

LA TROMPETTE

Aperitif:

Chiswick Fig Negroni £12.00

NV Henriot, Souverain, Brut, Reims, France £12.00

Lunch Monday 3rd December 2018

Starters

Sourdough pain perdu, chestnut mushrooms, bresaola and walnut ketchup

Crown prince pumpkin soup, sage and onion madeleines

Warm salad of artichokes, ricotta, celeriac, muscat grapes and hazelnuts

Tortelloni of chicken, braised lettuce, chanterelles, parmesan and winter savory

Salt cod brandade, St Austell mussels, braised cuttlefish and celery velouté

Cured seabass, clementine, ginger, sour cream and radishes (+ £4.50)

Special Starter

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

Wine pairing: 175ml glass of Puligny-Montrachet, Alain Chavy, Burgundy, France 2015 (£29.00)

Mains

Roast Herdwick lamb, potato gratin, turnips, tops and carrots

Cornish skate wing, jerusalem artichokes, rainbow chard, chestnuts and miso butter

Roast pheasant, polenta, roast pumpkin, sprouts and pancetta

Loin of cod, cauliflower, clementine, pine nuts, sea herbs and togarashi

Roast and braised Berkshire deer, creamed potato, swede, beets and quince

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

Desserts

Cheese from the board (+ £6.00)

Bramley apple crumble soufflé, vanilla ice cream

Bitter chocolate pavé, golden raisin and milk ice cream

Brillat savarin cheesecake, clementine and medjool date

Muscovado custard tart, Kent mango and yoghurt ice cream

Sorbets: clementine, red love apple, quince and bergamot

Menu: £42.00 for three courses, £37.00 for two courses

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.

Food allergies and intolerances:

Before ordering please speak to a manager about your requirements.

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