

LA TROMPETTE

Delavenne Grand Cru Brut Champagne £16 a glass
Trompette Rhubarb Gin and Tonic £13

Dinner May 2022

Starters

Watercress and wild garlic veloute, toasted muffin and smoked eel rilette

Caramelised veal sweetbread, ewes curd gnudi, cordyceps and wild garlic pesto

Salad of tema artichoke, tardivo, puntarella and smoked ricotta

Cured black bream, blood orange, radish, wasabi and crème fraiche

English asparagus, cacklebean egg, wild boar jamon and hollandaise

Cornish mackerel, grilled squid, Salicornia and anchovy cream

Tortelloni of Devon crab, velvet crab velouté and sea herbs (+ £6.50)

Mains

Loin of cod, barley, barbequed octopus, nduja roasted cauliflower

Aged honey roast duck, creamed polenta, tardivo and hen of the woods

Crisp Iberico suckling pig, smoked potato, grilled hispi cabbage, radish and apple

Barbequed cote de boeuf, potato gratin, Chiswick garden salad (+ £10.50pp sharing)

Cornish Turbot, crushed Jersey royals, sea cresses and shrimp butter (+ £8.50)

Roast Herdwick lamb, potato galette, kohlrabi, tropea onion, lemon and caper

Spring green agnolotti, smoked ricotta, morels, asparagus and pecorino

Three Courses £75.00

Coffee: £5.50. Mineral water: £4.50. 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.

Our game dishes may contain shot.

Smoking is not permitted on the terrace.

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Desserts

Bramley apple crumble soufflé, vanilla ice cream

2021, Late Harvest Chenin Blanc, Cullen, Margaret River, Australia, £13.00

Warm caramel tart, yoghurt ice cream

2014, Nectar Muscato di Samos, l'Union de Cooperatives Vinicoles, Samos, Greece, £12.00

Mille feuille of kumquat, vanilla cream and makrut lime

2020, Late Harvest Gewurztraminer, Montes Alpha, Curico, Chile, £8.00

Frozen panna cotta, poached Yorkshire rhubarb, gariguettes and doughnut

2020, Muscat Beaumes de Venise, Dom de Bernardins, Rhone, France, £8.00

Bitter chocolate delice and malted milk ice cream

Ratafia, Domaine Geoffroy, Champagne, France, £15.00

Sorbet: Clementine and blood orange

Buchanan's seasonal cheese

Comte, Tunworth, Fourme d'Ambert

2010, Rieussec, 1ères Cru Classé, Sauternes, Bordeaux, France. £15.00

Or

10 year old tawny Port, Graham's, £10.00

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