

LA TROMPETTE

Delavenne Grand Cru Brut Tradition Champagne NV £14.50
NV Rose de Blancs, Pierre Gimonnet £19.50

Lunch September 2020

Starters

Cured gilt head bream, crystal lemon cucumber, ginger and English wasabi
Chiswick garden tomatoes, marinated sardines, sour cream and basil pesto
Sweetcorn velouté, tarragon, corn breads and chilli bacon butter
Ravioli of barbecued quail, pear, girolles and crisp kale
Salad of garden beets, blackcurrant, celeriac, cobnuts and ewe's curd
Tartare of fallow deer, elderberry capers, pickled walnut and straw potatoes
Linguine of Paignton cock crab, preserved lemon, chilli and parsley (+ £6.50)

Mains

Cornish skate, Fowey mussels, creamed potato and hispi cabbage
Wild seabass, Chiswick garden borlotti beans, chilli, salt and pepper squid (+ £7.50)
Loin of Cornish cod, crisp courgette flower, grilled tomatoes and harissa
Roast Herdwick lamb, potato rosti, badger flame beets and English spinach
English guinea fowl, gnocchetti, runner beans, girolles, leeks and marjoram
Smoked aubergine agnolotti, slow roast vine tomatoes and artichokes
Glazed short rib and ribeye of beef, charlotte new potatoes, garden salad and béarnaise (+ £8.00)

Desserts

Apple crumble soufflé, buttermilk ice cream
Muscovado custard tart, hazelnut praline and strawberry grape
Italian black figs, blackberries and doughnut
Bitter chocolate pave, golden raisin and milk ice cream
Sorbets: strawberry, yoghurt and elderflower, fragola grape
Buchanan's seasonal cheese
Cornish Gouda, St Maure and Picos de Europa

Coffee: £3.95. 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.