

the | new london

A la Carte Menu

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

First course

Wild garlic, nettle soup, cheddar, ale bon bon 6.5

Chicken, Parma ham terrine, piccalilli, rocket cress 8

Smoked salmon, wild garlic ravioli, baby leeks, crispy skin 8.5

Pan roast pigeon, blue cheese, chicory, rhubarb 8.5

Hay baked new potato, sour cream, potato consommé, chive 7.5

Rabbit loin, beer braised pearl barley, sauerkraut, charred spring onion 8.5

Pan seared scallops, ham hock, pea mousse, squid ink crouton 9.75

Main course

Chicken, wild garlic ballotine, pea, wheat berries, sour honey 17.5

Pork loin, sticky cheek, crackling, mustard emulsion, baked potato, jus 17.5

Sweet pea, broad bean risotto, pecorino, minted pea oil 14.5

Roast lamb rump, confit lamb breast, smoked rosemary jelly, tenderstem 21.5

Pan fried plaice, squid ink pasta, chilli, crab, lemon zest, basil foam 19.5

Beef fillet, smoked potato purée, heritage carrots, whipped bone marrow 29.5

Pan fried sea trout, samphire bhaji, scallop mayonnaise, sautéed spinach 18.5

Chateaubriand (650g) for 2 persons 70

Truffle fat chips, tenderstem broccoli, creamed potato, red wine jus, peppercorn sauce

(Please check availability, allow 45 minutes cooking time)

Sides

Truffle fat chips - Tenderstem broccoli - Creamed potato

Roasted chantenay carrots - Buttered new potatoes

3.95 each