

LA TROMPETTE

DINNER Sample Menu

Starters

Wild garlic velouté with crisp hens egg and parmesan emulsion
Pork loin tonnato with fine green beans, Ortiz anchovies, capers and crackling
Salmon sashimi, pickled rhubarb dressing, white soy, crème fraiche and pistachios
Hass avocado, Tokyo turnips, enoki mushrooms, yuzu ponzu, chilli, ginger and toasted sesame
Crab and scallop tortelloni with creamed bisque, pickled cucumber and basil (+£8.50)
Foie gras and chicken liver parfait, Sauternes, pistachios and toasted brioche

Mains

Roast cod, olive oil creamed potatoes, globe artichokes, winter tomatoes and basil pesto
Crisp sea bream, bouillabaisse sauce, new season asparagus, aioli potatoes, fennel and chives
Wye valley asparagus, tenderstem broccoli, dauphinoise croquettes, morels, wild garlic and parmesan
Aged beef fillet, lyonnaise and bacon potato fondant, sprouting broccoli and pickled walnut (+£10.50)
Devonshire duck and spiced leg croustillant, rainbow chard, crushed turnips, orange and pistachio
Corn fed chicken breast and stuffed morels, crushed potatoes, baby leeks and crisp pancetta

Desserts

Banana soufflé with butter pecan ice cream
Chocolate, praline and salted caramel delice with milk ice cream
La Trompette seasonal cheese plate, fruit bread, crackers and chutney (+£9.50)
Passion fruit tart, Kent mango and white chocolate ice cream
Blood orange and lychee sorbet
Creme brûlée

Three Courses £95.00

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

Smoking is not permitted on the terraces.