

NEW ST GRILL

EC2

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>Asparagus, courgette, broad beans</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 ie 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 5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%

Indulge in the exceptional dining experiences at our sister restaurants: [Paternoster Chop House](#) and [Butler's Wharf Chop House](#). Each offers a unique blend of tradition, exquisite chops and steaks, and unparalleled service.

[@paternosterchophouse](#) | [@butlerswharfchophouse](#)

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>	11
Cesar Salad, anchovy dressing kcal 826 Add grilled chicken	14 6.5	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

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
Sauvelle 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

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) 81 kcal	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

