

the new london

À la carte menu

Homemade bread, butter 3.95

Trapani olives 3.95

First course

Honey parsnip soup, goat's cheese Bon Bon, pickled samphire 6.5

Pan seared scallops, pancetta, sprouts, lemon cream sauce 9.75

Roast partridge, turnip, oyster emulsion, fennel 8.5

Cauliflower, smoked cheddar, black truffle 8

Confit sea trout, blood orange, tapioca crisp 8.5

Ham hock ravioli, apple caramel, mustard 8.5

Preserved mackerel, apple, horseradish, smoked yoghurt 7.5

Main course

Corn fed chicken, crispy potato, creamed leeks, cauliflower, cumin 17.5

Salt baked celeriac, cider vinegar syrup, pecorino, capers, olives 14.5

Venison haunch, stout boulangère potatoes, swede, chocolate jus 21.5

Lemon sole, kohlrabi, apple, shallot, watercress 19.5

Fillet steak, oxtail, parsnip, walnut crumb, horseradish 29.5

Pan fried hake, Jerusalem artichoke, kale, rhubarb, tempura shallot 18.5

Roast duck breast, salsify, black trumpets, duck fat baby beetroot 19.5

Chateaubriand 70 650g (for 2 persons)

Truffle fat chips, mash, French beans, confit tomato

Red wine jus, mushroom ketchup

(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

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