

# LA TROMPETTE

*Delavenne Grand Cru Brut Tradition Champagne NV £14.50*

*Italian Black Fig Vodka Sbagliato £13*

## Lunch Friday 4<sup>th</sup> December 2020

### Canapé

Freshly shucked Poole rock oysters, garden habanada tabasco £3.00 each

### Starters

Cured gilt head bream, clementine, celtuce, ginger and English wasabi

Pear and celeriac soup, sprout tops, chestnuts, Mont d'or and brioche

Chiswick garden beets and turnips, coppa con collo and pickled walnuts

Ragout of Berkshire deer, cavatelli, tokyo turnips, black olive and pecorino

Grilled mackerel and squid, fregola and garden habanada chillies

Roast butternut squash, Graceburn feta, pecans and pomegranate

### Special Starter

Hand rolled linguine, white truffle and pecorino (£6.50 per gram)

### Mains

Cornish turbot, pumpkin gnocchetti, chanterelles and hazelnut pesto (+ £5.50)

Roast Herdwick lamb, smoked potatoes, parsnips and winter greens

Tamworth porchetta, grilled hispi cabbage, golden turnip gratin and apple

Loin of cod, buttermilk barley, mussels, pancetta and cauliflower

Three cornered leek tart with cauliflower, walnuts and shaved Beaufort

Glazed featherblade of Belted Galloway beef, field mushroom, mac'n'cheese

### Desserts

Rhubarb and custard mille feuille and stem ginger

Pumpkin custard tart, coffee ice cream and medjool date

Bramley apple and pain d'epices crumble soufflé, buttermilk ice cream

Milk chocolate delice, brazil nuts and tutti frutti ice cream

Christmas pudding, brown butter ice cream

Sorbets: rhubarb, grapefruit and vanilla, yoghurt and elderflower

*St Maure de Touraine, Vacherin Mont D'or, Cornish Gouda and Cropwell Bishop Stilton*

Coffee: £3.95. Mineral water: £3.95. Filtered water: complimentary

An optional 12.5% service charge will be added to your bill.

**Please note that our terrace is a non-smoking area.**

**Our game dishes may contain shot.**

**Food allergies and intolerances:**

Before ordering please speak to a manager about your requirements.