

the | new london

Prosecco lunch menu

2 COURSE 29.5

3 Course 35.5

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

First course

Fish cake, tartar, 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

Beer battered fish and chips, tartar sauce, pea purée **D/F**

Pork, herb sausage, creamed potato, red wine jus

Chilli, chorizo, tomato linguine **D/F**

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

Potato topped fish pie **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