

LA TROMPETTE

LUNCH SAMPLE MENU

July 2025

Langham Corallian English Sparkling Wine - £19

White Peach Bellini - £16

Starters

Foie gras and chicken liver parfait, Sauternes, pistachios and toasted brioche
Lobster and scallop tortelloni with creamed bisque, pickled cucumber and basil (+£8.50)
New season tomatoes with crushed green olives, smoked paprika aioli, basil and wild rocket
Chilled ajo blanco, charentais melon, pickled cucumber, elderflower and extra virgin olive oil
Rabbit Caesar with globe artichokes, cos lettuce, confit tomatoes and Ortiz anchovies
Cured bream, citrus crème fraîche, kohlrabi, apple, lime and iced horseradish

Mains

Roast cod with olive oil creamed potato, baby artichokes, confit tomatoes and basil pesto
Spring lamb loin and crisp belly, baby lou potatoes, broccoli, piquillo peppers and salsa verde
Cornfed chicken breast, petits pois à la française, fondant potato, baby carrots, lardons and roasting juices
Devonshire duck and spiced leg croustillant, cherries, endive, crushed turnips and toasted pistachios
Crisp stone bass with nduja butter, coco de paimpol, mussels, watercress, fennel and aioli
Spinach and ricotta agnolotti with broad beans, girolles, mint, lemon and pecorino

Desserts

Strawberry and vanilla tartlet with yoghurt sorbet
Raspberry soufflé with vanilla and mascarpone ice cream
La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£8.50)
Toasted almond custard with poached cherries and caramelised bricelet
Chocolate, peanut and salted caramel delice with milk ice cream
Passion fruit and lychee sorbet

Three Courses £65.00

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.