

NEW ST GRILL

EC2

NIBBLES

- House bread & butter (v) 651 kcal 6
Marinated olives (vg) 233 kcal 5
Truffle mixed nuts (v) 954 kcal 5
Mushroom & truffle arancini (v) 851 kcal 10
Sausage roll 734 kcal 7
Mustard relish
Carlingford oysters, No 2
Each 41 kcal 4.5

SIGNATURE COCKTAILS

- Spicy Rosmarita 12
Grapefruit and Chilli infused tequila, lime agave nectar, rosemary salt
New Street Garden 12
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 13
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
Vesper 75 13
Basil infused Arbikie gin & vodka, orange

STARTERS

- Smoked ham hock terrine 634 kcal 11
Grilled sourdough, celeriac rémoulade
Grilled tiger prawns 521 kcal 17
Garlic & chili butter, grilled baguette
Seared scallops 230 kcal 21
Fresh peas, pea purée, n'duja
Aberdeen Angus steak tartare 623 kcal 20
Clarence Court egg, Parmesan crisp
Italian leaf, beetroot & orange salad 646 kcal 13
Goat's cheese, candied walnuts (V) (VG on request)
Yellowfin tuna tartare 398 kcal 19
Tiger milk, avocado, sesame, rice cracker
Grilled harissa octopus 237 kcal 22
Sweetcorn purée, chilli, spring onions
Buffalo skate wings 237 kcal 16
Blue cheese sauce
Wye valley asparagus 237 kcal 16
Hollandaise, Parmesan, crispy egg

CLASSICS

- Colne Valley lamb shank 1274 kcal 30
Asparagus, courgette, broad beans
New Street burger 881 kcal 19
Wagyu x Dexter beef, cheddar cheese, onion, relish, pickle
Josper grilled whole sea bream 912 kcal 36
Sauce vierge, grilled lemon
Grilled Yellowfin tuna Nicoise 466 kcal 40
Green beans, fennel, mixed leaves, rare breed egg
Sutton Hoo chicken Kyiv 511 kcal 28
Spinach, garlic & parsley butter, red wine jus
Spiced aubergine cutlet 671 kcal 22
Baba ghanoush, red pepper relish, rocket (VG)

JOSPER GRILLED STEAKS

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|--|---|
| FILLET 613 kcal 44
<i>275g 28-day dry aged, South Devon</i> | USDA SIRLOIN 655 kcal 43
<i>350g 35-day dry aged</i> |
| RIBEYE 833 kcal 43
<i>350g 45-day dry aged, Grassroots Farm</i> | RUMP 467 kcal 29
<i>250g 30-day dry aged, Heritage breed</i> |
| CUMBRIAN VEAL CHOP 814 kcal 40
<i>Wild mushrooms, apple, calvados sauce</i> | SURF'n'TURF 811 kcal 52
<i>275g Fillet, 3 grilled tiger prawns</i> |

SHARING CUTS

Sharing steaks served with bone marrow & 2 sauces

- CHATEAUBRIAND 1323 kcal 80
600g White Park beef, 28 days dry aged
PORTERHOUSE 1683 kcal 125
1kg, 42 days dry aged
TOMAHAWK 2535 kcal 135
1.2kg, 32 day dry aged

- GRAND FISH MIXED GRILL 1128 kcal 80
Butterflied sea bass, harissa octopus, crevettes, steamed spinach, triple cooked chips

ADD TO STEAK

- Tiger prawns 342 kcal 17
Grilled octopus 16
70 kcal

SIDES

- Triple cooked chips (VG) 595 kcal 6
Truffle & Parmesan triple cooked chips (v) 746 kcal 12
Chargrilled garlic field mushrooms (VG) 167 kcal 6
Beer battered onion rings (v) 395 kcal 6
Spinach, creamed 6.5 (v) 241 kcal or wilted (v) 218 kcal 6.5
Crispy gratin potato (v) 475 kcal 8
Sour cream, chives
Broccoli (VG) 163 kcal 6.5
chili, garlic
Italian leaf & tomato salad (VG) 307 kcal 6.5
pickled shallots
Four cheese mac (V) 513 kcal 6
add smoked bacon 149 kcal 2 add black truffle 85 kcal 7

SAUCES

3. 50 Each
Peppercorn 213 kcal
Red wine 94 kcal
Béarnaise 465 kcal
Blue cheese 244 kcal
Black truffle red wine jus 179 kcal
Garlic butter 389 kcal

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