

# the | new london

## Evening set menu

2 course 17.5

3 course 22.5

### First course

Pickled mackerel, cucumber, dill, yogurt  
Chicken, Parma ham terrine, rhubarb jam, croutons  
Pea, wild garlic arancini, watercress, pecorino  
Leek and potato, homemade bread

### Main course

Fillet beef, handcut chips, café de Paris butter, red wine jus (10 supplement)

Confit pork belly, creamed potato, mustard emulsion, tenderstem

Pan roast chicken supreme, pearl barley, pea mousse

Poached coley, sautéed spinach, wheat berries, watercress

Herb polenta cake, pesto, smoked pine nuts, tenderstem

### Sides

Truffle fat chips - Tenderstem broccoli - Creamed potato

Roasted Chantenay carrots - Buttered new potatoes

3.95 each

### Dessert

Chocolate brownie, vanilla ice cream

Peanut butter parfait, caramel popcorn

Rhubarb, apple crumble, anglaise sauce

2 cheeses, homemade crackers, chutney

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