

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 667 kcal <i>mustard relish</i>	7
House bread & butter (v) 652 kcal	6

CLASSICS

New Street Grill cheeseburger <i>Grass-fed dry aged patty, red onion, cheddar, bacon, dill pickle, house sauce, milk bun</i> 1380 kcal	19
Josper grilled Monkfish tail <i>Lemon, garlic and parsley crumb</i> 878kcal	45
Atlantic Swordfish 341 kcal <i>Grilled lemon, sauce vierge</i>	35
Sutton Hoo chicken Kyiv 2125 kcal <i>Potato gnocchi, parsley butter, red wine jus</i>	28
Josper grilled spiced cauliflower steak 595 kcal <i>Toasted hazelnuts, salsa verde (VG)</i>	19.5
Minute steak 1315kcal <i>Fries, peppercorn sauce</i>	26

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.

STARTERS

Grilled tiger prawns 1057 kcal <i>Garlic & chili butter, grilled baguette</i>	17	Cured South Coast sea trout 270 kcal <i>Cucumber, avocado, sourdough crisp, honey & lemon</i>	16.5
Seared scallops 379 kcal <i>Celeriac, bacon, samphire</i>	21	Grilled harissa octopus 237 kcal <i>Sweetcorn purée, chilli, spring onions</i>	22
Longhorn beef tartare <i>Smoked egg yolk, dripping toast</i> 623 kcal	15	Prawn cocktail 409 kcal <i>shredded gem, scallions, cucumber, shellfish dressing</i> kcal	16
Bitter leaf and beetroot salad 299 kcal <i>Truffled goat's curd, artichoke, carrot and leaks (V) (VG) on request</i>	13	Smoked ham hock terrine 991 kcal <i>Grilled sourdough, celeriac remoulade</i>	11
Ceasar Salad, anchovy dressing 826 kcal Add grilled chicken	14 6.5	Carlingford nr 2 oysters <i>each</i> 41 kcal	4.50

JOSPER GRILL

PRIME CUTS

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

Fillet | 44

275g 28-day dry aged, 608 kcal

Ribeye | 43

350g 45-day dry aged, 955 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, 2132 kcal

Tomahawk | 130

1.2kg, 3289 kcal

GRAND FISH MIXED GRILL 1128 kcal 80

Butterflied sea bass, harissa octopus, crevettes, steamed spinach, triple cooked chips

SAUCES 3.5 EACH

Peppercorn 220 kcal | Red Wine 87 kcal | Béarnaise 465 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, raspberries compote (VG) 328 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

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) 318 kcal	6
Creamed mash 653 kcal	6	Italian leaf & tomato salad, pickled shallots (VG) 89 kcal	6.5
Chargrilled garlic field mushrooms (VG) 167 kcal	6	Mangetout & garden peas (V) 140kcal	6
Spinach, creamed 412 kcal or wilted (V) 365 kcal	6.5	Mac & cheese (V) 754 kcal	6
		- add smoked bacon 149 kcal	2
		- add black truffle 85 kcal	7

