



If you have a food allergy or intolerance, please speak to your server before placing your order

DINNER MENU

APPETIZERS

Nocellara del Belice Sicilian Un-pitted Olives <i>Su 98 kcal</i>	4
Tray-Baked Buttermilk Rolls, whipped butter <i>G, E, D 252 kcal</i>	6
Pecorino and Truffle Nut Selection <i>D, Tn, Pe 450 kcal</i>	6
Marinated Courgettes, cannellini beans hummus, smoked almonds <i>Se, V+ 190 kcal</i>	7
Stone-baked Thyme & Smoked Sea Salt Flatbread, house-made salsa verde <i>G, F, D, Su 373 kcal</i>	7

STARTERS

Polenta Chips, 24-month aged parmesan cheese and truffle mayonnaise <i>E, D, Su 240 kcal</i>	7.5
Paprika Fried Chicken Wings, chipotle and honey-mustard dip <i>Ce, G, D, Se, Su 287 kcal</i>	9
Garden Pea and Mint Soup, dressed garden peas, sourdough croutons, herb oil <i>V+ kcal</i>	8
Soho Haddock and Clam Chowder, crostini, crispy bacon <i>Ce, G, F, D, Mo 365 kcal</i>	12.5
Cured Salmon Fillet <i>Citrus mi-cuit salmon fillet, red quinoa salad, spiced yoghurt dressing, mint & mango chutney</i> <i>F, D 444 kcal</i>	15
Prime Hand-cut Beef Tartare, quail egg yolk, chives, single malt dressing, ciabatta <i>Ce, G, E, F, Mu, Su 487 kcal</i>	15.5
Kale Caesar Salad, sourdough croutons, parmesan, egg, bacon, anchovies <i>G, E, F, D, Mu, Su 266 kcal</i>	10/16
Black Rice Salad, corn, mangetout, pomegranate, grilled English asparagus <i>So, Su 238 kcal</i>	8/14.5
Add to your salad:	
Grilled chicken breast <i>Su 95 kcal</i>	5
Crumbled mature goat cheese <i>D 210 kcal</i>	4
Garlic and chilli prawns (5pcs) <i>Cr 99 kcal</i>	6.5

NYNOLON GRILL

Backyard BBQ Baby Chicken, corn salad <i>D, Su 533 kcal</i>	23
Salmon Chop, fennel, mojo marinade <i>F, Su 404 kcal</i>	25
Sugar Pit Pork Chop, backyard slaw <i>Ce, E, D, Su 612 kcal</i>	24
NY Strip Steak (10 oz), balsamic shallot, tomato <i>Ce, Mu 689 kcal</i>	36
Choice of any sauce for steak: green peppercorn sauce D, Su 180 kcal red wine sauce Su 145 kcal chimichurri Su 117 kcal	

Allergens:		
Ce – celery	Cr – crustaceans	D - dairy
E - egg	F - fish	G – gluten
Lu - lupin	Mo - mollusks	Mu - mustard
Pe – peanuts	Se - sesame	So – soy
Su – sulphur dioxide		Tn – tree nuts
V+ - vegan		

NYNOLON CLASSICS

Lobster and Crayfish Roll, Marie Rose sauce, crispy lettuce, avruga caviar <i>Ce, G, Cr, E, F, D, Mu, Su 710 kcal</i>	28
Devon Crab Linguine, chili-ginger & garlic prawns, crab bisque, wilted rocket, cherry tomato, hand-picked Devon crab (may contain shell) <i>G, Cr, Ce, D 1,113 kcal</i>	30
Stuffed Eggplant, baked & breaded eggplant, caramelised onion, whipped vegan feta, tomato & basil sauce, black olive crumb <i>V+, G 353 kcal</i>	19
NYnLON Moules Frites, fresh mussels, confit shallots, white wine, ‘nduja butter, grilled bread & house-seasoned fries <i>Cr, D, G, Cr 877 kcal</i>	19
Black Angus Beef Burger, maple bacon, Montgomery cheddar, red onion relish, tomato, mustard mayo, gherkin, sesame brioche bun <i>Ce, G, E, D, Mu, Se, Su 1,040 kcal</i>	25
Homemade Vegan Burger, Spiced potato and yellow lentil crispy patty, roasted red pepper salsa, vegan mayo, tomato, lettuce, red onion, ketchup, brioche bun <i>G, E, V+ 557 kcal</i>	18

All rolls and burgers are served with fries.

SIDES

House-Seasoned Fries <i>Ce, Mu 450 kcal</i>	5.5
Backyard Slaw <i>E, D, Su 373 kcal</i>	6.5
Mixed Leaves and Fennel Salad <i>Su 226 kcal</i>	5.5
Sprouting Broccoli, chilli dressing <i>185 kcal</i>	6.5
Mac and Cheese <i>G, D, Mu 474 kcal</i>	6.5

DESSERTS

Rocky Road Chocolate Brookie, vanilla ice cream, walnuts <i>G, D, N, E 797 kcal</i>	12
Strawberries & Cream, seasonal British berries, Chantilly cream, Scottish shortbread <i>G, D 390 kcal</i>	8
Banoffee Trifle, dulce de leche, feuillantine crunch <i>G, D, N, E 355 kcal</i>	10
NYnLON Signature Cheesecake, blueberry coulis <i>G, D, N, E 800 kcal</i>	11.5
Chef’s ‘One Bite’ of the Day and Signature Coffee of your choice Please ask your server for the daily allergens	6
Ice cream selection Please ask your server for the daily selection	3

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.
Detailed information on the 14 legal allergens is available on request; however we are unable to provide information on other allergens.
Prices include VAT.
A discretionary optional service charge of 13.5% will be added to your bill.
Adults need around 2,000 kcal a day.

Giuseppe Federico
Giuseppe Federico
Head Chef