

the new london

Evening set menu

2 course 17.5

3 course 22.5

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

First course

Cod, chorizo fish cake, anchovy mayonnaise, capers

Smoked goats cheese, honey roast beetroot, watercress

Chicken Caesar bon bon, charred baby gem, parmesan

Courgette, roast garlic soup, homemade bread

Main course

Pan roast chicken, sweetcorn purée, roast new potatoes, red wine jus

Barbeque confit pork belly, bulgur wheat, burnt onion, runner beans

Pan seared stonebass, creamed potato, shaved fennel, smoked fish cream sauce

Macaroni, cauliflower cheese, toasted crumb, truffle oil

Fillet beef, hand cut chips, peppercorn sauce, oven dried tomato (10 supplement)

Sides

Truffle fat chips – summer green vegetables - heritage tomato salad

Creamed potato - Roasted chantenay carrots – buttered new potatoes

3.95 each

Desserts

Guinness chocolate brownie, blackcurrant sorbet

Iced raspberry parfait, lemon curd, popcorn

Carrot cake, whipped cream cheese, muscovado sugar

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