

# 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

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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

.....  
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 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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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 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

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### 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>Whats &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> 3.25	<b>Pint</b> 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

<b>Champagne</b>	<b>125ml Bottle</b>
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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