

# the | new london

## Evening set menu

2 course 17.5

3 course 22.5

### First course

Fish cake, tartar, pickled cucumber  
Duck leg bon bon, blueberry ketchup, chicory  
Charred asparagus, crispy hen egg, watercress  
Tomato, pepper, basil soup , homemade bread

### Main course

Confit pork belly, creamed potato, pancetta, red wine jus  
Pan roast chicken supreme, quinoa, charred aubergine puree  
Pan seared Coley, mash, runner beans, cream sauce  
Macaroni, cauliflower cheese, toasted crumb, truffle oil  
Fillet beef, hand-cut chips, truffle confit egg yolk, red wine jus (10 supplement)

### Sides

Truffle fat chips - Tenderstem broccoli - Creamed potato  
Roasted Chantenay carrots - Buttered new potatoes  
3.95 each

### Dessert

Chocolate brownie, clotted cream ice-cream  
Lemon drizzle cake, strawberry jam, strawberry ice-cream  
Confit pineapple, coconut ice cream  
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