mary with Old Bengal Bar twist</i>	
British Raj	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>	
Elephant foot	10.50
<i>Unexpected load of flavour in this two ingredient cocktail.</i>	
<i>-reduced dark beer with beer cask aged whiskey</i>	
Whats & White	10.50
<i>In honor of two great visionaries.</i>	
<i>-fresh, Hendrick's gin based cocktail</i>	
Rebellion 1857	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>	
Tipsy Tea	11.00
<i>Home made falernum and Indian tea, let's get tipsy.</i>	
<i>-based on sloe gin</i>	

Beers

Draught	
Lindeboom Pilsener, Limburg, Netherlands	
Half Pint	Pint 5.50
Bottles	
Schiehallion, Scotland	4.8 ABV 6.00
Pilsner Urquell, Pilsen, Czech Republic	4.4 ABV..... 5.50
Peroni Nastro Azzuro, Lombardi, Italy	5.1 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	
Urban Orchard Cider	4.5 ABV..... 6.00

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	9.00 39.00
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 Sainte Marie Provence, France	10.50 45.00
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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