### LA TROMPETTE

# DINNER Sample May

## Charles Heidsieck Brut Réserve Champagne - £21 White Peach Bellini - £16

Carlingford rock oyster with tamarillo hot sauce, celery and lime (+£4.50 each)

#### **Starters**

Cuttlefish bolognese with hand rolled linguine, aioli and gremolata

Jersey Royal and leek velouté, asparagus, pecorino, wild garlic and hazelnut pesto

Hass avocado, Tokyo turnips, enoki mushrooms, yuzu ponzu, chilli, ginger, sesame and coriander

Roast veal sweetbreads, truffled almonds, new seasons asparagus and sherry vinegar (+£8.50)

Salmon sashimi with pickled rhubarb dressing, white soy, crème fraiche and pistachios

Rabbit and foie gras terrine, Armagnac prunes, kohlrabi remoulade and crisp lavosh

#### **Mains**

Cornfed chicken breast and stuffed morels, creamed potatoes, baby leeks and crisp pancetta
Roasted cod with St Austell Bay mussels, caramelised gnocchi, monk's beard, beurre blanc and chives
Devonshire duck breast, petits pois à la française, crisp potatoes, baby carrots, lardons and roasting juices
Cornish brill with cauliflower pureé, fondant potato, asparagus, lberico jamon and jus gras (+£8.50)
Spring lamb loin and crisp belly, baby lou potatoes, asparagus, piquillo peppers and salsa verde
New season asparagus and dauphinoise croquettes, morels, wild garlic and aged parmesan

#### **Desserts**

Raspberry soufflé with vanilla and mascarpone ice cream
Chocolate, peanut and salted caramel delice with milk ice cream
La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£8.50)
Vanilla and honey custard, Yorkshire rhubarb, ginger and caramelised croissant wafers
Lemon and lime tart with Greek yoghurt sorbet
Rhubarb and blood orange sorbet

### Three Courses £95.00

Coffee: £5.50. Mineral water: £5.00. Filtered water: complimentary.

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

#### Food allergies and intolerances:

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.