

the new london

Sunday lunch

2 courses 20.5

3 courses 26.5

First course

Roast swede, thyme soup, homemade bread
Confit parsnip, hazelnut pesto, crispy parmesan
Gin cured calk stream trout, cucumber, tonic gel
Ham hock terrine, smoked cheddar, pickled shallot
Pan fried red mullet, Jerusalem artichoke risotto

Main course

Roast chicken supreme, sage, onion stuffing, roast potatoes, red wine jus

Roast pork short loin, sage, onion stuffing, roast potatoes, red wine jus

Roast sirloin beef, Yorkshire pudding, red wine jus (Supplement 2.5)

Pan fried sea bream, creamed potatoes, fish sauce, chilli

Rocket, polenta, goats cheese cream, pistachio, wild mushrooms

(All roasts served with Yorkshire pudding, duck fat roast potatoes, seasonal vegetables)

Additional sides

Cauliflower cheese – Roast potatoes – Braised red cabbage – 3.95

Dessert

Chocolate mousse, blood orange sorbet, candied pistachios

Banana loaf, popcorn ice cream, butterscotch

Poached rhubarb, toast ice cream, rhubarb jam

Selection, homemade ice cream, sorbet

Two cheeses, chutney, homemade crackers

(Smaller portions for children are available on request)

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