

STARTERS

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

NACHOS v 6.5

Guacamole, fresh salsa, jalapeños and our three cheese blend poured over crispy tortilla chips

With: Grilled Chicken 8.5

With: Catfish 8.5

With: Shrimp 9.5

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 and celery batons

BARBECUE WINGS 7.5

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

HALF RACK BEEF RIBS 12

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

CATFISH 6.5

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

GRILLED KING PRAWNS 9.5

Grilled king prawns served with garlic butter.

CALIFORNIAN TACOS

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

With: Grilled Chicken 7.5

With: Pulled Beef 8.5

AVOCADO TOAST v 6.5

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

With: Grilled Chicken 8.5

With: Shrimp 9.5

With: Pulled Beef 9.5

STUFFED JALAPENO v 6.5

Freshly made whole Jalapeño chillies stuffed with Mexican rice served with sour cream.

MAINS

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

FAJITAS v

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

With: Grilled Chicken 16

With: Pulled Beef 17

With: Baby Vegetables 14

MAINE LOBSTER 35

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

FULL RACK BEEF RIBS 24

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

HALF CHICKEN 15.5

Grilled and marinated in NYEAT's freshly made soy sauce. Served with a side of skin on chips, rice or creamy home made mash.

SWORD FISH 21

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

SALMON 16

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

JAMBALAYA 14

A classic New Orleans one pot dish cooked with rice, tomatoes, grilled chicken & chorizo.

QUINOA SALAD v 12.5

Quinoa with broccoli, butternut squash, pistachios, pomegranate and house vinaigrette.

With: Grilled Chicken 14.5

With: Catfish 14.5

With: Shrimp 16

COBB SALAD v 12.5

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

With: Grilled Chicken 15

With: Catfish 15

With: Shrimp 16.5

HAWAIIAN CHICKEN 14

Breast of chicken marinated in soy and honey. Topped with pineapple sauce and grilled pineapple garnish. Served with a choice of rice or creamy mash.

v is for vegetarian. Please ask our staff for more information on allergen & dietary requirements options.

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 homemade burger with lettuce, tomato, mustard mayo, drizzle bbq sauce on tobacco onions, Monterey jack cheese & brioche bun.

NYEAT BURGER 18.5

Double homemade burger with lettuce, tomato, mustard mayo, turkey rashers, cheddar cheese and gherkins served brioche bun.

AUSTIN BURGER 18.5

Double homemade burger with lettuce, herb mayo, cheddar cheese and gherkins with red cabbage slaw topped with pulled bbq beef, served in brioche bun.

LOBSTER ROLL 19

Fresh brioche roll with lobster bisque ,mayo, lobster chunks & shredded lettuce.

CHICKEN BURGER 14

Marinated chicken breast, turkey rashers, cheddar cheese, classic coleslaw, tomato, mustard mayo, placed in buttermilk bread.

BEAN BURGER ^{Ve} 15

Cannellini and haricot bean patty, herb mayo, mixed lettuce, tomato & red onions served in buttermilk bap

STEAKS

Our beef is aged for 30 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 and tender cut, recommended medium rare

RIB EYE 100Z 23

This boneless steak is rich, tender, juicy and 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 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 180Z 35

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

Sauce Options

Pepper corn sauce,
Garlic butter,
Cajun butter.

COMBINATIONS

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

FILLET STEAK & LOBSTER 38

80Z tender premium steak combined with a with cajun butter lobster.

HALF CHICKEN & PRAWNS 24.5

Half a chicken marinated in homemade NYEAT's freshly made soy sauce & grilled prawns served with garlic butter.

BEEF RIBS & PRAWNS 21.5

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

FILLET STEAK & PRAWNS 39

100Z tender premium 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 and chicken wings with a choice of voodoo or homemade BBQ glaze.

BEEF RIBS & WINGS 19

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

SIDES

MAC & CHEESE 4

FRIED GREEN BEANS 3.5

GREEN SALAD 3.5

CREAMY COLESLAW 3.5

RED CABBAGE 3.5

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 PORTBELLO MUSHROOMS 3.5

CREAMED ARTICHOKE & SPINACH 5

RICE 3

QUINOA 3