



TO START

Glass of Durello Spumante or Domaine Coste rosé

Short rib crumpet
hollandaise, poached egg, crispy shallots

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

Loch Var smoked salmon
condiments, lemon, rye bread

3 Cumbrae oysters
Bloody Mary dressing
Mozzarella
sourdough, tomatoes, basil (v)
Ham hock terrine
Piccalilli, sourdough
Cornish crab bisque
Gruyere, rouille, croutons

MAIN COURSES

— BOTTOMLESS ROASTS —

BEEF SIRLOIN
14 day aged Aberdeen Angus & Hereford

PORK
Devon Large Black pork belly, crackling

LAMB
Suffolk Texel cross

HALF CHICKEN
Suffolk free range

NEW STREET MIXED ROAST
Beef sirloin, roast pork, chicken

— THE REST —

BRUNCH BEEF BURGER
bacon, egg, cheese, avocado

SMOKED CHICKEN SALAD
Ortiz anchovies, Caesar dressing

HANGER STEAK
225g 35 day dry aged Cumbrian

WHOLE BAKED AUBERGINE
cherry tomatoes, pistachios,
Nocellara olives (VG)

SEA BREAM
Cornish new potatoes, broad beans,
peas, seaweed butter

All roasts served with bottomless roast King Edward potatoes or chips,
vegetables, Yorkshire puddings & gravy

FOR THE TABLE

Triple cooked chips 4.5
Chargrilled garlic field mushrooms 5
Steamed spinach 4.5
Creamed spinach 4.5

Minted Cornish new potatoes 4.5
Curried cauliflower, yoghurt, almonds 5
Watercress & summer root salad 4.5
Mac 'n' cheese 4.5

DESSERTS

Sticky toffee pudding
Apple and berries crumble for two +3
Cheese +3

Kentish strawberry mess
Blueberry pancakes
Chocolate pudding

2 Courses 30 / 3 Courses 35

We are happy to provide information pertaining to allergens and intolerances on request. V – vegetarian VG – vegan
A 12.5% discretionary service charge will be added to your bill. VAT added at the current rate.