



THE
NEWPORT
a gastropub

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 *cuiseur de chair*, meaning 'cooker of meat,' charcuterie has been considered a French culinary art at least since the 15th 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	

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

english trifle

custard . pomegranate jelly. pistachio. lady fingers

12

lemon pudding

spiced cookies . blueberry compote

11