

LA TROMPETTE

Dinner Sample Menu November 2023

Blood Orange Spritz - £15

Langham Corallian English Sparkling Wine - £17

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

Starters

White onion velouté with duck croquettes and pickled walnut

Cured sea bass, citrus crème fraiche, kohlrabi, apple, lime and iced horseradish

Purple sprouting broccoli, bagna cauda, poached hens egg, crisp potatoes and Ortiz anchovies

Roasted beetroot with goats curd, miyagawa clementines, fennel, mustard and hazelnuts

Foie gras and chicken liver parfait, Muscat jelly, toasted pistachios and brioche

Crab and scallop raviolo with creamed bisque and basil (+£6.50)

Mains

Hand rolled pappardelle, slow cooked ceps, black truffle and aged parmesan

Venison loin, celeriac and quince tarte fine, sautéed bitter leaves and chestnuts (+£10.50)

Crisp sea bream with leek and mushroom fondue, fondant potato, cauliflower, truffle and toasted almonds

Roasted stone bass with baby lou potatoes, bouillabaisse, mussel kiev, rouille and monk's beard

Veal rump and glazed cheek with creamed polenta, roasted tomato and gremolata

Suffolk pork rib eye with pumpkin purée, girolles, sage, apple and crackling

Three Courses £77.50

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.

Smoking is not permitted on the terrace

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Desserts

Banana souffle with passion fruit ice cream

2018, Quarts de Chaume Grand Cru 'La Martinière, Vincent Ogereau, Loire, France, £18.00

Prune and Armagnac tart with clotted cream

15 Year Old Medium Sweet Madeira, D'Oliveiras, Portugal, £8.50

Chocolate and praline delice, salted caramel, honeycomb, milk ice cream

2021, Maury Vin Doux Naturel, Domaine Poudereux, Rousillon, France, £9.00

Pineapple carpaccio, coconut yoghurt sorbet, lime, mint and chilli

2018, Feiler-Artinger Beerenauslese, Rust, Burgenland, Austria, £13.0

Pear tarte tatin with mascarpone and vanilla ice cream

2013, Cyprés de Climens, Barsac, Bordeaux, France, £13.00

La Fromagerie seasonal cheese board (+£7.50)

Graham's 10YO Tawny Port, £12.00

Digestifs & Dessert cocktails

Julien Guillot Marc de Bourgogne 2006 £16

Distellerie du Gorvello Fine Bretagne Eau de Vie de Cidre Tradition £15

Rusty Nail £15

Espresso Martini £15

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