



the newport, a gastropub:

for unpretentious, delicious food, try the newport a gastropub at the fairmont southampton. combining the culinary excellence and experience of the past with the simple, familiar flavours of your favourite dishes, this gastropub is a welcome addition to the vibrant dining offerings at the fairmont southampton. the newport a gastropub offers a warm, social atmosphere, uncomplicated but delectable dishes, and exceptional service. sample the unexpected twists on classics, like new 'port' poutine and familiar, hearty meals like our braised lamb cottage pie. for smaller nibbles to share with friends, try the charcuterie selection or oysters from the raw bar. refined, but relaxed, the newport a gastropub is serving your favourites, only better.

the term gastro pub, a portmanteau of gastronomy and pub, originated in the united kingdom in the late 20th century. british pubs were drinking establishments and little emphasis was placed on the serving of food. if pubs served meals they were usually basic cold dishes such as a ploughman's lunch. "pub grub" expanded to include british food items such as steak and ale pie, shepherd's pie, fish and chips, bangers and mash, sunday roast, ploughman's lunch, and pasties. in addition, dishes such as burgers, frites, lasagna and chili con carne are often served. the term "gastropub" was coined in 1991 when david eyre and mike belben took over the eagle pub in clerkenwell, london. the concept of a restaurant in a pub reinvigorated both pub culture and british dining though it has occasionally attracted criticism for potentially removing the character of traditional pubs. the gastropub phenomenon took off in the united states in the 2000's at gastropubs such as restaurateur and chef sang yoon's 'father's office' which had what esquire magazine called one of the best burgers in the world, 'ford's filling station' in culver city, a gastropub run by actor harrison ford's son ben ford, brickyard, the spotted pig in manhattan, the james street gastropub in pittsburgh, pa and the wobbly olive in long island, ny.

take the edge off

devils on horseback	9
pretzel with trio of yellow sauce	7
new'port' poutine	7
dress it up-	
lobster \$7 roast chicken \$5, bacon and onions \$3	
denver mile high lamb ribs	10
pigs in a blanket	8
mini wagyu burger triplets	12
ploughman's cheese board	14

in the middle

charcuterie selection	
[shahr-KOO-tuhr-ee] taken from the term <i>cuiseur de chair</i> , meaning 'cooker of meat,' charcuterie has been considered a French culinary art at least since the 15 <sup>th</sup> century. It refers to the products, particularly pork specialties which are made and served in a delicatessen style shop, also called a chacuterie.	
coppa	22
salami soppressata	20
surryano ham	19

shucked oysters	4
really big prawns	5
stone crab claws	5

roughage and such

lobster waldorf salad	17
mango . apple . walnuts . dressed with yogurt mango puree	
deviled spinach salad	15
deviled egg . blue cheese . cherry tomato . sherry vinaigrette	
pickled pear salad	16
grapes . endive . arugula . parmesan . roasted hazelnut dressing	
newport seafood chowder	14
shrimp . clams . mussels . pancetta . cream	

a bit more than roughage

burrata	15
super good mozzarella . herb tomato . caramelized onions . ciabatta toast	
gastro pub battered shrimp	18
tropical salsa . sauce with bite	
spinach and herb gnocchi	15
wild mushrooms. pine nuts. truffle sauce	

<b>raw steak</b>	18
niman ranch steak . tartare . quail egg . toast points	
<b>drunken mussels</b>	18
p.e.i mussels . white wine . garlic . cherry tomato . fries	
<b>fillers</b>	
<b>fish &amp; chips</b>	25
sole fillet . beer batter . mushy peas . tartar sauce	
<b>roasted chicken</b>	26
organic chicken . creamed potato . wild shrooms . chicken gravy	
<b>steak frites</b>	34
10oz ny striploin . garlic & rosemary butter . roasted marrow . really good fries	
<b>grilled mahi mahi</b>	29
tomato olive caper casserole . fingerling potatoes . fennel slaw	
<b>guinness shepherd's pie</b>	25
ground lamb . carrot . peas . buttery mash potatoes	
<b>tomato tart</b>	23
puff pastry . tomatoes . onion . basil . eggplant . goat cheese . arugula	
<b>pork chop</b>	32
fava beans . butternut squash gratin . pan jus	
<b>salmon succotash</b>	29
atlantic salmon . gremolata . fingerling potatoes . succotash	
<b>in a bun</b>	
<b>prime burger</b>	17
angus beef . great bun . standard fixin's	
<b>"upgrade it?"..just ask</b>	1.50 per
cheese . bacon . mushrooms . onions	
<b>the serious burger</b>	21
wagyu beef . aged cheddar . sunny side egg . bacon . garlic aioli	
<b>marquez lamb burger</b>	19
lamb . taziki . olive salsa . all the fixin's	
<b>undo your trousers</b>	
<b>bread and butter pudding</b>	10
chocolate . citrus . lemon ice cream . vanilla sauce	
<b>apple strudel</b>	10
vanilla sauce . cinnamon ice cream	
<b>flavors of the black forest</b>	13
trio of chocolate . marinated bing cherries . sour cream ice cream	

<b>english trifle</b>	12
custard . pomegranate jelly. pistachio. lady fingers	
<b>lemon pudding</b>	11
spiced cookies . blueberry compote	