

the new london

A la Carte Menu

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

First course

Spring pea veloute, confit jersey royals, crème fraiche, mint 6.9

Roasted pigeon breast, barbeque pancetta hash, Rutland red 8.75

Whiskey cured salmon, charred cucumber, horseradish, chervil 9.25

Buttered asparagus, poached quails egg, brioche croutons 7.9

Shellfish raviolo, smoked haddock foam, potato crisp 9.25

Confit lamb breast, crispy pastry, turnip, fennel 8.75

Pan seared scallops, pea, pancetta, charcoal 9.9

Main course

Corn fed chicken supreme, wild garlic, parmentier potatoes, asparagus 17.5

Roasted lamb rump, boulangère potato, carrot, pea mousse 21.5

Steamed coley, pea gnocchi, seaweed, cream sauce, crispy ham 17.5

Salt baked carrot, sour cream, toasted hazelnuts, chive 14.5

Fillet beef, watercress, steak, ale bon bon, pomme purée, Rosanna onion 29.5

Pan fried chalk stream trout, roe butter sauce, brown shrimp toast, sea herbs
19.5

Pork fillet, burnt onion, braised cheek, black pudding pie, gooseberry,
tarragon 18.5

Chateaubriand (650g) for 2 persons 70

Rosemary fat chips, creamed potato, seasonal vegetables, red wine jus, truffle mayonnaise

Sides

Rosemary salt fat chips – Pea, parmesan salad – Creamed potato

Confit Chantenay carrots – Garlic French beans – Buttered new potatoes

3.95 Each

Desserts

Strawberry cream cheese, shortbread, elderflower ice cream 7.25

Dark chocolate crêmeux, coffee ice cream, walnut cake croutons 7.25

Hot gooseberry compote, vanilla ice parfait, toasted oats 7.25

Lemon posset, meringue, strawberry Victoria sandwich 7.25

White chocolate fondant, pistachio ice cream, pickled cherry 7.95

Petit fours - 6 pieces 5.5

Cheese

Homemade crackers, preserve

3 cheeses 9 5 cheeses 13.5 8 cheeses 19.5

Stinking bishop
soft cows' cheese
pungent smell
Gloucestershire, UK
pasteurised

Shropshire blue
original cow's milk
blue cheese
Nottinghamshire, UK
pasteurised

Amsterdam gold
hard cow's milk
cheese
Netherlands
pasteurised

Rachel
Semi soft goats'
cheese
Somerset, UK
unpasteurised

Pont L'Eveque
Creamy,
soft rind
Normandy, France
unpasteurised

Blue Monday
Likened to a British
gorgonzola
Scotland, UK
pasteurised

Rutland red
Mature red
Leicester
Leicestershire, UK
pasteurised

Lancashire bomb
hard cheese, creamy
taste
Lancashire, UK
pasteurised

Vegan and allergen menus 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