

the | new london

sunday lunch

2 course £18.50 3 course £23.50

first course

cauliflower soup, cumin oil, homemade bread

pan fried cod, bouillabaisse, preserved lemon, confit fennel

cured sea trout, avocado, soured cream, soured cucumber

oxtail croquette, pickled cauliflower, salsa verde

horseradish, black pepper crusted venison carpaccio, baby leaf, watercress pesto

main course

roast sirloin beef, yorkshire pudding, red wine jus
(supplement £2.50)

sea bass, samphire salad, anchovies

charred black truffle polenta, forest mushrooms

roast pork loin, stuffing, roast potatoes, red wine jus

pan seared chicken, sage and red onion stuffing, roast potatoes

confit duck, red cabbage, parsnips

(roasts served with roast potatoes, carrots, fine beans,
yorkshire puddings)

additional sides

cauliflower cheese - red cabbage - roast potatoes - carrots, fine beans

£3.95

dessert

chocolate brownie, vanilla ice cream

tonka bean pannacotta, poached pear, rum truffles

spiced bakewell tart, cardamom ice cream

chocolate cremeux, mint ice cream, honeycomb

two cheeses, pickled apple, homemade crackers

(smaller portions for children are available on request)