

LA TROMPETTE

Delavenne Grand Cru Brut Champagne £15 a glass

Sample Menu September 2021

Canapes

Poole rock oyster, kimchi or mignonette dressing £3.50 each

Starters

Raw gilt head bream, pickled shimeji, radish and English wasabi

Roast veal sweetbread, ricotta gnudi, oregano and ceps

Chilled cucumber soup, crisp prawn, lemon and basil beignet

Grilled Cornish cuttlefish, garden tomato, cultured cream and nasturtium

Warm salad of badger flame beets, spiky artichokes, cobnuts and peach

Honey glazed quail, carrots, girolles, black pudding and apple

Poached Dorset lobster, courgette, verbena and yuzu butter (+ £8.50)

Mains

Wild turbot, surf clams, mussels, crushed new potatoes and velvet crab velouté (+ £8.00)

Loin of cod, Coco de Paimpol, smoked aubergine and nduja butter

Roast Iberico suckling pig, creamed polenta, roast fennel and fregola grapes

Somerset Saxon chicken, sweetcorn pancake, chanterelles and marjoram

Chiswick greens and ricotta agnolotti, nasturtium pesto, artichokes and pecorino

Roast Berkshire fallow deer, turnip gratin, rainbow chard and blaeberrries

Grilled sirloin and short rib of beef, galette and persillade of Scottish girolles (+ £8.50)

Desserts

English blueberries and lemon curd mille feuille

Apple and blackberry crumble soufflé, vanilla ice cream

Bitter chocolate delice and milk ice cream

Roast black figs, fregola grapes, whipped buttermilk and doughnuts

Hawthorn honey tart and yoghurt sorbet

Peach, raspberry, rose and prosecco sorbet

Cheese

Montgomery Cheddar, St Felicien and Fourme d'Ambert

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 .