

À la carte menu

Starters

Leek and potato soup (vg) £9 (kcal 443)

Leek, diced potato, onion and soft poached quail egg

Scallops £14 (kcal 376)

Spiced cauliflower purée, onion bhaji, curry oil

Braised ox cheek £13 (kcal 987)

Mushroom ketchup, celeriac remoulade

Poached quince (v) £9 (kcal 458)

Whipped blue cheese, puffed barley, linseed cracker, chicory

Pigeon breast £12 (kcal 476)

Cherry, garlic, black pudding crumb

Roasted pumpkin (v) £10 (kcal 102)

Charred onion, goat curd, fresh herbs

Sea trout pastrami £11 (kcal 666)

Crème fraiche, house pickles

NEW HALL
HOTEL & SPA
SUTTON COLDFIELD, BIRMINGHAM

Mains

Lamb rack £29 (kcal 1307)

Goat's cheese Pommes Anna, broad beans, smoked aubergine purée

Corn-fed chicken £25 (kcal 690)

Mini fondant potato, burnt cauliflower purée

Duck breast £28 (kcal 644)

Duck bon bon, carrot purée, rainbow chard, Szechuan jus

Cod supreme £25 (kcal 868)

Bok choy, mussel cream sauce

Indian spiced monkfish £28 (kcal 525)

Bombay potatoes, spinach, cucumber salad, raita

Rainbow lentils £18 (v) (kcal 809)

Roasted baby vegetables, beetroot purée, fondant potato, onion tuile

Thai-style cauliflower and banana curry £18 (vg) (kcal 850)

Jasmin rice

Wild mushroom and celeriac Wellington £18 (v) (kcal 705)

White wine and chives

*Hand*PICKED
HOTELS

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcals per day.

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From the grill

Sharing cuts for two people to share:

Chateaubriand 500g £70 (kcal 1367)

Hand-cut from the fillet primal, this 28 day dry aged 'Donald Russell' steak is one of the most tender cuts, recommended medium rare

Cote de Boeuf 900g £75 (kcal 2725)

The ultimate ribeye sharing experience – aged and served on the bone for a deep flavour. A great showstopper to share or for one to enjoy if hungry! Recommended medium

Classic Cuts:

28 day dry aged Angus rib eye steak approx.: 280g £29 (kcal 1154)

28 day dry aged Angus fillet steak approx.: 224g £31 (kcal 605)

Steaks served with cylinder chips, grilled king oyster mushroom, watercress, sundried tomato and crispy onion salad

Steak sauces £4 each

Béarnaise (kcal 218), Peppercorn (kcal 210), Wild mushroom (kcal 216), beef marrow jus (kcal 19)

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Sides £5 each

- Buttered seasonal vegetables (kcal 106)
Sadler's beer battered onion rings, aioli (kcal 739)
Sea salted skin on fries (kcal 310)
Hand Picked garden salad (kcal 66)
Buttered Koffman potatoes (kcal 263)

Desserts £8 each

Dark chocolate fondant (kcal 1492)

Chocolate mousse, vanilla ice cream

Carrot cake (kcal 1061)

Carrot puree, white chocolate, coconut ice cream

Glazed lemon tart (kcal 754)

Lemon meringue ice cream

Black Forest tart (kcal 932)

Chocolate, cherries, vanilla crèmeux

A selection of cheeses with traditional accompaniments £12 (kcal 953)

Stilton, Berkswell, Huntsman, Shropshire Blue, Sage Derby, Lincolnshire Poacher

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