SATURDAY BRUNCH
SERVED 11AM-4PM

STARTERS

Eggs Benedict, Florentine, Smoked Salmon Royale- 8.50

Smoked Salmon and Scrambled Eggs with sourdough toast - 14.50

Gem salad with smoked Caesar dressing, candied bacon and croutons - 9.50

Steak tartare - 13.50
cut from the fillet, clasically dressed

MAINS

Free range chicken, Scottish girolles, thyme - 16.00

Scottish girolle, chestnut mushroom risotto - 14.50

New Street Grill club salad with josper grilled chicken & avocado - 14.50

Roast stuffed seabass, tomato, soft herbs, spring onion, rice - 26.00

PUDDING

Sherry Trifle - 8.50

Coffee Creme Brulee - 7.50

Flourless chocolate tart, creme fraiche - 8.50

Poached Comice pear, blackcurrent sorbet, creme fraiche, cassis - 8.50

British cheese selection - 12.50

SIDES & SALADS

Triple cooked chips 4.00
Sweet potato fries 4.50
Buttered mash 3.50
Creamed or steamed spinach 4.50
Chargrilled field mushrooms, garlic 4.00
Steamed seasonal green, chorizo 4.00
Tomato & onion salad 4.00
Gem heart, rocket salad 4.50

OYSTERS

	Irish Carlingford Rock	Falmouth Natives
Single	2.80	3.20
1/2 Dozen	16.50	18.50

Mignonette, lemon, rye bread

2COURSES £20/3COURSES £25-

Char grilled sourdough, mozzarella, heritage tomatoes, basil and honey

Chorizo Scotch egg, sriracha thousand island mayonnaise, rocket

Hendrick's gin cured salmon Gravadlax, sweet mustard dressing

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Gnocchi, blue cheese, walnuts, radicchio

Grilled 220g rump steak with fried egg and bearnaise
£3.50 supplement

Josper grilled chicken with romesco sauce

Salt cod fishcake, leeks, vermouth veloutee

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Lemon Posset

Fresh fruit salad with one scoop of sorbet

Pancakes with maple syrup, blueberry compote & vanilla cream

Apple & blackberry crumble, vanilla ice cream

British cheese selection
£3 supplement

ADD PROSECCO
FOR AN ADDITIONAL £15 PER PERSON

Please note this offer is only valid if you're having at least a main course.
The Prosecco will be poured after your food order is taken and will end when you finish eating.
all tables have two hour return time policy.

NEW ST GRILL
EC2

FROM THE JOSPER CHARCOAL OVEN

TOMAHAWK & CHOPS

Lamb Tomahawk 125g - each 5.75
Suffolk, Bill Hadley, Home Farm, Colne Engain

Pork Tomahawk 400 g -16.50
Free range, Large alck, Robert Simmonds, Norfolk

RUMP
225g 40 day dry aged Speyside Aberdeen Angus Cross - 18.50

FILLET
225g 28 day dry aged Speyside Aberdeen Angus Cross - 28.00

SIRLOIN
280g 35 day aged USDA Prime - 31.00

RIB-EYE
350g 42 day dry aged Aberdeen Angus Cross - 31.00

SAUCES & BUTTER

Bearnaise
Peppercorn
Chimichurri
Blue cheese
Red wine
Cafe de Paris

each 2.50

NEW STREET BURGER
House Speyside Aberdeen Angus Cross brisket & chuck burger, onion, tomato & chilli relish, aioli, wally pickle - 12.50

All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your total bill. Thank you.
Food allergies and intolerances before ordering please speak to our staff about your requirements.

www.newstreetgrill.co.uk

020 3503 0785 | obwhres@danddlondon.com
/NewStreetGrill @NewStreetGrill

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NEW ST GRILL
EC2

Gin

Tanqueray	Scotland	9.00
Sipsmith	England	9.50
Hendricks	Scotland	11.00
The Botanist	Scotland	11.00
St. George's	California	12.00

Vodka

Ketel One	Holland	9.00
Sauvelle	France	9.00
Konik's Tail	Poland	10.00
U'luvka	Poland	10.00
Belugar Transatlantic	Russia	15.00

Rum

Bacardi Superior	Cuba	9.00
Trois Riviere Blanc	Martinique	9.00
Pampero Aniversario	Venezuela	11.50
Pyrat XO	Caribbean	12.00
Ron Zacapa 23 y.o	Guatemala	18.50
Ron Zacapa XO	Guatemala	30.00

