

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

First course

- Smoked leek, potato soup, crispy quail egg, haddock foam **g/f (no egg)** 6.5
- Pan seared scallops, carrot, curried peanuts, crème fraiche **g/f *n** 9.75
- Chicken liver pate, truffle jelly, grapes, tarragon **g/f** 8.5
- Guinea fowl tortellini, confit baby turnip, cranberry **d/f** 8.5
- White crab, passion fruit, squid ink, pickled apple **g/f d/f** 9
- Salt baked beetroot, goat's cheese, rainbow chard, cured egg yolk **g/f** 7.5
- Sea trout, crispy skin, cranberry, fennel **g/f** 8.5

Main course

- Pork tenderloin, belly, smoked mash, apple, pancetta **g/f d/f** 17.5
- Butter braised sprouts, chestnut, chive gnocchi, feta **d/f *n** 14.5
- Venison haunch, parsnip, chocolate, pear, hazelnuts **g/f *n** 21.5
- Sea bream, capers, sultanas, balsamic, cauliflower, beer **d/f** 19.5
- Fillet steak, truffle beef, shallot, kale, confit yolk **g/f d/f** 29.5
- Poached coley, langoustine, dill, cucumber, lemon sauce **g/f** 19.5
- Roast goose breast, celeriac, chestnut, cranberry stuffing, honey **d/f *n** 19
- Chateaubriand **g/f d/f** 70
650g (for 2 persons)
- Truffle fat chips, mash, French beans, confit tomato
Red wine jus, peppercorn sauce
(Please check availability, allow 45 minutes cooking time)

Sides

- Roast Chantenay carrots - Honey parsnips - Garlic French beans
Creamed mash - Truffle fat chips 3.95 each

Desserts 6.9 each

- Almond, cranberry iced parfait, frangipane ***n**
- Butter poached pear, pear sorbet **g/f**
- Apple tatin vanilla ice cream, spiced apple syrup
- Chestnut sponge, mandarin, stem ginger ice cream ***n**
- Chocolate brownie, mandarin sorbet **g/f d/f *n**