

the new | london

Set Menu

Tuesday – Saturday lunch

Tuesday – Thursday dinner

2 course 18.5

3 course 23.5

To start

Honey parsnip soup, pecorino foam

Smoked hake fishcake, confit egg yolk, pickled cucumber

Ham hock terrine, beer, apple jam, croutons

Goat's cheese Bon Bon, puffed wild rice, pear

Main course

Pan roast chicken, duck fat beetroot, red wine jus

Slow braised pork belly, stout boulangère, parsnips

Salt baked celeriac, caramelised onion pie, capers

Poached coley, creamed leeks, mash, shallots

Fillet steak, mushroom ketchup, truffle fat chips (supplement 9)

Sides

Roast Chantenay carrots - Honey parsnips – Garlic French beans

Creamed mash - Truffle fat chips

3.95 each

Dessert

Spiced apple crumble, vanilla ice cream

Chocolate crèmeux, honey, yoghurt

Lemon meringue pie, lemon sorbet

2 cheeses, chutney, homemade crackers

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