

DESSERT

Bramley apple & blackberry crumble Vanilla ice cream	7.50
Coffee creme brule Brandy snap	7.50
Poached Comice pear Blackcurrant sorbet, creme fraiche, cassis	8.50
Flourless chocolate tart Creme fraiche	8.50
Lemon Posset Ginger shortbread	7.50
Sherry Trifle English classic	8.00
Farmhouse cheese selection Ask our staff for today's selection	12.50

ICE CREAM & SORBET

1 scoop - 2.50
2 scoops - 4.50
3 scoops - 6.00

please ask your waiter for today's selection



At New Street Grill we start with our trusted suppliers, who provide us with only the best meat, fish and fresh produce on offer.

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.

Lawrence Keogh our Executive Head Chef, showcases these ingredients using many techniques including cooking on the Jospo Grill creating unique and seasonal dishes.

COCKTAILS

New Striitz A spritz with our twist	8.00
The Big Smoke Our take on a Negroni smoked by our talented mixologists	8.50
Medium Rare The perfect cooking temperature between a Sour and a Vesper	9.00
Spice Rub Aniseed and caraway spiced Martini	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.

STARTER

Butternut Squash soup Chestnut, chives, sour cream	7.00
Grilled split bone marrow Dijon, garlic, capers, chargrilled sourdough	7.00
Loch Var smoked salmon Condiments, lemon, rye bread	12.00
Cashel Blue, chicory, watercress salad Spiced walnut, blue cheese dressing	9.50
Steak tartare Cut from the fillet, classically dressed	13.50

SHELLFISH

Dressed East Coast crab Mayonnaise, lemon, rye bread	11.50
Giant king prawn Garlic, chilli, parsley butter	each 7.50
Diver caught scallop Served on the half shell, leeks, smoked black pudding	14.00

OYSTERS

	Irish Carlingford Rock	Falmouth Natives
Single	2.80	3.20
1/2 Dozen	16.50	18.50
	Mignonette, lemon, rye bread	

MAIN

New Street Burger House Speyside Aberdeen Angus Cross brisket & chuck burger, onion, tomato & chilli relish, aioli, wally pickle	12.50
Add	
Blue cheese Mature Cheddar	each 1.50
Fried egg Smoked streaky bacon	
Dexter beef mince Bone marrow, buttered mash	13.50
Scottish girolle, chestnut mushroom risotto Marjoram	14.50
Grilled calf's liver Smoked streaky bacon, sage brown butter	21.50
Free range chicken breast Scottish girolles, thyme	16.00
Roast stuffed seabass	26.00

JOSPER CHARCOAL GRILL

TOMAHAWK & CHOPS

Lamb Tomahawk 125g Suffolk, Bill Hadley, Home Farm, Colne Engain	each 5.75
Red leg Partidge chop Half a split partridge, Mark's Hall Estate, Essex	each 7.50
Pork Tomahawk 400g Free range, Large black, Robert Simmonds, Norfolk	16.50
Beef Tomahawk 1.2kg 42 day dry aged Speyside Aberdeen Angus Cross	75.00

STEAKS

Rump 225g 40 day dry aged Speyside Aberdeen Angus Cross	18.50
Fillet 225g 28 day dry aged Speyside Aberdeen Angus Cross	28.00
Sirloin 280g 35 day aged USDA Prime	31.00
Rib eye 350g 42 day dry aged Aberdeen Angus Cross	31.00

LARGE CUTS

Rib on the bone 45 day dry aged Speyside Aberdeen Angus Cross	per 100g/8.00
Porterhouse 42 day dry aged Speyside Aberdeen Angus Cross	per 100g/9.50

SAUCES & BUTTER

Bearnaise Peppercorn Chimichurri	each 2.50	Blue cheese Red wine Cafe de Paris
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SIDES & SALADS

Triple cooked chips	4.00	Creamed or steamed spinach	4.50
Sweet potato fries	4.50	Chargrilled field mushrooms, garlic	4.00
Buttered mash	3.50	Steamed seasonal greens, chorizo	4.00
Crispy onion rings	4.50	Tomato & onion salad	4.00
Mac n' Montgomery cheddar	4.50	Gem heart, rocket salad	4.50