

the new london

À la carte menu

Homemade bread, salted butter 3.9

Trapani olives 3.9

First course

Celeriac soup, blue cheese bon bon, pear, walnut 5.9

Pan seared scallops, roe mousse, maple pancetta, seaweed, apple 9.75

Venison tartare, hazelnut, watercress, confit egg yolk 9.5

Cured mackerel, apple, charred cucumber 7.5

Pan roast pigeon, sweetcorn purée, wild mushrooms, salt, pepper popcorn 8.5

Carrot gazpacho, sour cream, pickled carrots, salted cob nuts 6.75

Confit sea trout, truffle baked potato, beetroot, dill, yoghurt 8.5

Main course

Roast guinea fowl, blackberries, sweet potato purée, wheat berries 17.5

Pan fried plaice, chilli, garlic kale, sweet pepper caviar 19.5

Roast venison loin, heritage carrots, cumin, coffee gel 21.5

Heritage beetroot, carrot pesto, yoghurt, savoury granola 14.5

Fillet steak, courgette, pickled tomato, horseradish 28.5

Steamed coley, squid ink gnocchi, samphire, pancetta, saffron cream 16.5

Pan roast duck breast, duck leg croquette, sour cherry, runner beans 19.5

Chateaubriand 650g (for 2 persons) 70

Rosemary fat chips, confit garlic mash, tenderstem, red wine jus, peppercorn sauce (*please check availability, allow 45 minutes cooking time*)

Sides

Roast heritage carrots - Buttered tenderstem, French beans

Dill buttered new potatoes - Confit garlic mash - Rosemary fat chips

Our menus change every 8 weeks, reflecting the best seasonal produce available.

My team and I are passionate about our homemade dishes, the drink and service we offer. I do not believe in an added service charge, however if you wish to leave a gratuity, all our staff share in this.

J Cracknell – Proprietor