Cognac & Armagnac

Hennessy fine de Cognac, VSOP	10.00
A.E d'Or VSOP	12.00
Remy Martin XO	24.50
Martell Cordon Bleu	36.00
Baron de sigonac 10 y.o	10.00
Baron de sigonac 20 y.o	15.00
Clos Martin Folle Blanche 1989	12.00

Whisk(e)y

Maker's mark	U.S.A	9.00
Rittenhouse Rye	U.S.A	9.00
Bulleit Bourbon U.S.A	U.S.A	10.50
Jack Daniels 'Single barrel'	U.S.A	13.50
Auchentoshan Three Wood	Lowland	10.00
Caol Isla 12 Y.O	Islay	10.00
Chivas Regal 12 YO	Blended	10.50
Johnny Walker Gold	Blended	13.50
Bruichladdich	Islay	13.00
Lagavulin 16 Y.O	Islay	13.00
Oban 14 Y.O	Highlands	13.00
Hakushu Distiller's Reserve	Japan	12.00

House cocktails

Bloody Bengal 11.00
This Bengal will set you up after a heavy night.
-classic Bloody Mary with Old Bengal Bar twist

British Raj 11.00
Very classic and very different.
Sit back, the movie is just about to begin.
-rye whiskey infused with pop corn based cocktail

Elephant foot 10.50
Unexpected load of flavour in this two ingredient cocktail.
-reduced dark beer with beer cask aged whiskey

Whatts & White 10.50
In honor of two great visionaries.
-fresh, Hendrick's gin based cocktail

Rebellion 1857 13.00
Well known coconut and pineapple combination brought to a different level by our mixologists.
-jamaican rum, blended scotch and classic cherry liquer

Tipsy Tea 11.00
Home made falernum and Indian tea, let's get tipsy.
-based on sloe gin

Beers

Draught

Broken Dial, Amber Ale, Clackmannshire, Scotland
Half Pint 3.25 **Pint** 4.90

Schuehallion, lager, Clackmannshire, Scotland
Half Pint 3.00 **Pint** 4.90

Bitter & Twisted, Golden Ale, Clackmannshire, Scotland
Half Pint 3.00 **Pint** 4.90

Old Engine Oil, Porter beer, Clackmannshire, Scotland
Half Pint 3.25 **Pint** 4.90

Bottles

Pilsner Urquell, Pilsen, Czech Republic	4.4 ABV	5.50
Peroni Nastro Azzuro, Lombardi, Italy	5.1 ABV	4.50
Brooklyn American Ale, New York, USA	4.5 ABV	5.50
Anchor Liberty Ale, San Francisco, USA	5.9 ABV	5.50
Anchor California lager, San Francisco, USA	4.9 ABV	5.50
Vedett Extra white, Moorgat, Belgium	4.7ABV	5.50
Ola Dubh, Oak aged dark ale, Clackmannshire, Scotland	8.0 ABV	8.50

Cider

Urban Orchard Cider	4.5 ABV	6.00

Wine

Champagne

	125ml	Bottle
NV Moet & Chandon Brut	12.50	69.00
NV Moet & Chandon Rose	16.50	95.00
2006 Dom Perignon		175.00

Sparkling Wine

NV Bodega Chandon Brut Mendoza, Argentina	9.50	55.00

White Wine

	175ml	Bottle
2016 Catarratto, Ca'di Ponti Sicily, Italy	6.50	24.00
2016 Torrontes, Seria A Zuccardi Mendoza, Argentina	9.00	39.00
2016 Chenin Blanc, Ken Forrester Stellenbosh, South Africa	9.50	40.00
2015 Chardonnay, Brownstone, California, U.S.A.	11.00	45.00
2015 Riesling, Kung Fu Girl Washington, U.S.A.	12.00	50.00

Rose Wine

	175ml	Bottle
2016 Cuvee J.Paul Gascogne, France	6.00	22.50
2016 Domaine Sainte Marie Provence, France	10.50	45.00

Red Wine

	175ml	Bottle
2015 Nero d'Avola, Il Meridione Sicily, Italy	6.50	24.00
2016 Malbec, Familia Cassonne, Mendoza, Argentina	9.50	42.00
2014 Zinfandel, Cline California, U.S.A.	10.00	43.00
2013 Pinot Noir, Grace Bridge California, U.S.A.	11.00	45.00
2013 Dolcetto & Lagrein Heartland, Australia	12.50	50.00

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