

# the | new london

## Evening set menu

2 course 18.5

3 course 23.5

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

## First course

Roast swede, thyme soup, homemade bread, butter

Ham hock terrine, smoked cheddar, pickled onion, rapeseed mayonnaise

Smoked haddock, salmon fishcake, confit yolk, tartar

Watercress gnocchi, roasted apple, blue cheese

## Main course

Pan roast chicken, crispy potato, goats cheese, chorizo jam

Roasted duck breast, celeriac puree, roasted parsnips, pesto

Cauliflower, macaroni cheese, truffle crumb

Pan fried sea bream, mashed potato, Jerusalem artichoke, chilli

Fillet beef, hand cut chips, peppercorn sauce, king brown mushroom (10 supplement)

## Sides

Truffle fat chips – Buttered Kale – Honey glazed parsnips

Creamed potato - Roast Chantenay carrots

3.95 each

## Dessert

Chocolate blondie, burnt sugar ice-cream

Banana loaf, popcorn ice-cream, butterscotch

Mascarpone, blood orange sorbet, pistachio

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