



TO START

St Germain Spritz 10

Short rib crumpet
hollandaise, poached egg, crispy shallots

Avocado on toast
candied bacon, poached egg, sesame
Oakwell black pudding scotch egg

sriracha mayonnaise, rocket
Loch Var smoked salmon
condiments, lemon, rye bread

3 Jersey rock oysters
Bloody Mary dressing
Mozzarella
sourdough, tomatoes, basil, honey
Ham hock terrine
onion & raisin chutney, sourdough
Cornish crab bisque
Gruyere, rouille, croutons

MAIN COURSE

THE ROAST

BEEF RIB EYE

35 day dry aged Galician Blond cube roll

PORK

Devon Large Black pork belly, crispy crackling

LAMB

Suffolk Texel cross

HALF CHICKEN

Suffolk free range

NEW STREET MIXED ROAST

Beef rib eye, roast pork, chicken

THE REST

BRUNCH BEEF BURGER

bacon, egg, cheddar, avocado

CAESAR SALAD

smoked chicken, Ortiz anchovies

HANGER

225g 35 day dry aged Cumbrian

ROASTED SQUASH

kale, ricotta, chanterelles

SEA BREAM

shellfish bisque, samphire

All our roasts are served with Yorkshire pudding, cabbage, chantennay carrots, roast King Edward potatoes, bottomless proper gravy

FOR THE TABLE

Triple cooked chips 4.5
Black truffle & parmesan chips 10
Ash baked sweet potatoes, sour cream, chili 5
Kale & Parmesan salad 5
Josper grilled hispi cabbage, bacon 4

Creamed or steamed spinach 4.5
Hasselback new potatoes, chorizo 4.5
Josper roasted beets 5
Chargrilled garlic field mushrooms 4.5
Mac 'n' cheese 4.5 add lobster 13

DESSERTS

Sticky toffee pudding
Apple crumble
Cheese +3

Yorkshire rhubarb fool
Blueberry pancakes
Chocolate pudding

2 Courses 25/ 3 Courses 30