

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	14	Oysters nr 2	4.75
Add grilled chicken	6.5	<i>Merlot vinegar, shallots</i>	

JOSPER GRILL

PRIME CUTS	SHARING CUTS
<i>Dry aged, grass-fed beef, cooked over charcoal.</i>	<i>Sharing steaks served with bone marrow</i>
Fillet 45 275g 28-day dry aged,	Chateaubriand 94 600g
Ribeye 44 350g 45-day dry aged,	Porterhouse 130 1kg,
USDA Sirloin 44 350g 35-day dry aged	Tomahawk 135 1.2kg,
Rump 30 250g 14 day dry aged,	
ADD TO ANY STEAK	SAUCES 3.75 EACH
3 Large Tiger Prawns 17	Peppercorn Red Wine Béarnaise Blue Cheese Bone Marrow Red Wine Jus Wild Garlic Butter

CHAMPAGNE

Nyetimber ‘Cuvée Classic’, Brut, West Sussex 18 / 100
Piper Heidsick 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

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		

(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.

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