

# the | new london

## Allergy advice menu

*All of our food is homemade and made on the premises, if you have any food intolerances or allergies please ask a member of staff to advise you of the ingredients contained in each dish*

*A full list containing the 14 allergy groups is available on request  
Please make us aware of any food intolerances you have before ordering*

Most common allergies are listed as

Gluten free meals are marked **g/f**

Dishes that contain nuts are marked **\*n**

Dairy free meals (not including eggs) are marked **d/f**

Dishes may differ slightly from the menu descriptions to accommodate food intolerances

*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*

If you have any other dietary requirements please advise us and we will do our best to accommodate you

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## Aperitifs & Cocktails

Joseph Perrier Champagne 9.5

Kir Royal 9.5

Sloe gin Royal 9.5

White peach bellini 9.5

Classic champagne cocktail 12

Prosecco 6.5

Espresso martini 9.5

Pornstar martini 9.5

Gin/Vodka martini 9.5

French martini 9.5

Whiskey sour 8.5

Negroni 8.5

Our menus change every 8 weeks, reflecting the best seasonal produce available.

My team and I are passionate about our homemade dishes and the drinks and service we offer. I do not believe in an added service charge, however if you wish to leave a gratuity, all of our staff share in this

J Cracknell – Proprietor

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## A la carte menu

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

### First course

Duck leg croquette, smoked duck breast, cranberry jelly, tarragon **d/f** 8.75

Creamed parsnip, chestnut soup **g/f \*n** 6.5

Smoked mackerel mousse, seaweed, beetroot chilli jelly **g/f** 8.5

Wild mushroom, truffle polenta, confit egg yolk, pecorino crisp **g/f** 7.5

Pan seared scallops, charred apple, parsnip, pancetta **g/f d/f** 9.9

Venison carpaccio, pickled shallot, cheddar, walnut, watercress **g/f \*n** 9.25

Cured trout, smoked beetroot risotto, miso glazed beets, horseradish **g/f d/f** 8.75

### Main course

Pork fillet, sticky cider cheek, celeriac, pear slaw **g/f d/f** 17.5

Spiced heritage carrots, hung yoghurt, dill, carrot crisps **g/f** 14.5

Baked cod, truffle, cauliflower puree, golden raisins **g/f** 18.5

Roast goose breast, mulled braised beetroot, potato fondant, artichoke **g/f** 21.5

Fillet Steak, pink peppercorn hollandaise, crispy hen egg, sautéed leeks **g/f** 29.5

Chalk stream trout, baked baby potato, kohlrabi, lemon, chilli **g/f d/f** 19.5

Pan roast pheasant, pancetta, butter bean stew, swede **d/f** 18.5

Chateaubriand (650g) for 2 persons **g/f d/f** 70

Truffle fat chips, buttered kale, creamed potato, red wine jus, peppercorn sauce  
(Please check availability, allow 45 minutes cooking time)

### Sides

Truffle fat chips **d/f** – Buttered kale **g/f d/f** – Honey glazed parsnips **g/f d/f**

Creamed potato **g/f** - Roast Chantenay carrots **g/f d/f**

3.95 Each

Dishes may differ slightly from the menu descriptions to accommodate food intolerances

## Vegan menu

### To start

Truffle wild mushroom, walnut croutons, pickled shallot 7.5

Smoked beetroot risotto, horseradish, dill 6.5

### Main course

Spiced heritage carrots, dill, apple, celery salt, toasted oats 14.5

Mulled beetroot, turnip krout, golden beetroot, watercress 14.5

### Sides

Truffle fat chips – Curly kale

Roasted chantenay carrots - roast parsnips  
3.95 each

### Desserts

Torched pineapple, mango sorbets, coconut 6.9

Poached pear, chestnut, cranberry 6.9

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## Desserts

Torched pineapple, mango sorbets, coconut **g/f d/f** 6.9

Dark chocolate brownie, sorbet/ice cream **g/f d/f \*n** 6.9

Dark chocolate fondant, amaretto custard, cranberry, almond brittle **\*n** 7.5

Homemade sorbet **g/f d/f** , ice cream **g/f** 6.9

Petit fours - 6 pieces **\*n** 5.5

## Cheese

Homemade crackers , preserve, grapes **g/f**

3 cheeses 7.9    5 cheeses 12.5    8 cheeses 19.5

Stinking bishop  
soft cows cheese  
pungent smell  
Gloucestershire, UK  
pasteurised

