

NEW ST GRILL

EC2

NIBBLES

- House bread & butter (v) 651 kcal 6
Marinated olives (vg) 233 kcal 5
Truffle mixed nuts (v) 954 kcal 5
Mushroom & truffle arancini (v) 851 kcal 10
Beef short-rib croquettes 400 kcal 12
Red wine jus
Sausage Roll 734 kcal 7
Mustard relish
Carlingford oysters, No 2
Half dozen 246 kcal / dozen 492 kcal 21/40

SIGNATURE COCKTAILS

- Spicy Rosmarita 11
Grapefruit and Chilli infused tequila, lime agave nectar, rosemary salt
New Street Garden 12
Tanqueray 10 Gin mixed with Elderflower Cordial, mint, lime & cucumber, Fever Tree Tonic Water
El Salvador 13
Havana 7 Rum, Chocolate & Banana Liq, exotic juice, Salvador foam
Red Blossom 14
Sauvella Vodka, Chambord liqueur, Red Wine syrup, Fever Tree Rose&Raspberry Foam
Bengal Punch 12.5
Damoiseau white rum mixed with Flor de cana rum, pineapple, orange & cranberry juice, passionfruit puree, cinnamon syrup, grenadine
Viola Flower 11
Prosecco mixed with Elderflower and Peach puree
Vesper 75 12.5
Basil infused Arbikie gin & vodka, orange cordial, sparkling wine

STARTERS

- Spiced butternut squash soup 462 kcal 9
Onion bhaji, pumpkin seeds, sourdough (VG)
New season game terrine 555 kcal 16
Piccalilli, toasted brioche
Grilled tiger prawns 521 kcal 17
garlic, chili, tomato sauce, sourdough
Grilled octopus 374 kcal 18
grilled pepper & onion hummus, sauce vierge
Aberdeen angus steak tartare 623 kcal 20
Clarence court egg, Parmesan crisp
Hand dived scallops 230 kcal 21
Globe artichoke, 'Nduja, samphire
Heritage beetroot & orange salad 646 kcal 13
Ash coated goat's cheese, walnuts (V)
Sea bass ceviche 398 kcal 14
Tiger milk, avocado, sesame, crostini

CLASSICS

- Dexter beef & ale pie 1274 kcal 30
carrots, celery, bone marrow, braising jus
Bretts Fallow Venison fillet 763 kcal 38
Butternut squash purée, mashed potato, beetroots
New Street Burger 881 kcal 17
cheddar cheese, onion ring, relish
Newlyn Harbour whole plaice 768 kcal 29
Lemon, capers, brown butter
Grilled Plymouth monkfish 466 kcal 35
Jerusalem artichokes, wild mushrooms
Sutton Hoo chicken 511 kcal 28
wild mushrooms, fondant potatoes, red wine jus
House made potato gnocchi 671 kcal 22
young vegetables, confit tomatoes, pesto (V)
Heritage beetroot Wellington (VG) 491 kcal 25
mushroom & spinach

JOSPER GRILLED STEAKS

- | | |
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| FILLET 613 kcal 44
<i>275g 28-day dry aged, South Devon</i> | USDA SIRLOIN 655 kcal 43
<i>350g 35-day dry aged</i> |
| RIBEYE 833 kcal 43
<i>350g 45-day dry aged, GrassRoots Farm</i> | RUMP 467 kcal 29
<i>250g 30-day dry aged, Heritage reed</i> |
| WAGYU RIBEYE 1006 kcal 95
<i>200g Japan, A5 grade</i> | SURF'n'TURF 811 kcal 52
<i>275g Fillet, 3 prawns</i> |

SHARING CUTS

Sharing steaks served with bone marrow & 2 sauces

- CHATEAUBRIAND 1323 kcal 80
600g White Park beef, 28 day dry aged
PORTERHOUSE 1683 kcal 125
1kg, 42 day dry aged, Lake District
TOMAHAWK 2535 kcal 135
1.2kg, 32 day dry aged, Lake District

GRAND FISH MIXED GRILL 1128 kcal 80
Butterflied sea bass, harissa octopus, chilli & garlic tiger prawns, steamed spinach, triple cooked chips

ADD TO STEAK

- 3 Large tiger prawns
342 kcal 17
Grilled octopus
70 kcal 16

SIDES

- Triple cooked chips (VG) 595 kcal 6
Truffle & Parmesan triple cooked chips (v) 746 kcal 12
Chargrilled garlic field mushrooms (VG) 167 kcal 6
Beer battered onion rings (v) 395 kcal 6
Spinach, creamed 6.5 (v) 241 kcal or wilted (v) 218 kcal 6
Mashed potatoes (v) 475 kcal 6
Crispy potato gratin (v) 490 kcal 8
aïoli
Seasonal broccoli (VG) 163 kcal 6.5
chilli, garlic
Rocket & datterini tomato salad (VG) 307 kcal 6.5
pickled shallots
Braised hispi cabbage 233 kcal 6
pancetta, parmesan, anchovy dressing
Four cheeses mac 'n' cheese (V) 513 kcal 6
*add smoked bacon 149 kcal 2
add black truffle 85 kcal 7*

SAUCES

- 3.5 EACH
Peppercorn
213 kcal
Red wine
94 kcal
Béarnaise
465 kcal
Blue cheese
244 kcal
Black truffle
red wine jus
179 kcal
Garlic butter
389 kcal

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