

the | new london

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

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

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 8.75

Creamed parsnip, chestnut soup, brie, cranberry bon bon 6.5

Smoked mackerel mousse, seaweed cracker, beetroot chilli jelly 8.5

Wild mushroom, truffle polenta, confit egg yolk, pecorino crisp 7.5

Pan-seared scallops, charred apple, parsnip, pancetta foam 9.9

Venison Carpaccio, pickled shallot, cheddar, walnut crouton, watercress 9.25

Cured trout, smoked beetroot risotto, miso glazed beets, horseradish 8.75

Main course

Herb crusted pork fillet, sticky cider cheek, celeriac, pear slaw 17.5

Spiced heritage carrots, hung yoghurt, dill, carrot crisps 14.5

Baked cod, anchovy crumb, truffle, cauliflower purée, golden raisins 18.5

Roast goose breast, mulled braised beetroot, potato fondant, artichoke 21.5

Fillet steak, pink peppercorn hollandaise, crispy hen egg, sautéed leeks 29.5

Chalk stream trout, baked baby potato, salt baked kohlrabi, lemon, chilli 19.5

Pan roast pheasant, pancetta, butter bean stew, stilton cobbler, swede 18.5

Chateaubriand (650g) for 2 persons 70

Truffle fat chips, creamed potato, seasonal vegetables, red wine jus, peppercorn sauce

Sides

Truffle fat chips – Buttered kale – Honey glazed parsnips

Creamed potato - Roast Chantenay carrots

3.95 Each

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Vegan and allergen menus available on request

Desserts

Sticky ginger cake, rum raisin ice cream sandwich, pineapple 6.9

Poached pear, crème patisserie, nutmeg, bay leaf milk crisp 6.9

Panettone, cappuccino ice cream, coffee jelly, Chantilly 6.9

Mince pie artic roll, brandy cherries, cinnamon pastry 6.9

Dark chocolate fondant, amaretto custard, cranberry, almond brittle 7.5

Petit fours - 6 pieces 5.5

Cheese

Homemade crackers, preserve, grapes

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 liqueux
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