

allergy advice menu

*All of our food is homemade and made on the premises,
if you have any food intolerances or allergies please ask
a member of staff to advise you of the ingredients
contained in each dish*

*A full list containing the 14 allergy groups is available
on request*

*Please make us aware of any food intolerances you
have before ordering*

Most common allergies are listed as

Gluten free meals are marked **g/f**

Dishes that contain nuts are marked ***n**

Dairy free meals (not including eggs) are marked **d/f**

Dishes may differ slightly from the menu descriptions to
accommodate food intolerances

** All our dishes are prepared in our kitchen where nuts, gluten
and other allergens are present. Due to the risk of cross
contamination we cannot guarantee that any food is free from
allergens*

If you have any other dietary requirements please
advise us and we will do our best to accommodate you

the new london

À la carte menu

Homemade bread, butter 3.95

Trapani olives 3.95 **g/f d/f**

First course

Celeriac soup, pear, walnut 5.9 **g/f *n**

Pan seared scallops, roe mousse, maple pancetta, seaweed, apple 9.75
g/f d/f (no mousse)

Venison tartare, hazelnut, watercress, confit egg yolk 9.5 **g/f d/f *n**

Cured mackerel, apple, charred cucumber 7.5 **g/f d/f**

Pan roast pigeon, sweetcorn purée, wild mushrooms, salt, pepper popcorn 8.5 **g/f**
d/f (no puree)

Carrot gazpacho, sour cream, pickled carrots, salted cob nuts 6.75 **g/f**

Confit sea trout, truffle baked potato, beetroot, dill, yoghurt 8.5 **g/f**

Main course

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

Pan fried plaice, chilli, garlic kale, sweet pepper caviar 19.5 **g/f d/f**

Roast venison loin, heritage carrots, cumin, coffee gel 21.5 **g/f d/f**

Charred beetroot, dill, pickled walnuts, beetroot gel 14.5 **g/f *n**

Fillet steak, courgette, pickled tomato, horseradish 28.5 **g/f d/f**

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

Pan roast duck breast, sour cherry, runner beans, tenderstem 19.5 **g/f d/f**

Chateaubriand 650g (for 2 persons) 70 **g/f d/f**

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

Happy Endings

Blackberries, black pepper meringue, blackberry alaska **g/f d/f**

White chocolate cremeux, raspberries, lemongrass sorbet

Dark chocolate, apricot frangipane, smoked almonds, apricot sorbet ***n**

Lemon thyme cheesecake, vanilla streusel, lemon curd

Caramalised figs, olive oil cake, honey, mascarpone ice cream

Chocolate brownie, homemade sorbet **g/f d/f *n**

6.95 each

Set menu

Tuesday – Saturday lunch
Tuesday – Thursday dinner

2 course 18.5
3 course 23.5

First course

Smoked butternut squash arancini, blue cheese mousse, apple gel

Celeriac, apple soup, walnut powder, **g/f d/f *n**

Guinea fowl, chicken terrine, charred pear, crackers **g/f**

Smoked mackerel, cucumber, fresh horseradish **g/f d/f**

Main course

Chicken supreme, confit garlic mash, courgettes, red wine jus **g/f**

Pan fried sea trout, crushed new potatoes, red pepper, kale **g/f d/f**

Charred beetroot, dill, pickled walnuts, beetroot gel **g/f *n**

Sticky pork belly, pickled plums, sweet onion, tarragon **g/f**

21 day aged steak, rosemary fat chips, confit tomatoes, red wine jus **g/f d/f**

Sirloin (supplement 6) Fillet (supplement 9)

Happy ending

Chocolate brownie, homemade sorbet **g/f d/f *n**

Blackberry, raspberry meringue, raspberry sherbet **g/f d/f**

White chocolate cremeux, raspberries, lemongrass sorbet **g/f**

2 cheeses, cider pickled apple, chutney, crackers **g/f**