

DESSERT

Pina Colada panna cotta - 7.50

NV Classic Cream Sherry, Fernando de Castilla, Spain - 7.50

Pear and raspberry frangipane tart, Cornish clotted cream - 7.85

2012 Monbazillac Domaine de Grange Nueve, France - 7.00

Poached pear & pecan sundae, butterscotch, cinnamon ice cream - 7.50

2005 Coteaux du Layon, Pierre Bise, Loire Valley, France - 14.00

Valrhona dark & white chocolate mousse, hazelnut tuile, black cherry sorbet- 8.50

2011 Malamado Malbec, Familia Zuccardi, Argentina - 9.00

Burnt Cambridge cream, shortbread - 7.50

2005 Castelnau de Suduiraut, Sauternes - 16.00

Nougat parfait with poached rhubarb - 7.50

2012 Monbazillac Domaine de Grange Nueve, France - 7.00

British cheese selection - 12.50

10yo Tawny Port, Graham's, Portugal - 9.00

ICE CREAM

Three scoops - 6.00

Cinnamon

Vanilla

Strawberry

SORBET

Three scoops - 6.00

Yogurt

Raspberry

Mango

DESSERT WINES

75ml glass

2012 Monbazillac Domaine de Grange Neuve, France - 7.00

2009 Tokaji 5 Puttonyos, Royal Tokaji, Hungary - 14.00

2005 Coteaux du Layon, Pierre Bise, Loire Vally, France - 14.00

2005 Castelnau de Suduiraut, Sauternes, France - 16.00

FORTIFIED WINES

75ml glass

2011 Malamado Malbec, Familia Zuccardi, Argentina - 9.00

10yo Tawny Port, Graham's, Portugal - 9.00

1982 Colheta, Graham's, Portugal - 29.00



OYSTER

Served with shallots condiment, lemon, rye bread

Irish Carlingford's rock oysters - 1/2 dozen 16.00 / dozen 31.00

Whitstable wild Native oysters - 1/2 dozen 24.00 / dozen 47.00

STARTER

Cauliflower soup, hazelnuts, grilled cauliflower & truffle oil - 7.50

Dressed Cornish crab - 14.50

Pan fried king prawns, garlic & chilli - 9.50

Seared Orkney scallops with pea puree & devils on horseback - 15.00

Omelette Arnold Bennet - 9.50

Severn & Wye smoked salmon & quail egg croustade, pickled shallots - 14.50

Roast bone marrow with garlic, Dijon and brioche breadcrumbs - 8.50

Yorkshire Game Keepers' terrine, port & cranberry chutney - 9.50

Steak tartare

small 13.50 , large with salad & fries 23.50

Laverstoke Park Mozzarella with smoked leeks, acacia honey mustard dressing - 9.50

Heritage roast, pickled & raw beetroot, goats curd, watercress, roast pumpkin seeds - 9.50

Food allergies and intolerances - before ordering please speak to our staff about your requirements.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your total bill. Thank you.

JOSPER CHARCOAL OVEN

THE BEEF

FILLET

225g 28 day dry aged Scottish Angus - 32.50

RUMP

280g 28 day dry aged Hereford - 24.50

SIRLOIN

280g 42 day dry aged Hereford - 28.50
350g 40 day aged USDA Black Angus - 36.00

RIB-EYE

350g 42 day dry aged Hereford - 33.50
350g 40 day aged grass fed Australian - 34.50
650g 45 day dry aged Black Angus rib on the bone - 45.00

PORTERHOUSE

1 kg 42 day dry aged Black Angus - 99.00

NEW STREET BURGER

250g home made Black Angus burger, brioche bun,
red onion, relish, wally pickle & triple cooked chips - 15.50

Sauces

Bearnaise, peppercorn, red wine, blue cheese - 3.00 each
Fresh black truffle mayo - 5.50

Butters

Mustard & parsley, herb, garlic, chilli & parsley - 2.50 each

Extras

Seared duck foie gras - 7.50
Colston Basset Stilton or Monterey Jack - 2.50
Smoked streaky bacon or Rare Breed fried egg - 3.00

Our beef is sourced from all over the country and other parts of the world, our suppliers are selected for their excellence and experience in hand selecting only the best quality beef. Angus Cross from Millers of Speyside, in the Scottish Islands, native breeds from North Yorkshire.
USDA Creekstone Black Angus & Cider House beef.

FISH & CRUSTACEA

Roasted cod, Josper smoked Jerusalem artichoke & marjoram - 19.50

Dover sole, grilled or pan fried - 37.00

Josper grilled whole seabass Basque style - 26.00

MAIN

Grilled corn fed baby chicken, lemon & thyme - 16.00

Norfolk horn lamb chops, mint jus- 24.00

Roast Barbary duck breast, Puy lentils, burnt orange, Savoy cabbage - 21.50

Braised ox cheek in red wine, celeriac & young carrots - 19.50

Grilled calf's liver with bacon, sage brown butter -21.50

Fettuccine & porcini mushrooms - 12.50 / 22.50

SIDES

Handcut chips.....	4.25	Garden salad	6.00
French fries.....	4.00	Creamed spinach.....	4.75
Truffle chips, shaved truffle	8.50	Steamed spinach	4.50
Carroll's heritage potatoes, butter & mint.....	4.50	Chestnut mushrooms, garlic butter	4.50
Creamed mashed potato	4.50	Honey & thyme roasted Chantennay carrots.	4.50
Crispy onion rings.....	4.50	Steamed seasonal green with olive oil	4.25
Macaroni cheese	4.75		