

LA TROMPETTE

Aperitifs:

Chiswick Fig Negroni £12.00

Champagne Thiénot 2008, Brut, Reims, France £17.00

Dinner Sunday 2nd December 2018

Tasting Menu

To be taken by the entire table

Canapés

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Cured seabass, green clementine, sour cream, radishes and togarashi
Koshu, Kayagatake, Grace Wine, Katsunuma, Yamanashi, Japan, 2016

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Delice pumpkin agnolotti, amaretti, beurre noisette and sage
Chardonnay, Camelot Highlands, Santa Maria Valley, Jackson Estate, California, USA, 2015

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Grilled Orkney scallop, almonds and yuzu butter
Uno, Txakoli de Alava, Bodega Goiana, Basque region, Spain, 2015

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Wild turbot, cauliflower, mussels and curry leaf
Schloss Vollrads, Schlossberg GG, Grosse Lage, Trocken, Rheingau, Germany, 2016

or

Chinese water deer, jerusalem artichokes and beets
Xinomavro, Domaine Karydas, Naoussa, Greece, 2014

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Chiswick quince, muscat grape, pomegranate and buttermilk

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Bramley apple crumble soufflé, vanilla ice cream
Gewurztraminer, Vendanges Tardives, Trimbach, Alsace, France, 2011

Cheese

(optional course £10.00 supplement)

Menu: £75.00 per person. With matching wines: £130.00 per person

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

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

LA TROMPETTE

Aperitifs:

Chiswick Fig Negroni £12.00

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Dinner Sunday 2nd December 2018

Vegetarian Tasting Menu

To be taken by the entire table

Canapés

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Salt baked beets, smoked ricotta, artichokes and garden leaves

Sancerre, Les Grandmontains, Domaine Laporte, Loire Valley, France, 2017

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Jerusalem artichokes, ceps, spinach and miso butter

Chardonnay, Camelot Highlands, Santa Maria Valley, Jackson Estate, California, USA, 2015

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Roasted cauliflower, purple sprouting, date, tamarind and curry leaf

Schloss Vollrads, Schlossberg GG, Grosse Lage, Trocken, Rheingau, Germany, 2016

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Delice pumpkin agnolotti, amaretti, beurre noisette and sage

Moulin à Vent, Manoir du Carra, "Les Burdelines", Beaujolais, France, 2016

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Chiswick quince, muscat grape, pomegranate and buttermilk

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Bramley apple crumble souffle, vanilla ice cream

Gewurztraminer, Vendanges Tardives, Trimbach, Alsace, France, 2011

Cheese

(optional course £10.00 supplement)

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