

# the | new london

## Evening set menu

2 course 17.5

3 course 22.5

### First course

Fish cake, Tartare, pickled cucumber **D/F**

Duck leg bon bon, blueberry ketchup, chicory **D/F**

Charred asparagus, truffle confit egg yolk, watercress **G/F D/F**

Tomato, pepper, basil soup , homemade bread **G/F D/F**

### Main course

Confit pork belly, creamed potato, pancetta, red wine jus **G/F**

Pan roast chicken supreme, quinoa, charred aubergine puree **G/F D/F**

Pan seared coley, mash, runner beans, cream sauce **G/F**

Macaroni, cauliflower cheese, toasted crumb, truffle oil

Fillet beef, handcut chips, truffle confit egg yolk, red wine jus (10 supplement) **G/F D/F**

### Sides

Truffle fat chips - Tenderstem broccoli - Creamed potato

Roasted chantenay carrots - Buttered new potatoes

3.95 each

### Dessert

Chocolate brownie, clotted cream ice-cream / sorbet **G/F D/F**

Confit pineapple, coconut ice cream **G/F**

Strawberries, homemade sorbet / ice cream **G/F D/F**

2 cheeses, homemade crackers, chutney **G/F**

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