

# LA TROMPETTE

## **DINNER** **June 2025**

**Charles Heidsieck Brut Réserve Champagne - £21**

**White Peach Bellini - £16**

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

### **Starters**

Crab and scallop tortelloni with creamed bisque and basil (+£8.50)

Foie gras and chicken liver parfait, Sauternes, pistachios and toasted brioche

New season tomatoes with crushed green olives, mozzarella, white balsamic and basil

Chilled ajo blanco, charentais melon, pickled cucumber, elderflower and extra virgin olive oil

Rabbit Caesar with globe artichokes, cos lettuce, confit tomatoes and Ortiz anchovies

Cured bream, citrus crème fraîche, kohlrabi, apple, lime and iced horseradish

### **Mains**

Cornish plaice with mussels, crisp potato galette, asparagus, beurre blanc and chives

Devonshire duck breast and spiced leg croustillant, cherries, endive, crushed turnips and pistachios

Cornfed chicken breast, petits pois à la française, fondant potato, baby carrots, lardons and roasting juices

Spring lamb loin and crisp belly, baby lou potatoes, asparagus, piquillo peppers and salsa verde

Roasted cod with olive oil creamed potato, baby artichokes, confit tomatoes and basil pesto

English asparagus, caramelised gnocchi, girolles, 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)

Toasted almond custard with poached cherries and caramelised bricelet

Strawberry and vanilla tartlet with yoghurt sorbet

Passion fruit and lychee 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.**

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## Desserts

Raspberry soufflé with vanilla and mascarpone ice cream

*2022, Grüner Veltliner, Waldschütz, Eiswein, Wagram, Austria, £14.00*

Chocolate, peanut and salted caramel delice with milk ice cream

*2022, Recioto della Valpolicella, Antolini, Italy, £12.50*

La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£8.50)

*Graham's 10 year old Tawny Port, £12.50*

Toasted almond custard with poached cherries and caramelised bricelet

*2021 Harslevelu, Hetszolo, Late Harvest Tokaji, Hungary, £12.00*

Strawberry and vanilla tartlet with yoghurt sorbet

*2023, Cordon Cut Riesling, Mnt. Horrocks, Clare Valley, Aus, £17.50*

Passionfruit and lychee sorbet

*2022, Muscat Beaumes de Venise, Dom. Bernardins, Rhone, France, £12.00*

## Digestifs & Dessert cocktails

Espresso Martini - £15

Coupre VS Cognac - £14

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

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