

LA TROMPETTE

La Trompette will be reopening Sunday dinner with free corkage from the 5th of May.

Dinner

Langham Corallian English Sparkling Wine - £17

New Season Rhubarb Gin and Tonic - £15

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

Starters

Wild garlic and parsley velouté with rabbit kromeski

Veal tartare, truffle cream, Norfolk asparagus, pickled artichokes and crisp lavosh

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

Grilled sprouting broccoli, Jerusalem artichokes, truffled almond pesto, pickled pear and aged pecorino

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

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

Mains

Roasted chicken and leg raviolo, white onion velouté, asparagus, trompettes and crisp pancetta

New season asparagus, dauphinoise croquettes, morels, Jerusalem artichoke purée and wild garlic

Wild sea bass, St Austell bay mussels, Norfolk asparagus, leek hearts, crème fraiche and chives (+£8.50)

Scottish cod with olive oil creamed potatoes, wild garlic salsa verde, spiky artichokes and piquillo peppers

Devonshire duck breast with an oxtail and bacon fondant, sprouting broccoli, pickled walnut and red wine

Suffolk pork presa, celeriac purée, baby lou potato, apple, sauce charcutière and crackling

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.

Smoking is not permitted on the terrace

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Desserts

Apricot soufflé with vanilla ice cream and crushed amaretti

2021, Quarts de Chaume Grand Cru 'La Martinière, Vincent Ogereau, Loire, France, £18.00

Chocolate, peanut and salted caramel delice with banana ice cream

2013, Commandaria, Kyperounda, Cyprus £14

Yorkshire rhubarb, crisp wafers, vanilla diplomat, honey and stem ginger ice cream

2016, Cyprés de Climens, Barsac Bordeaux, £13.00

Passionfruit posset with exotic fruits, mint and lime

1918 Solera, Pedro Ximénez, Ximénez-Spinola, £18.00

Mango and coconut yoghurt sorbet

2018, Feiler-Artinger Beerenauslese, Rust, Burgenland, Austria, £13.00

La Fromagerie seasonal cheese board (+£7.50)

Graham's 10 year old Tawny Port, £12.50

Digestifs & Dessert cocktails

Espresso Martini - £15

Kummel Wolfschmidt - £10

Coupre VS Cognac - £14

Skinos Mastiha - £10

Three Courses £82.50

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

An optional 15% service charge will be added to your bill.

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