

DESSERT

English strawberry shortbread with Chantilly cream	7.50
NV Cream Sherry, Fernando de Castilla, Andalusia, Spain	7.50
Apricot and raspberry tart, Cornish clotted cream	7.85
2013 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	13.00
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



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 crab 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.
Cover charge of £2.00 per person and a discretionary service charge of 12.5% will be added to your total bill. Thank you.

THE BEEF

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

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

Searred duck livers - 7.50
Colston Basset Stilton or Monterey Jack - 2.50
Smoked streaky bacon or Rare Breed fried egg - 3.00

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		