

# SATURDAY BRUNCH

SERVED 11AM-4PM

## STARTERS

Sourdough, potato & rosemary bread, salted butter - 3.50

Eggs benedict, florentine, smoked salmon royale - 8.50

Smoked salmon & scrambled eggs with sourdough toast - 14.50

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

Steak tartare - 13.50  
cut from the fillet, classically dressed

## 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

Crème brûlée, pear sorbet, pear crisp - 7.50

Dark chocolate fondant, cherry sorbet, hazelnut biscuit - 8.50

Black forest cheesecake, mixed berry compote - 8.00

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

## OYSTERS

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

## 2 COURSES 20 / 3 COURSES 25

Chargrilled sourdough, mozzarella, heritage tomatoes, basil & honey

Chorizo scotch egg, sriracha thousand island mayonnaise, rocket

Hendrick's gin cured salmon gravadlax, sweet mustard dressing

.....

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

.....

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  
3.00 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.  
The Prosecco 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 180g - each 8.50  
Essex, Bill Hadley, Home Farm, Colne Engaine

Pork Tomahawk 400g - 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

Béarnaise  
Peppercorn  
Chimichurri

Blue cheese  
Red wine  
Café de Paris

each 2.50

### NEW STREET BURGER

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

# SATURDAY BRUNCH

## SERVED 11AM-4PM



### Gin

Tanqueray	Scotland	.....	9.00
Sipsmith	England	.....	9.50
Hendrick's	Scotland	....	12.00
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

Havana 3	Cuba	.....	8.00
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
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 Ila 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

<b>Bloody Bengal</b>	9.00
<i>This Bengal will set you up after a heavy night.</i>	
<i>-classic Bloody Mary with Old Bengal Bar twist</i>	
<b>British Raj</b>	9.90
<i>Very classic and very different.</i>	
<i>Sit back, the movie is just about to begin.</i>	
<i>-Popcorn infused rye whiskey based cocktail</i>	
<b>Elephant foot</b>	9.00
<i>Unexpected load of flavour in this two ingredient cocktail.</i>	
<i>-Reduced dark beer with beer cask aged whiskey</i>	
<b>Whatts &amp; White</b>	9.50
<i>In honor of two great visionaries.</i>	
<i>-Fresh, Hendrick's gin based cocktail</i>	
<b>The Clove</b>	9.00
<i>From Brasil to Japan</i>	
<i>-Kumquat replace lime in this popular classic, enjoy this fresh</i>	
<i>Cachaça based cocktail</i>	
<b>Rhubini</b>	9.00
<i>Homemade rhubarb &amp; sage puree and sparkling wine</i>	
<i>-Healthy fizz</i>	

### Beers

#### Draught

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

#### Bottles

Pilsner Urquell, Pilsen, Czech Republic	5.50
Peroni Nastro Azzuro, Lombardi, Italy	4.50
Brooklyn American Ale, New York, USA	5.50
Corona Extra, Cerveceria Modelo, Mexico	4.50
Schiehallion craft lager, Clackmannshire, Scotland	4.50
Bitter & Twisted, Clackmannshire, Scotland	4.50
Ola Dubh, porter, Clackmannshire, Scotland	7.50
<b>Harviestoun IPA, Clackmannshire, Scotland</b>	<b>4.50</b>
<b>Sol, Monterrey, Nuevo León, Mexico</b>	<b>4.50</b>
<b>Cider</b>	
Hawkes Orchard Cider	6.00

### ADD PROSECCO FOR AN ADDITIONAL 15 PER PERSON

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

### Wine

<b>Champagne</b>		<b>125ml Bottle</b>
NV Moet & Chandon Brut	11.00	59.00
NV Moet & Chandon Rose	16.50	95.00
<b>Sparkling Wine</b>		
Prosecco, Lampo Borgoluce, Veneto, Italy, NV	7.00	39.00
<b>White Wine</b>		<b>175ml Bottle</b>
Pinot Grigio, Via Nova Italy, 2017	6.50	25.00
Chardonnay, Listening Station Australia, 2017	7.50	29.00
Sauvignon Blanc, Sileni Estate Marlborough, NZ, 2017	8.50	33.00
Picpoul de Pinet, Famille Morin Langudeoc, France 2017	9.50	36.00
Albariño, Lembranzas Galicia, Spain, 2017	11.50	45.00
Chablis Domaine de la Motte Burgundy, France, 2016	13.00	50.00
<b>Rose Wine</b>		<b>175ml Bottle</b>
Jean Paul, Rhone Valley France, 2017	6.50	24.00
Domaine Olivier Coste Languedoc, France, 2017	8.75	36.00
Rimaresq, Cotes de Provence France, 2017	13.00	50.00
<b>Red Wine</b>		<b>175ml Bottle</b>
Nero d'Avola, Il Meridione Sicily, Italy, 2017	6.50	24.00
Merlot, Helter Skelter California, USA, 2015	7.50	29.00
Rioja, Finca Manzanos Spain, 2017	9.00	35.00
Pinot Noir, Grace Bridge California, USA, 2015	10.50	42.00
Morgon, Dider Desvignes Beaujolais, France, 2016	11.75	45.00