

# LA TROMPETTE

## Aperitifs:

*Chiswick Fig Negroni* £12.00

*Champagne Thiénot 2008, Brut, Reims, France* £17.00

## Dinner Sunday 2<sup>nd</sup> December 2018

### Starters

Crown prince pumpkin soup, sage and onion madeleines

Grilled Cornish cuttlefish, white beans, harissa, shaved fennel and puntarella

Cured seabass, green clementine, ginger, sour cream, radishes and togarashi

Poached skate, crème fraîche, apple, cucumber and taramasalata

Warm salad of salt baked beets, ricotta, artichokes and pomegranate

Roast pheasant, ragout, spätzle, chanterelles, chestnuts and marjoram

### Special Starter

Roast Orkney scallop, buttermilk barley, miso, chanterelles and kohlrabi (+ £8.50)

### Mains

Roast Chinese water deer, jerusalem artichokes, beets, turnips and tops

Aged honey roast duck, quince tarte fine, carrot and swede, hen of the woods

Loin of cod, cauliflower, Fowey mussels, tamarind, date and curry leaf

Roast guinea hen, creamed polenta, pumpkin, sprouts, chestnuts and pancetta

Wild Cornish turbot, charlotte potatoes, leeks, sprouting broccoli and seaweed beurre blanc (+ £7.50)

Cevenne onion tart, ceps, salt baked celeriac, Italian winter leaf salad

### Special Main

Roast saddle of Herdwick lamb, potato gratin, cabbage and carrot (for two + £6.50 per person)

### Desserts

Cheese from the board (+ £6.00)

Bramley apple crumble soufflé, vanilla ice cream

Muscovado custard tart, Kent mango and yoghurt sorbet

Bitter chocolate pavé, golden raisin and milk ice cream

Brillat savarin cheesecake, clementine and medjool date

Sorbets: quince and bergamot, love apple, clementine

Menu: £57.50 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.

**Our game dishes may contain shot.**

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

**Food allergies and intolerances:** before ordering please speak to a manager about your requirements.