

OYSTER

Irish Carlingford Rock		Falmouth Natives
Single	2.80	3.20
1/2 Dozen	16.50	18.50

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 & croutons - 9.50

Steak tartare
cut from the fillet, classically dressed
Small - 13.50, Large with salad & fries - 23.50

MAINS

Free range chicken, smoked mash, charred baby gem, black garlic - 17.00

Beetroot risotto, goat cheese, lemon balm & lime - 15.00

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

Roast stuffed Seabass, tomato, soft herbs, spring onion, rice - 26.00

PUDDING

Sherry trifle - 8.50

Coffee creme brulee - 7.50

Flourless chocolate tart, creme fraiche - 8.50

Poached Comice pear, blackcurrent sorbet, creme fraiche, cassis - 8.50

British cheese selection - 12.50

SIDES & SALADS

Triple cooked chips	4.00
Sweet potato fries	4.50
Buttered mash.....	3.50
Creamed or steamed spinach.....	4.50
Chargrilled field mushrooms, garlic	4.00
Steamed seasonal green, chorizo	4.00
Tomato & onion salad.....	4.00
Gem heart, rocket salad.....	4.50

EASTER SUNDAY LUNCH

SERVED 11AM-4PM

ROAST

28 day dry aged Sirloin of Scottish Beef - 19.90

Crispy pork belly, crackling & Bramley apple sauce - 19.50

Saltmarsh lamb saddle with mint sauce - 18.50

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

SHARING OPTIONS

Sirloin, pork belly, lamb saddle & chicken

to be enjoyed by minimum of 2 people sharing - 24.00 each

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

Sharing large cuts of beef

based on availability - speak to your waiter about option available on the day

- 2 COURSES £20 / 3 COURSES £25 -

Chargrilled sourdough with mozzarella, heritage tomatoes, basil & honey

Chorizo scotch egg, sriracha thousand island mayonnaise, rocket

Hendrick's gin cured salmon Gravdlax, sweet mustard dressing

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Gnocchi, blue cheese, walnuts, radicchio

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

Josper grilled chicken with romesco sauce

Salt cod fishcake, leeks, vermouth veloutee

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Lemon posset

Fresh fruit salad with one scoop of sorbet

Pancakes with maple syrup, blueberry compote & vanilla cream

Apple & blackberry crumble, vanilla ice cream

British cheese selection
£3 supplement

ADD PROSECCO OR RED WINE FOR AN ADDITIONAL £15 PER PERSON

*Please note this offer is only valid if you're having at least a main course.
The Prosecco / Wine will be poured after your food order is taken and will end when you finish eating.
all tables have two hour return time policy.*

FROM THE JOSPER CHARCOAL OVEN

TOMAHAWK & CHOPS

Lamb Tomahawk 125g - each 5.75
Essex, Bill Hadley, Home Farm, Colne Engaine

Pork Tomahawk 400 g - 16.50
Free range, Large alck, Robert Simmonds, Norfolk

Beef Tomahawk 1.2kg - 85.00
42 days dry aged Speyside Aberdeen Angus Cross

RUMP

225g 40 day dry aged Speyside Aberdeen Angus Cross - 19.50

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

SAUCES & BUTTER

Bearnaise
Peppercorn
Chimichurri

Blue cheese
Red wine
Cafe de Paris

each 2.50

NEW STREET BURGER

House Speyside Aberdeen Angus Cross brisket & chuck burger,
onion, tomato & chilli relish, aioli, wally pickle - 12.50



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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

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EASTER SUNDAY LUNCH 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

House cocktails

Bloody Bengal	9.00
<i>This Bengal will set you up after a heavy night.</i>	
<i>-classic Bloody Mary with Old Bengal Bar twist</i>	
British Raj	9.90
<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	9.00
<i>Unexpected load of flavour in this two ingredient cocktail.</i>	
<i>-reduced dark beer with beer cask aged whiskey</i>	
Whats & White	9.50
<i>In honor of two great visionaries.</i>	
<i>-fresh, Hendrick's gin based cocktail</i>	
The Clove	9.00
<i>From Brasil to Japan</i>	
<i>-Kumquat replace lime in this popular classic, enjoy this fresh</i>	
<i>Cachaca based cocktail</i>	
Rhubini	9.00
<i>Homemade rhubarb & sage puree and sparkling wine</i>	
<i>-Healthy fizz</i>	

Beers

Draught

Broken Dial, Amber Ale, Clackmannshire, Scotland	
Half Pint 3.25	Pint 4.90
Schuehallion, lager, Clackmannshire, Scotland	
Half Pint 3.00	Pint 4.90
Bitter & Twisted, Golden Ale, Clackmannshire, Scotland	
Half Pint 3.00	Pint 4.90
Old Engine Oil, Porter beer, Clackmannshire, Scotland	
Half Pint 3.25	Pint 4.90

Bottles

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
Ola Dubh, Oak aged dark ale, Clackmannshire, Scotland	8.0 ABV.....	8.50

Cider

Urban Orchard Cider	4.5 ABV.....	6.00
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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
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White Wine 175ml Bottle

2016 Catarratto, Ca'di Ponti Sicily, Italy	6.50	24.00
2016 Viura-Verdejo Conde Valdemar, Rioja, Spain	8.00	33.00
2016 Viognier, La Provenquiere Languedoc, France	9.75	39.00
2016 Pinot Grigio-Torrentes Passo Blanco, Tupungato, Argentina	10.00	42.00
2015 Chardonnay Cuvee Alexandre, Casablanca, Chile	12.00	50.00

Rose Wine 175ml Bottle

2016 Cuvee J.Paul Gascogne, France	6.50	22.50
2016 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	8.25	35.00
2015 Carmenere, Grand Selection Lapostolle Rapel Valley, Chile	9.50	40.00
2014 Pinot Noir, Are You Game Fowles Wine, Victoria, Australia	11.00	47.00
2015 Shiraz, Founders Block Katnook Estate, Coonawara, Australia	12.00	50.00

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