

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 620 kcal <i>mustard relish</i>	9
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
Sutton Hoo chicken Kyiv 2125 kcal <i>Creamed mash, parsley butter, red wine jus</i>	28
Josper grilled spiced cauliflower steak 549 kcal <i>Toasted hazelnuts, salsa verde (VG)</i>	19.5
280g Hanger steak 1840kcal <i>Fries, Béarnaise</i>	35
Loch Var Salmon darne <i>Grilled lemon, hollandaise</i> 908kcal	34
Atlantic Swordfish 361 kcal <i>Grilled lemon, sauce vierge</i>	35

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 414 kcal <i>Celeriac, bacon, samphire</i>	21	Spiced butternut squash soup <i>Coconut cream, toasted seeds, chilli</i> 472 kcal	10
Longhorn beef tartare <i>Smoked egg yolk, dripping toast</i> 374 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
Cesar Salad, anchovy dressing 215 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 838 kcal

Rump | 29

250g 14 day dry aged, 467 kcal

ADD TO ANY STEAK

3 Large Tiger Prawns 342 kcal 17

SHARING CUTS

Sharing steaks served with bone marrow & 2 sauces

Chateaubriand | 80

600g 1227 kcal

Porterhouse | 120

1kg, 2132 kcal

Tomahawk | 130

1.2kg, 3289 kcal

SAUCES 3.5 EACH

Peppercorn 220 kcal | Red Wine 87 kcal | Béarnaise 272 kcal

Blue Cheese 244 kcal | Bone Marrow Red Wine Jus 204 kcal

Garlic Butter 380 kcal

FOR THE TABLE

Triple cooked chips (VG) 487 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 685 kcal	6	Italian leaf & tomato salad, pickled shallots (VG) 89 kcal	6.5
Chargrilled garlic field mushrooms (VG) 138 kcal	6	Buttered Hispi cabbage (V) 313 kcal	6
Spinach, creamed 313 kcal or wilted (V) 162 kcal	6.5	Mac & cheese (V) 754 kcal	6
		- add smoked bacon 149 kcal	2
		- add black truffle 85 kcal	7

CHAMPAGNE

Nyetimber 'Cuvée Classic', Brut, West Sussex 13 / 75

Piper Heidsick Brut, Champagne, France 17.5 / 98

Lanson 'Le Rosé', Champagne, France 20 / 115

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

