

the new | london

À la carte menu

Homemade bread, butter 3.95

Trapani olives 3.95

First course

Jerusalem artichoke soup, chorizo, oregano, chilli salsa 5.9

Pan seared scallops, cauliflower purée, anchovy foam 9.75

Venison carpaccio, blackcurrant, smoked potato, juniper 9.5

Pan fried squid, black trumpets, miso, cucumber 7.5

Braised pork shoulder, apple, nut crumb, mustard sauce 8.5

Butternut squash, sage ravioli, almond brown butter, hung yogurt 7.5

Salt baked cod, leek purée, crayfish cannelloni 8.5

Main course

Corn fed chicken ballantine, smoked lentil stew, buttermilk, pickled turnip 17.5

Pan fried stonebass, Parma ham, Jerusalem artichoke, radish 19.5

Roast lamb rump, black truffle, baby gem, stilton 21.5

Confit leek, hazelnut cream, fondant potato, blackcurrant vinaigrette 14.5

Fillet steak, wild mushroom, sticky beef shin, kohlrabi, butternut squash 28.5

Poached pollock, heritage cauliflower, clams, cockles, watercress 17.5

Pan roast duck breast, beetroot gnocchi, celeriac purée 19.5

Chateaubriand 70

650g (for 2 persons)

Truffle fat chips, lemon thyme mash, fine beans, red wine jus,
peppercorn sauce

(please check availability, allow 45 minutes cooking time)

Sides

Roast Chantenay carrots - Buttered kale - French beans, toasted almonds

Lemon thyme mash - Truffle fat chips

3.95 each