

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

SWEETCORN FRITTERS v 7

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

HALF RACK BEEF RIBS 12.5

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

HONEY CARAMELISED RIBS 12.5

Off-the-bone, slowed cooked beef ribs topped with our chef's Brooklyn BBQ sauce and honey caramelised glaze, garnished with fried tobacco onions.

VOODOO WINGS 8

Large 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 8

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

OYSTERS

Valued as a culinary delicacy, these fresh raw Jersey Oysters, are accompanied with a mignonette sauce made with shallots, vinegar & white pepper.

A portion of 3	9
A portion of 6	18
A portion of 9	27
A portion of 12	36

GRILLED KING PRAWNS 10

Grilled king prawns served with garlic butter.
GF

CATFISH 7

Cajun seasoned pan fried catfish, with a side herb mayo, salad & fresh lemon.

MUSSELS 9.5

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

MAINS

STEAK & HALF LOBSTER

40-day dry aged 250GM tender premium steak, combined with half fresh lobster & a side of cajun butter. Served with a side of chips, rice or creamy mash.

Sirloin	42
Rib Eye	45
Fillet	49

PUTANESCA PASTA Ve 14

Pasta in putanesca sauce. Enjoy a blend of olive, capers sauce with parsley & pepper oil.

PARMESAN CHICKEN 17

Grilled chicken breast topped with spinach and parmesan crust. Served with a side of creamy mash.

WHOLE CHICKEN 21

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

LOBSTER & PRAWN LINGUINE 24

A pasta dish cooked in double cream, fresh lobster, tiger prawns, seafood stock, carrots, celery garlic chilli parsley & chives.

WHOLE FRESH LOBSTER 39

Straight from our lobster tank to our kitchen. Fresh lobster, served on a bed of vegetables & a side of with cajun butter.
GF

FRESH SALMON STEAK 18

Grilled salmon steak with creamy mash & saute spinach. Served
With: Lemon butter sauce
With: Tomato marinara

STEAKS

NYEAT steaks are USA inspired, but we use the Best of British beef. We use only the finest, grass fed Hereford beef, traceable from the farmer's gate, to your plate, for the ultimate quality. Our beef is aged for 40-days, using wet & dry techniques for the optimum succulence. Our expert butchers hand-cut every steak, ready for our chefs to prepare, season & grilled, to perfection.

SIRLOIN 255GM 23

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

FILLET 255GM 32

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



RIB EYE 255GM 25

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

COTE DE BOEUF 455GM 39

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

T BONE 510GM 37

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.
GF

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

Included one sauce option

Garlic butter
Cajun butter

Optional sauces

Béarnaise	£2.5
Blue Cheese	£2.5
Mushroom	£2.5
Peppercorn	£2.5

SIDES

MAC & CHEESE 5

CHEESY CREAMED SWEETCORN 4

GREEN SALAD 4

CREAMY COLESLAW 4

CHUNKY CHIPS 4

SWEET POTATO FRIES 4

SKIN ON CHIPS 4

CREAMY MASH 4

MEXICAN RICE 3.5

MINTED BABY PEAS 3.5

CREAMED ARTICHOKE & SPINACH 5.5

BROCCOLI & CHILLI GARLIC BUTTER 4

ROASTED CHILLI CHESTNUT MUSHROOMS 4