

NEW ST GRILL

EC 2

SNACKS

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

CLASSICS

New Street Grill cheeseburger <i>Grass-fed dry aged patty, caramelized onion, cheddar bacon, dill pickle, house sauce, milk bun</i>	20
Sutton Hoo chicken Kyiv <i>Creamed mash, wild garlic butter, red wine jus</i>	29
Josper grilled Miso aubergine (VG) <i>Red pepper hummus, crispy carrots</i>	19.5
280g Hanger steak <i>Fries, Béarnaise</i>	35
Cod Ballotine <i>New potatoes, oyster mushroom, samphire, peas butter emulsion</i>	33

STARTERS

Grilled tiger prawns <i>Garlic & chili butter, grilled baguette</i>	20	Severn & Wye smoked salmon <i>Blinis, cappers, egg, crème fresh</i>	17
Pan seared scallops <i>Sweetcorn, samphire, bacon</i>	23	Pea & asparagus soup (VG) <i>Shaved asparagus, pea shoots</i>	11
Longhorn beef tartare <i>Smoked egg yolk, dripping toast</i>	17	Prawn cocktail <i>shredded gem, scallions, cucumber, Mary rose dressing</i>	16
Asparagus garden salad <i>Vegan truffled cream, (VG)</i>	15	Burrata (V) <i>Heritage tomatoes, basil,</i>	18
Cesar Salad, anchovy dressing Add grilled chicken	14 6.5	Oysters nr 2 <i>Merlot vinegar, shallots</i>	4.75

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	

JOSPER GRILL

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

Fillet 45 275g 28-day dry aged,
Ribeye 44 350g 45-day dry aged,
USDA Sirloin 44 350g 35-day dry aged
Rump 30 250g 14 day dry aged,

ADD TO ANY STEAK
3 Large Tiger Prawns 17

SHARING CUTS
Sharing steaks served with bone marrow

Chateaubriand 94 600g
Porterhouse 130 1kg,
Tomahawk 135 1.2kg,

SAUCES 3.75 EACH
Peppercorn | Red Wine | Béarnaise
Blue Cheese | Bone Marrow Red Wine Jus
Wild Garlic Butter

FOR THE TABLE

Chunky chips (VG)	6	Green beans, chili, garlic, lemon (VG)	6.5
Truffle & Parmesan Chunky chips (V)	12	Beer battered onion rings (V)	6
Creamed mash	6	Italian leaf & tomato salad, pickled shallots (VG)	6.5
Chargrilled garlic field mushrooms (VG)	6	Mac & cheese (V)	6
Spinach, creamed or wilted (V)	6.5		

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 i.e. 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. Calorie information is available on request.

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](#)

