

# 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

Pearl barley, vegetable broth, homemade bread, butter

Ham hock, pea risotto, crispy parmesan

Smoked haddock fishcake, curried mayonnaise, puff rice

Potato terrine, truffle emulsion, radish

## Main course

Pan roast chicken, buttered broccoli, pesto, jus

Roasted pork belly, smoked pomme purée, quinoa

Cauliflower, macaroni cheese, truffle crumb

Pan fried salmon, creamed potato, samphire, cream sauce

Fillet beef, hand cut chips, peppercorn sauce, broccoli (10 supplement)

## Sides

Chilli fennel fat chips – Smoked almond, tenderstem broccoli – Watercress stilton salad

Creamed potato - Confit Chantenay carrots

3.95 each

## Dessert

Sticky toffee pudding, vanilla ice cream

Banana loaf, mascarpone, butterscotch sauce

Confit pineapple, coconut ice cream, toasted coconut

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