

# the new | london

## Set menu

Tuesday – Saturday lunch  
Tuesday – Thursday dinner

2 course 18.5  
3 course 23.5

Homemade bread, butter 3.95  
Trapani olives 3.95

### First course

Wild mushroom ravioli, black trumpets, truffle  
Jerusalem artichoke, roast garlic soup homemade bread  
Crayfish mousse, cucumber, toasted croutons  
Pulled pork rillet, pumpkin jam, green mustard

### Main course

Chicken supreme, black garlic, charred leeks  
Pan fried cod, confit vine tomatoes, Jerusalem artichoke, watercress  
Smoked pumpkin, quinoa, bulgur wheat, chive foam  
Confit pork belly, fondant potato, cauliflower, red wine jus  
21 day aged steak, fat chips, sautéed king browns, truffle mayonnaise  
Sirloin (supplement 6)    Fillet (supplement 9)

### Sides

Roast chantenay carrots - Buttered Kale - French beans, toasted almonds  
Lemon thyme mash - Truffle fat chips  
3.95 each

## Happy ending

Cherry clafoutis, clotted cream ice cream

Pecan pie, pumpkin ice cream

Ginger bread, orange gel, toffee

2 cheeses, 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

*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*