

the new london

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, homemade bread

Guinea fowl, chicken terrine, charred pear, crouton

Smoked mackerel, cucumber, fresh horseradish

Main course

Chicken supreme, confit garlic mash, courgettes, red wine jus

Pan fried sea trout, wheat berries, red pepper, sumac yoghurt

Charred beetroot, dill, pickled walnuts, beetroot gel

Sticky pork belly, pickled plums, sweet onion, tarragon

21 day aged steak, rosemary fat chips, confit tomatoes, peppercorn sauce

Sirloin (supplement 6) Fillet (supplement 9)

Happy ending

Chocolate blondie, apricot, vanilla ice cream

Blackberry, raspberry meringue, raspberry sherbet

Caramelised figs, honey, yoghurt, granola

2 cheeses, cider pickled apple, chutney, crackers

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