Cashel blue  
original cow's milk  
blue  
Co Tipperary,  
Ireland pasteurised

Berkswell  
hard sheep's milk  
cheese  
Midlands, UK  
unpasteurised

Ragstone  
Light creamy goats  
cheese , lemony  
Kent, UK  
unpasteurised

Golden Cenarth  
Welsh valley,  
organic, semi soft  
Wales, UK  
Unpasteurised

Blue Monday  
Likened to a British  
gorgonzola  
Scotland, UK  
pasteurised

Rutland red  
Mature red  
Leicester  
Leicestershire UK  
Pasteurised

Lincoln poacher  
22 month aged hard  
cheese, creamy taste  
Lincolnshire, UK-  
unpasteurised

## Dessert wine

Chateau le pin Sacriste  
France 2014  
pale gold in colour, honeyed,  
rich with great finesse  
125ml glass 6.5  
70cl bottle 39.5

Sauternes liquoreux  
France 2013  
thick with sugar, gentle, creamy  
roundness  
125ml glass 7.5  
50cl bottle 30.5

Bechtolsheimer Riesling  
Germany 2008  
Notes of spicy apple, high  
acidity, rich raisin texture  
125ml glass 11.5  
37.5cl bottle 34.5

## Port

Ramos Pinto  
50ml 5.5    bottle 52

Ramos Pinto lbv  
50ml 6.5    bottle 65

Ramos Pinto white  
50ml 6.5

10yr tawny  
50ml 7.5    bottle 78

20yr tawny  
50ml 8.5    bottle 88

30yr tawny  
50ml 12.5    bottle 129

Espresso, 2.9    Flat white 3.5    Cappuccino 3.5    Americano 2.9

Tea infusions 2.9    Liquor coffee 7.5

White wine (vintage may vary from menu descriptions)	vintage	bottle
Reserve Saint-Marc Greanche Blanc – France Aromas of white flowers, citrus fruit and honey Glass 175ml 5.3      250ml 6.8	2017	17.5
Muscadet ‘Sur lie’ Domaine des noelles – France Typical sauvignon Blanc from Loire, delicate sweet mature notes Glass 175ml 5.9      250ml 8.8	2017	24
Reinares blanco – Spain Lemon curd, fresh pineapple fruit, elegant floral notes Glass 175ml 5.7      250ml 7.9	2016	22
Finca de Alta Chardonnay/Chenin - Argentina Clean aftertaste, typical chardonnay body, full fruit pallet Glass 175ml 5.8      250ml 8.2	2016	24
Giffords Hall, Bacchus - England Delicious floral character, notes of elderflower and gooseberry	2015	27
Verdicchio de la Jesi Classico – Italy Delicate, fresh, fruity, aromas of apricot	2017	25
Schier Mosel, Riesling - Germany Firm, acidity complexity, flavours of green apple	2016	28
Gavi – antasio – Italy Fragrant bouquet, grapefruit, passionfruit, gooseberry, flavours	2016	29
Rapaura Springs, Sauvignon Blanc – New Zealand Firm, acidity complexity, flavours of green apple	2017	32
Petit Chablis, Jean Durup - France Flavours of light lemon and a hint of vanilla. Classic Chablis finish	2016	37
Pio Cesare Arneis, Langh – Italy Firm, acidity complexity, flavours of green apple	2013	38
Sancerre, les Caillottes – Pascal Jolivet – France Firm, acidity complexity, flavours of green apple	2016	44
Pinot Gris, Alsace, les princes – France Elegant, structured ripe fruit, slightly smokey with cocoa flavours	2015	48
Domaine Ott-Clos Mirelle – France Rich lemon oil, peach on the palate, great concentration Of fruit, with a tight steely nose	2012	58
Savigny les Beaune, les Vergelesses – France Deep yellow colour, forms a wine with backbone and a silky texture	2011	67

