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

Sausage roll 734 kcal 7 Mustard relish

Carlingford oysters, No 2 Each 41 kcal 4.5

SIGNATURE COCKTAILS

Spicy Rosmarita 12 Grapefruit and Chilli infused tequila, lime agave nectar, rosemarv salt

New Street Garden 12 Tangueray 10 Gin mixed with Elderflower Cordial, mint, lime & cucumber, Fever Tree Tonic Water

Red Blossom 14 Sauvelle Vodka, Chambord liqueur, Red Wine syrup, Fever Tree Rose&Raspberry Foam

Bengal Punch 13 Damoiseau white rum mixed with Flor de cana rum, pineapple, orange & cranberry juice, passionfruit puree, cinnamon syrup, grenadine

Viola Flower 12 Prosecco mixed with Elderflower and Peach puree

Vesper 75 13 Basil infused Arbikie gin & vodka, orange

STARTERS

Potato & leek velouté 462 kcal 9 Dill oil, herb sour cream, crusty bread (VG)

Grilled crevettes 521 kcal 17 garlic & chili butter, grilled baguette

Hand dived scallops 230 kcal 21 Jerusalem artichoke, mushrooms, red wine jus

Aberdeen Angus steak tartare 623 kcal 20 Clarence court egg, Parmesan crisp

Italian winter leaf, beetroot & blood orange salad 646 kcal 13 Goat's cheese, candied walnuts (V) (VG on request)

Sea bass ceviche 398 kcal 16.5 Tiger milk, avocado, sesame, crostini

CLASSICS

Dexter beef & ale pie 1274 kcal 30 carrots, celery, bone marrow, braising jus

New Street Burger 881 kcal 19 Waqyu x Dexter beef, cheddar cheese, onion, relish, pickle

Roast Loch Var salmon 768 kcal 34 Creamed potato, brown shrimp bearnaise

Grilled Plymouth monkfish 466 kcal 35 Jerusalem artichokes, wild mushrooms

Sutton Hoo chicken Kiev 511 kcal 28 Creamed potato, parsley & garlic butter, red wine jus

House gnocchi 671 kcal 22 Young vegetables, confit tomato, pesto (V)

JOSPER GRILLED STEAKS

FILLET 613 kcal 44 275g 28-day dry aged, South Devon

RIBEYE 833 kcal 43 350g 45-dav drv aged, GrassRoots Farm

Lake District PORK CHOP 814 kcal 26 350g Dry aged, Bramley apple

SURF'n'TURF 811 kcal 52 275g Fillet, 4 grilled crevettes

250g 30-day dry aged, Heritage reed

USDA SIRLOIN 655 kcal 43

350g 35-day dry aged

RUMP 467 kcal 29

SHARING CUTS

Sharing steaks served with bone marrow & 2 sauces CHATEAUBRIAND 1323 kcal 80

600g White Park beef, 28 days dry aged

PORTERHOUSE 1683 kcal 125 1kg, 42 days 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, crevettes, steamed spinach, triple cooked chips

SIDES

Triple cooked chips (VG) 595 kcal 6	3.50
Truffle & Parmesan triple cooked chips (V) 746 kcal 12	Peppe 213 kc
Chargrilled garlic field mushrooms (VG) 167 kcal 6	Red w
Beer battered onion rings (V) 395 kcal 6	94 kca
Spinach, creamed 6.5 (V) 241 kcal or wilted (V) 218 kcal 6.5	Béarn 465 kc
Creamed potatoes (v) 475 kcal 6	
Broccoli (VG) 163 kcal 6.5 chili, garlic	Blue o 244 kc
Italian winter leaf & tomato salad (VG) 307 kcal 6.5 <i>pickled shallots</i>	Black red w 179 kc
Four cheese mac (V) 513 kcal 6	
add smoked bacon 149 kcal 2 add black truffle 85 kcal 7	Garlic 389 kc
	I

Grilled octopus 16

ADD TO STEAK

Grilled crevettes 342 kcal

70 kcal

17

SAUCES 3. 50 Each

ercorn

cal wine

al

naise cal

cheese cal

k truffle vine ius cal

c butter cal

Should you have any allergies or intolerances, blease advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our yegan dishes are made to yegan recipes but may not be suitable for guests with milk or egg allergies, V – vegetarian, VG -vegan, Adults need around 2000 kcal a day, A 13.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.

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