

## DESSERTS

- New Street Grill sherry trifle - 6.50
- Gooseberry jelly, blueberry Madeline - 5.50
- Bramley apple & raisin pie, custard - 6.50
- Autumn berries, pouring cream - 5.50
- Burnt Cambridge cream, short bread biscuit - 5.50
- Valrhona chocolate gâteau, vanilla cream - 6.50
- Summer pudding, berry sorbet- 6.50
- British farmhouse cheeseboard - 8.50

## ICE CREAMS

1.75 per scoop

- Vanilla
- Salted caramel
- Chocolate

## SORBETS

1.75 per scoop

- Passion fruit
- Lemon with London Sipsmiths gin
- Raspberry and mint

## SAUCES & TOPPINGS

1.00 each

Chocolate sauce | Butterscotch sauce | Honeycomb | Sugar toasted hazelnuts



## OYSTERS

- Colchester Rocks AA | 2.00 each
- West Mersea native oysters N.3 | 2.50 each

*shallot condiment, lemon, rye bread*

## STARTERS

- Hand cut steak tartare, toast - 11.50
- Chilled Watercress soup, horseradish cream - 5.75
- Seared Scottish scallops, fennel, vierge sauce - 13.00
- Lobster cocktail, crisp lettuce, shellfish sauce - 12.50
- London cure smoked salmon, classic garnish - 10.50
- Cornish dressed crab, mayonnaise, rye bread - 12.00
- Sautéed girolle mushrooms on sourdough toast - 8.50
- Aylesbury country terrine, pickled shallots, toast - 9.50
- Baby beetroot with Croxton manor goats curd, crisp leaves - 8.00/14.00
- Baby gem, crisp bacon, soft boiled egg, grain mustard dressing - 7.75

## FROM THE JOSPER GRILL

### CUT OF THE MONTH

Hereford beef  
Grass fed, 21 day aged

300g Rib-eye - 35.00

### HERON'S FARM BEEF

Grass fed, 28 day dry aged

300g Rump 35 day aged - 18.00

250g Fillet -29.00

350g Fillet - 36.00

### WEST COUNTRY BLACK ANGUS BEEF

Grass fed, 28 day dry aged

500g Sirloin on the bone -29.00

350g Rib-eye on the bone - 27.00

### USDA CERTIFICATED IBP PRIME BLACK ANGUS BEEF

Corn fed, 40 day aged

350g New York strip - 32.00

350g Rib-eye - 33.00

### LARGER CUTS

Heron's Farm Chateaubriand  
for two 11.00 / 100g

West Country Black Angus Double  
Rib-eye on the bone - 7.50 / 100g

### ALL STEAKS INCLUDE YOUR CHOICE OF SAUCE:

Peppercorn, Bearnaise, Bordelaise

+ADD

Half a lobster - 15.00

Fried hen's egg - 1.25

Baby chicken in garlic butter & herbs - 17.75

Whole grilled lobster- 29.00

Baked whole sea bass - 18.50

## THE BEEF

*Our Black Angus Beef is selected by Steven Turton of AJ Butchers of Devon. Steven is a third generation butcher with a heritage of sourcing the best quality beef. The British Black Angus is grass fed and dry aged for a minimum of 28 days to ensure that it has superb tenderness and flavour. From the USA we import USDA Certificated IBP Prime Black Angus, aged for a minimum of 40 days and corn fed for an interesting comparison to our British grass fed beef.*

## MAINS

Poached & chilled trout Niçoise salad - 15.50

400g Dover sole, grilled or pan-fried - 36.00

Heron's Farm smoked bacon chop, fried hen's egg - 15.00

Roast rack of Colne Valley lamb, broad beans & peas, minted cream & new potatoes - 23.50

Globe artichoke, grilled baby leeks, mixed wild mushrooms & onion soubise - 13.50

Grouse with traditional accompaniments, Hendricks gin sauce - Market price

280g veal chop, sautéed girolle mushrooms - 29.50

New Street Grill lobster macaroni - 18.50

Fish of the day - 19.50

## NEW ST BURGER

100% Black Angus , glazed milk bun, red onion, relish & pickle - 13.50

+ADD

*Streaky bacon, fried hen's egg, black pudding,  
Colston Bassett, Montgomery cheddar - 1.25 each*

## SIDES

Lobster macaroni .....	11.00	Macaroni cheese .....	3.25
Minted new potatoes .....	3.25	Roast split bone marrow .....	3.25
Cauliflower cheese .....	3.25	Buttered Chantenay carrots .....	3.25
Triple cooked chips .....	3.25	Field mushrooms in garlic butter.....	3.25
Crisp onion rings.....	3.25	Garden salad, radishes, herbs & mustard .....	3.25
Leaf spinach .....	3.75	Vine tomato salad with red onions & balsamic .....	4.25