

STARTERS

We care where our ingredients come from & we only source the highest quality seasonal produce to bring unrivalled flavour to all our dishes.

NACHOS 6.5 V

Guacamole, sour cream, fresh salsa, jalapeños & our three cheese blend poured over crispy tortilla chips

With: Grilled Chicken 8.5

With: Catfish 8.5

With: Shrimp 9.5

CALIFORNIAN TACOS

Soft corn tacos served with red cabbage, sour cream, pico de gallo, guacamole & your choice of topping

With: Grilled Chicken 7.5

With: Catfish 7.5

With: Pulled Beef 8.5

MUSSELS 8

Mussels, cooked in creamy lobster bisque sauce, parsley & tomatoes.

VOODOO WINGS 7.5

Jumbo chicken wings, cooked in our very own chef's secret voodoo sauce, served with a side of homemade blue cheese sauce & celery batons

BARBECUE WINGS 7.5

Large chicken wings, cooked with our very own Brooklyn BBQ sauce, served with a side of homemade blue cheese sauce & carrots.

AVOCADO TOAST 6.5 V

Toasted granary bread topped with sliced avocados & homemade apple mayo.

With: Grilled Chicken 8.5

With: Shrimp 9.5

With: Pulled Beef 9.5

GRILLED KING PRAWNS 9.5

Grilled king prawns served with garlic butter.

CATFISH 6.5

Cajun seasoned catfish cooked in the pan with a side herb mayo & fresh lemon

SWEETCORN FRITTERS 6 V

Cooked fresh with a beautiful blend of sweetcorn, spring onions, coriander & chillies. Served with sour cream & pico de gallo.

HALF RACK BEEF RIBS 12

Slowed cooked beef ribs topped with our chef's Brooklyn BBQ sauce.

MAINS

Our ingredients are of the highest quality, fresh & honestly sourced to create chef-prepared dishes.

FULL RACK BEEF RIBS 24

Full rack of beef ribs slowly cooked for six hours glazed with our very own Brooklyn BBQ sauce.

WHOLE FRESH LOBSTER 35

Whole cooked live lobster served with cajun butter & a side of vegetables. Recommended to be accompanied with chilled prosecco.

FAJITAS V

Flour tortillas with sautéed mix peppers served with sour cream, grated cheese, guacamole & salsa.

With: Grilled Chicken 16

With: Pulled Beef 17

With: Baby Vegetables 14

WHOLE CHICKEN 17

Whole spatchcock chicken glazed in NYEAT's freshly made BBQ soya sauce. Served with a side of chips or creamy home made mash.

HAWAIIAN CHICKEN 15

Chicken thigh marinated in NYEAT's freshly made BBQ soya sauce. Topped with pineapple sauce & grilled pineapple garnish. Served with a choice of rice or creamy mash.

JAMBALAYA 14

A classic New Orleans dish of Spanish & French influence a one pot dish cooked with rice, tomatoes, grilled chicken, chorizo & prawns

FRESH SWORDFISH STEAK 21

Grilled swordfish steak with creamy mash potato, nochi mushrooms, pesto, grilled lemon & cajun garnish.

FRESH SALMON STEAK 16

Grilled salmon steak with wild mushroom & sautéed new potatoes & marinara cream tomato base.

RED SNAPPER FILLET 20

Subtle flavoured fish paired with creamy succotash. A perfect blend of corn, spanish onion, celery, double cream parsley & a lemon seasoning.

COBB SALAD 12.5 V

Mixed lettuce, Danish blue cheese, green beans, broccoli, baby corn, tomato wedges, eggs, chives, avocado & red wine vinaigrette.

With: Grilled Chicken 15

With: Catfish 15

With: Shrimp 16.5

BURGERS

Our commitment to quality is within every burger. Only the finest quality ingredients are used to create our delicious handmade burgers! All burgers are served with a choice of skin on chips or sweet potato fries.

