

LA TROMPETTE

Delavenne Grand Cru Brut Tradition Champagne NV £14.50

Last of the Blackberries Fizz £11

Chiswick Garden Tomato Water Martini £13

Dinner Wednesday 16th September 2020

Canapé

Poole rock oyster, tosazu dressing £3.00 each

Starters

Sweetcorn velouté, tarragon, corn breads and chilli bacon butter

Grilled Cornish cuttlefish, Chiswick heritage tomatoes and sardine dressing

Salad of garden beets, blackcurrant, coppa con collo and cobnuts

Cured gilt head bream, crystal lemon cucumber, ginger and English wasabi

Linguine of Paignton cock crab, preserved lemon, chilli and parsley (+ £6.50)

Barbecued quail, pear, butternut, hen of the woods and crisp kale

Caramelised lamb sweetbreads, crisp breast, braised lettuce and ewe's curd

Mains

Wild seabass, Chiswick garden borlotti beans, red harissa, salt and pepper squid (+ £6.50)

Crisp suckling pig, creamed polenta, fennel, muscat grapes and sage

Berkshire fallow deer, potato rosti, badger flame beets and English spinach

Dry aged côte de boeuf, mac 'n' cheese and garden tomato salad (for two £10.50pp)

Loin of Cornish cod, gnocchetti, girolles, leeks and hazelnut pesto

Smoked aubergine agnolotti, slow roast vine tomatoes and artichokes

Roast Yorkshire grouse, hen of the woods, watercress, bread sauce and elderberries (+ £5.00)

Desserts

Apple crumble soufflé, buttermilk ice cream

Bitter chocolate pave, golden raisin and milk ice cream

Muscovado custard tart, hazelnut praline and strawberry grape

Blackberry and fig mille feuille, marigold ice cream

Sorbets: strawberry, fragola grape, yoghurt and elderflower

Buchanan's seasonal cheese

Baron Bigod, Ossau Iraty and Picos de Europa

Menu: £60.00 for three courses

Coffee: £4.50. Mineral water: £3.95. Filtered water: complimentary

An optional 12.5% service charge will be added to your bill.

Please note that our terrace is a non-smoking area.

Our game dishes may contain shot.

Food allergies and intolerances:

Before ordering please speak to a manager about your requirements.