

the | new london

Father's day menu

3 course 26.5

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
Barbeque pulled pork rillet, smoked apple slaw
Chorizo, chilli risotto, pecorino

Main course

Roast sirloin beef, Yorkshire pudding, red wine jus
Roast chicken, sage and onion stuffing, red wine jus
Roast pork loin, sage and onion stuffing, red wine jus
Roast lamb rump, mint gel, red wine jus (3 supplement)
Pan seared Chalk stream trout, red pepper quinoa, asparagus
Braised leek, macaroni cheese, toasted crumb, truffle oil
(All roasts served with Yorkshire pudding, duck fat roast potatoes, seasonal vegetables)

Sides

Cauliflower cheese – duck fat roast potatoes – braised red cabbage

3.95 each

Dessert

Chocolate, Guinness brownie, blackcurrant sorbet
Lemon drizzle cake, strawberry jam, strawberry ice-cream
Confit pineapple, coconut ice cream
Hot ginger cake, gooseberry and ginger beer sorbet
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