CONNECTICUT BURGER 15

Double home-made burger with lettuce, tomato, mustard mayo, drizzle bbq sauce on tobacco onions, Monterey jack cheese & served in a brioche bun.

NYEAT BURGER 18.5

Double home-made burger topped with a turkey rashers, lettuce, tomato, mustard mayo, cheddar cheese & gherkins served in a brioche bun.

AUSTIN BURGER 18.5

Double home-made burger topped with pulled BBQ beef, lettuce, herb mayo, cheddar cheese & gherkins with red cabbage slaw topped with pulled BBQ beef, served in a brioche bun.

LOBSTER ROLL 19

Brioche roll with lobster bisque, mayo, lobster chunks & shredded lettuce.

VIRGINIA CHICKEN BURGER 14

Two chicken thighs, marinated in spiced flour & buffalo sauce. The topped with turkey rashers, cheddar cheese, classic coleslaw, tomato, mustard mayo, placed in buttermilk bread.

VEGETARIAN BURGER ^{Ve} 15

Roasted mushrooms, grilled & marinated red pepper, aubergines, courgettes with lettuce, herb mayo served in a brioche bun.

STEAKS

Our beef is aged for 40 days, using wet & dry techniques for the optimum succulence. Our expert butchers then hand-cut every steak ready for our chef to prepare, season & grill them to perfection.

SIRLOIN 100Z 21

Lean, well-flavored & tender cut, recommended medium rare.

RIB EYE 100Z 23

This boneless steak is rich, tender, juicy & full-flavored, with generous marbling throughout.

All steaks are served on a base of potato cake, with a side of cherry tomato, watercress, garlic butter with our chef's special garlic, thyme & maple syrup glaze.

FILLET 100Z 29

The most lean and tender of all the cuts, recommended rare.

COTE DE BOEUF 160Z 32

Served on the bone, this is one of the finest steak dishes & a meaty treat for beef lovers.

Sauce Options

Peppercorn
Garlic butter
Cajun butter
Blue Cheese
Mushroom Sauce

T BONE 180Z 35

The T Bone Steak offers up the best of both worlds; a sirloin and a fillet steak separated by a t-shaped bone. The T Bone steak is definitely one for all meat lovers.

Side Options

Choose from optional sides below

COMBINATIONS

Can't choose? Then a combination is a perfect solution. All combinations are served with a choice of chips, rice or creamy home-made mash.

FILLET STEAK & LOBSTER 38

100Z tender premium steak combined with a with cajun butter lobster.

CHICKEN & PRAWNS 26

Whole spatchcock chicken marinated in NYEAT's freshly made BBQ soya sauce & grilled prawns served with garlic butter.

HALF RACK RIBS & PRAWNS 21.5

Slow cooked beef ribs topped with our chef's Brooklyn BBQ sauce & grilled prawns served with garlic butter.

RIB EYE & PRAWNS 32

100Z tender, juicy & full-flavored steak combined with grilled prawns & garlic butter.

BURGER & WINGS 22

Homemade Connecticut burger with lettuce, tomato, mustard mayo, drizzle BBQ sauce on tobacco onions, Monterey jack cheese & brioche bun & chicken wings with a choice of home-made voodoo or BBQ glaze.

HALF RACK RIBS & WINGS 19

Slow cooked beef ribs topped with our chef's Brooklyn bbq sauce & chicken wings with a choice of home-made voodoo or BBQ glaze.

SIDES

MAC & CHEESE 4

CREAMY COLESLAW 3.5

FRIED GREEN BEANS 3.5

GREEN SALAD 3.5

MEXICAN RICE 3

CHUNKY CHIPS 3.5

SWEET POTATO FRIES 3.5

SKIN ON CHIPS 3.5

CREAMY MASH 3.5

BROCCOLI & CHILLI GARLIC BUTTER 4.5

ROASTED CHESTNUT MUSHROOMS 3.5

CREAMED ARTICHOKE & SPINACH 5

TEXAS SALSA 4