

the new london

Prosecco lunch menu

12 - 2:30pm

2 course 29.95

3 course 35.95

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

First course

Spring pea velouté, 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