

# the new london

## Lunchtime Set Menu

Served 12 -4 pm Tuesday - Saturday

1 course 11.5    2 course 15.5    3 course 19.5

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

Beer battered fish and chips, tartare sauce, mushy peas

Pork, herb sausage, creamed potato, red wine jus

Pan roast chicken, spiced couscous, carrot, jus

Potato topped fish pie, smoked haddock, salmon, cod

Macaroni, cauliflower cheese, toasted crumb, truffle oil

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