LA TROMPETTE

DINNER Sample Menu

Charles Heidsieck Brut Réserve Champagne - £21 White Peach Bellini - £16

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

Starters

French onion and oxtail soup with Gruyère crouton
Foie gras and chicken liver parfait, Sauternes, pistachios and toasted brioche
Tuna sashimi, yuzu and white soy, avocado, toasted sesame, coriander, ginger and chilli
Roasted and shaved cauliflower, cashew milk, king oyster mushrooms, toasted almonds and truffle
Baked beets and new season figs, goats curd, hazlenuts, orange, mustard and bitter leaves
Scallop and lobster tortelloni with creamed bisque and basil (+£8.50)

Mains

Stone bass with mussels, coco beans, trombetta courgettes, crème fraiche and chives
Cornish monkfish and grilled octopus, sardine dressing, cavatelli, fennel, samphire and aioli
Veal rump cap with butternut squash purée, roscoff onion, chanterelles, fondant potato and roasting juices
Devonshire duck and spiced leg pastilla, roasted quince, crushed root vegetables and celeriac purée
Pork cheek blanquette and roast loin, charlotte potatoes, green beans, mustard and crackling
Mushroom arancini, baby beetroot, trompette de la mort, white onion velouté and sage

Desserts

Banana soufflé, passionfruit ice cream
Chocolate crunch mille-feuille, dulce de leche, hazelnuts and milk ice cream
Vanilla panna cotta, French figs, blackcurrant juice, almonds and warm citrus beignet
Seasonal cheese board, fruit bread, crackers and chutney (+£9.50)
Pear tarte tatin with butter pecan ice cream
Mango 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.