

LA TROMPETTE

Delavenne Grand Cru Brut Champagne £16 a glass
Honeymoon Melon Bellini £15

Dinner July 2022

Starters

Chilled courgette soup, crisp prawn and basil courgette flower
Cured chalk stream trout, apple, cucumber, pickled radish, crème fraiche
Salad of garden beets, artichoke, summer leaves and smoked ricotta
Scorched mackerel, grilled squid, sea herbs and anchovy cream
English asparagus, cacklebean egg, coppa and sriracha hollandaise
Veal carne cruda, elderberry capers, ceps and potato crisps
Paignton cock crab linguine, chilli, parsley and preserved lemon (+ £7.50)

Mains

Cornish seabass, borlotti beans, girolles, datterini tomatoes and nduja (+£7.50)
Aged honey roast duck, beluga lentils, garden chard and hen of the woods
Loin of cod, herb gnocchetti, peas, mousserons and garden lettuce
Iberico suckling pig, smoked potato, grilled hispi cabbage, radish and apple
Roast Herdwick lamb, potato galette, kohlrabi, garden beets, lemon and caper
Spring green agnolotti, morels, asparagus, fresh peas and pecorino
Barbecued cote de boeuf, roast hayselden potatoes, Chiswick garden salad (+ £10.50pp sharing)

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.

LA TROMPETTE

Desserts

Yorkshire rhubarb and gooseberry crumble soufflé and buttermilk ice cream

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

Tres leches, raspberries and elderflower

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

Passionfruit tart, alfonso mango and makrut lime

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

Honey cake, wild apricots and fig leaf ice cream

2001, Guiraud, 1ères Cru Classé, Sauternes, Bordeaux, France, £18.00

Bitter chocolate delice, cherries and sourdough ice cream

2018, Maury Vin Doux Naturel, Domaine Pouderoux, France, £9.00

Sorbet: Honeymoon melon, Solero

La Fromagerie seasonal cheese

Macconaise, Bix, Napoleon, Yarlinton and Fourme d'Ambert (+ £7.50)

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

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.