

NEW ST GRILL

EC 2

SNACKS

Nocellara Olives (VG) 233 kcal <i>Rosemary, garlic</i>	5
Truffle mixed nuts (v) 859 kcal	5.5
Rarebreed pork sausage roll 737 kcal <i>mustard relish</i>	7
House bread & butter (v) 651 kcal	6

CLASSICS

Colne Valley lamb shank 1274 kcal <i>courgette, broad beans, Red Wine</i>	30
New Street Grill cheeseburger 19 <i>Grass-fed dry aged patty, red onion, cheddar, bacon, dill pickle, house sauce, milk bun kcal 881</i>	19
Josper grilled Market Catch of the day <i>lemon, capers, parsley 806 kcal</i>	36
Grilled Yellowfin tuna Nicoise 466 kcal <i>Green beans, fennel, mixed leaves, rare breed egg</i>	40
Sutton Hoo chicken Kyiv 973 kcal <i>Potato gnocchi, parsley butter, red wine jus</i>	28
Spiced aubergine cutlet 671 kcal <i>Baba ghanoush, red pepper relish, rocket, garlic (VG)</i>	22

SATURDAY BRUNCH 12PM – 3PM

2/3 COURSES
£30/£35

(V) - Vegetarian (VG) - Vegan

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination to handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. A 13% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%

STARTERS

Grilled tiger prawns 521 kcal <i>Garlic & chili butter, grilled baguette</i>	17	Yellowfin tuna tartare 398 kcal <i>Tiger milk, avocado, sesame, rice cracker</i>	19
Seared scallops 230 kcal <i>Fresh peas, pea purée, n'duja</i>	21	Grilled harissa octopus 237 kcal <i>Sweetcorn purée, chilli, spring onions</i>	22
Longhorn beef tartare <i>Smoked egg yolk, dripping toast Kcal 623</i>	15	Prawn cocktail <i>shredded gem, scallions, cucumber, shellfish dressing kcal 346</i>	16
Italian leaf, beetroot & orange salad 646 kcal <i>Goat's cheese, candied walnuts (V) (VG) on request)</i>	13	Smoked ham hock terrine 851 kcal <i>Grilled sourdough, celeriac rémoulade</i>	14
Cesar Salad, anchovy dressing kcal 826 Add grilled chicken	14	Carlingford nr 2 oysters <i>each 41 kcal</i>	4.50

JOSPER GRILL

PRIME CUTS

Dry aged, grass-fed beef, cooked over charcoal.

Fillet 44 275g 28-day dry aged, 613 kcal
Ribeye 43 350g 45-day dry aged, 833 kcal
USDA Sirloin 43 350g 35-day dry aged 655 kcal
Rump 29 250g 14 day dry aged, 467 kcal

ADD TO ANY STEAK

3 Large Tiger Prawns 342 kcal	17
Grilled Octopus 233 kcal	16

SHARING CUTS

Sharing steaks served with bone marrow & 2 sauces

Chateaubriand 80 600g 1323 kcal
Porterhouse 120 1kg, 1683 kcal
Tomahawk 130 1.2kg, 2535 kcal

GRAND FISH MIXED GRILL 1128 kcal 80
Butterflied sea bass, harissa octopus, crevettes, steamed spinach, triple cooked chips

SAUCES 3.5 EACH

Peppercorn 213 kcal Red Wine 94 kcal Béarnaise 565 kcal
Blue Cheese 244 kcal Bone Marrow Red Wine Jus 204 kcal
Garlic Butter 389 kcal

FOR THE TABLE

Triple cooked chips (VG) 595 kcal	6	Green beans, chili, garlic, lemon (VG) 218 kcal	6.5
Truffle & Parmesan triple cooked chips (V) 797 kcal	12	Beer battered onion rings (V) 413 kcal	6
Creamed mash 653 kcal	6	Italian leaf & tomato salad, pickled shallots (VG) 81kcal	6.5
Chargrilled garlic field mushrooms (VG) 167 kcal	6	Mac & cheese (V) 513 kcal	6
Spinach, creamed 412 kcal or wilted (V) 365 kcal	6.5	Mangetout & garden peas (V) 140kcal	6

DESSERTS

White chocolate & strawberry cheesecake 556 kcal <i>2015 Monbazillac, Domaine de Grange Neuve, South-West, France</i>	8	7.5
Pistachio fondant, raspberry ripple ice cream (V) 526 kcal <i>2013 Tokaji, Blue Label, 5 putt, Royal Tokali, Hungary</i>	10	14
Forest berry pavlova, crème Chantilly & raspberry sorbet (V) 399 kcal <i>2015 Sauternes, Chateau de Villfranche, Bordeaux, France</i>	8	12
Sticky toffee pudding, vanilla ice cream (V) 1112 kcal <i>10yo Graham's. Tawny, Portugal</i>	8	10
Dark chocolate mousse, Yorkshire rhubarb compote (VG) 475 kcal <i>2015 Monbazillac, Domaine de Grange Neuve, South-West, Fra</i>	9	7.5
Chef's selection of cheeses 551 kcal <i>10yo Graham's. Tawny, Portugal</i>	14	10
Selection of ice creams 311 kcal (V) or sorbets (VG) 111 kcal	7.5	

'SIGNATURE COCKTAILS

Spicy Rosmarita 12.50 Grapefruit and Chilli infused tequila, lime agave nectar, rosemary salt
New Street Garden 13 Tanqueray 10 Gin mixed with Elderflower Cordial, mint, lime & cucumber, Fever Tree Tonic Water
Red Blossom 14 Sauvella Vodka, Chambord liqueur, Red Wine syrup, Fever Tree Rose&Raspberry Foam
Bengal Punch 14 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