Red wine (vintage may vary from menu descriptions)	vintage	bottle
Reserve Saint-Marc, Syrah rouge – France Delicate flavours of cherry, blackcurrant and lilac Glass 175ml 5.3      250ml 6.8	2016	17.5
Spier 'signature' Merlot – South Africa Dark berry aromas, caramel, hint of smoky tobacco Glass 175ml 5.6      250ml 7.9	2016	23
Insolia Dei Nuraghi Cannonau - Italy Vibrant, fresh cherry and raspberry palate, subtle flavours Glass 175ml 5.5      250ml 7.6	2015	23
Alta Vista, Malbec – Argentina Intense well rounded flavours of plum and redcurrant Glass 175ml 6.8      250ml 9.5	2017	28
Big Block Shiraz, Australia Jammy dark fruits, hint of cherry and bitter chocolate	2017	24
Vondeling Petit Rouge Merlot Cabernet - South Africa Medium bodied classic cabernet, Cassis Ruiz, slight herb quality	2013	29
Eguren Urgarte, Crianza – Spain Mature fruit, aging and slightly toasty aroma	2014	30
Le Versant, Pinot Noir – France Firm, acidity complexity, flavours of green apple	2017	28
Dainero, Toscana - Italy Complex perfumes of mulberry, forest fruits, and orange peel	2015	39.5
Sancerre, Rouge, Pascal Jolivet – France Developed aromas of red fruit, subtle spicy flavours	2015	44
Villa Caffagio Chianti classico - Italy Cherry, bramble, spice, tobacco with ripe tannins	2010	43
Domaine Ott, Bandol – France Elegant, structured ripe fruit, slightly smoky with cocoa flavours	2011	60
Urgarte, Gran Reserva - Spain Supremely polished, notes of leather and pomander	2010	58
Chateau de Pez, St Esteph – France Solid colour with heavy purple/blue tinges, nose packed with plum, jammy fruits and lasting chocolate aroma	2011	70
Costello Fonterutoli Gran Selezione - Italy Combination of intense elegance ripe red berry fruit, mocha and morello cherry . Muscular structure and fine tannins with a long finish	2012	78

Rose wine (vintage may vary from menu descriptions)	vintage	bottle
La Fleur Melange Rose – France Soft salmon pink, subtle berry finish Glass 175ml 5.6      250ml 6.7	n/v	18.5
Saint Louis, Coteaux en Provence Light pink, gentle strawberry and redcurrant flavours	2014	27
Domaines Ott – France Full structure, harmonious balance, peach, nectarine on the finish	2015	46

## Champagne and Sparkling

Casa gheller, Valdobbiandene – Prosecco doc Crisp, refreshing, wonderful effervescent with floral notes Glass 125ml 6.5	n/v	27.5
Giffords hall Classic Cuvee - English sparkling Delicate floral twist with lots of depth and a biscuit finish	n/v	40
Joseph Perrier, cuvee Royale brut Elegant, fresh, light, well balanced with a good length Glass 125ml 9.5	n/v	45
Joseph Perrier, cuvee Royale brut rose Wild violet followed with touch of liquorice, with sweet red fruits	n/v	59
Joseph Perrier, cuvee Royale blanc de blancs Elegant and complex aromas of Mirabelle plums, white flowers Rich brioche elements, long lemony finish	n/v	65
Louis Roederer, brut premier Rich yet subtle, hints of Hawthorne, almonds and toast	n/v	75
Louis Roederer, brut rose Deep salmon pink colour, round and supple flavour of red berries	2011	99
Louis Roederer, brut vintage Full rich vanilla and walnut nose complex toasted honey and almond flavours, fine citrus balance to complete the balance	2009	110
Louis Roederer Cristal Rich and intensely fruity, notes of citrus and berries, followed by a subtle toastiness and warmer notes of almond	2006	350