

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

Spring pea veloute, minted crème fraiche, homemade bread

Smoked haddock arancini, saffron mayonnaise, crispy leek

Chicken, Parma ham, terrine, spring baby vegetables

Salt baked carrot, whipped goats cheese, hazelnuts

Main course

Chicken supreme, spiced couscous, carrot, jus

Pan fried trout, creamed potato, pea, broad bean, fish cream sauce

Roasted pork belly, black pudding mash, fennel, jus

Buttered asparagus, confit jersey royals, sour cream, chive

Fillet beef, hand cut chips, truffle mayonnaise (10 supplement)

Sides

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

Confit Chantenay carrots – Garlic French beans – Buttered new potatoes

3.95 each

Dessert

Dark chocolate brownie, clotted cream ice cream

Apple, gooseberry crumble, vanilla ice cream

Strawberry Eton mess, Italian meringue, strawberry ice cream

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