

NEW ST GRILL

EC 2

SNACKS

Nocellara Olives (VG) 233 kcal <i>Rosemary, garlic</i>	5
Truffle mixed nuts (v) 404 kcal	5.5
Rarebreed pork sausage roll 738 kcal <i>mustard relish</i>	9
House bread & butter (v) 579 kcal	6

CLASSICS

New Street Grill cheeseburger <i>Grass-fed dry aged patty, red onion, cheddar, bacon, dill pickle, house sauce, milk bun</i> 1130 kcal	20
Sutton Hoo chicken Kyiv 819 kcal <i>Creamed mash, parsley butter, red wine jus</i>	29
Josper grilled spiced cauliflower steak 465 kcal <i>Toasted hazelnuts, salsa verde (VG)</i>	19.5
280g Hanger steak 1766 kcal <i>Fries, Béarnaise</i>	35
Loch Var Salmon Fillet <i>Grilled lemon, hollandaise</i> 910 kcal	34
Atlantic Swordfish 362 kcal <i>Grilled lemon, sauce vierge</i>	35

SATURDAY BRUNCH

12 PM – 3 PM

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 566 kcal <i>Garlic & chili butter, grilled baguette</i>	20	Severn & Wye smoked salmon 386 kcal <i>Blinis, cappers, egg, crème fresh</i>	17
Seared scallops 294 kcal <i>Celeriac, bacon, samphire</i>	23	Pea and asparagus soup <i>Pea shoots 65 kcal</i>	11
Longhorn beef tartare <i>Smoked egg yolk, dripping toast</i> 304 kcal	17	Prawn cocktail 409 kcal <i>shredded gem, scallions, cucumber, shellfish dressing</i> kcal	16
Bitter leaf and beetroot salad 295 kcal <i>Truffled goat's curd, artichoke, carrot & leaks (V) (VG) on request</i>	13	Smoked ham hock terrine 320 kcal <i>Grilled sourdough, celeriac rémoulade</i>	11
Cesar Salad, anchovy dressing 343 kcal Add grilled chicken	14 6.5	Oysters nr 2 <i>each 55 kcal</i>	4.75

JOSPER GRILL

PRIME CUTS

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

Fillet | 45

275g 28-day dry aged, 608 kcal

Ribeye | 44

350g 45-day dry aged, 955 kcal

USDA Sirloin | 44

350g 35-day dry aged 838 kcal

Rump | 30

250g 14 day dry aged, 467 kcal

ADD TO ANY STEAK

3 Large Tiger Prawns 528 kcal 17

SHARING CUTS

Sharing steaks served with bone marrow

Chateaubriand | 94

600g 1887 kcal

Porterhouse | 130

1kg, 2439 kcal

Tomahawk | 135

1.2kg, 4225 kcal

SAUCES 3.75 EACH

Peppercorn 220 kcal | Red Wine 87 kcal | Béarnaise 338 kcal

Blue Cheese 264 kcal | Bone Marrow Red Wine Jus 87 kcal

Wild Garlic Butter 201 kcal

FOR THE TABLE

Chunky chips (VG) 600 kcal	6	Green beans, chili, garlic, lemon (VG) 127 kcal	6.5
Truffle & Parmesan Chunky chips (V) 751 kcal	12	Beer battered onion rings (V) 845 kcal	6
Creamed mash 685 kcal	6	Italian leaf & tomato salad, pickled shallots (VG) 112 kcal	6.5
Chargrilled garlic field mushrooms (VG) 230 kcal	6	Mac & cheese (V) 754 kcal	6
Spinach, creamed 459 kcal or wilted (V) 162 kcal	6.5	- add smoked bacon 149 kcal	2
		- add black truffle 85 kcal	7

**Invisible Chips – Charity donation to
“Hospitality Action”**

CHAMPAGNE

Nyetimber ‘Cuvée Classic’, Brut, West Sussex 18 / 100
Piper Heidsieck Brut, Champagne, France 18 / 100
Lanson ‘Le Rosé’, Champagne, France 20 / 115

SIGNATURE COCKTAILS

Spicy Rosmarita 13.50
Grapefruit and Chilli infused tequila, lime agave nectar, rosemary salt
New Street Garden 14
Tanqueray 10 Gin mixed with Elderflower Cordial, mint, lime & cucumber, Fever Tree Tonic Water
Red Blossom 15
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 12.50
Prosecco mixed with Elderflower and Peach puree

