

# LA TROMPETTE

## LUNCH

Wednesday 3<sup>rd</sup> September 2025

Langham Corallian English Sparkling Wine - £19

White Peach Bellini - £16

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

### Starters

Scallop and lobster tortelloni with creamed bisque and basil (+£8.50)

Foie gras and chicken liver parfait, Sauternes, pistachios and toasted brioche

Burrata pugliese, yellow peach, fine beans, globe artichokes and truffled almond pesto

Tuna sashimi, yuzu and white soy, avocado, toasted sesame, coriander, ginger and chilli

Heirloom tomatoes, crushed green olives, smoked paprika aioli, basil and wild rocket

Sweetcorn velouté with confit rabbit, beurre noisette and sherry vinegar

### Mains

Roast cod with olive oil creamed potato, baby artichokes, confit tomatoes and basil pesto

Rump of veal with butternut squash purée, sweetcorn, girolles, fondant potato and roasting juices

Devonshire duck and spiced leg croustillant, cherries, endive, crushed turnips and toasted pistachios

Pork cheek blanquette and roast loin, charlotte potatoes, runner beans, mustard and crackling

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

Banana soufflé with passionfruit ice cream

Lemon posset, blackberries, blackcurrant juice and poppy seed meringues

La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£8.50)

Chocolate, peanut and salted caramel delice with milk ice cream

Pear tarte tatin with butter pecan ice cream

Strawberry and coconut yoghurt sorbet

Crème brûlée

### 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.

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## Desserts

Banana soufflé with passionfruit ice cream

*2022, Grüner Veltliner, Waldschütz, Eiswein, Wagram, Austria, £14.00*

Chocolate, peanut and salted caramel delice with milk ice cream

*NV Mission, Angelica, Sabelli-Frisch, El Aliso, Lodi, USA £12.50*

Pear tarte tatin with butter pecan ice cream

*2023, Cordon Cut Riesling, Mnt. Horrocks, Clare Valley, Aus, £17.50*

La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£8.50)

*Graham's 10 year old Tawny Port, £12.50*

Lemon posset, blackberries, blackcurrant juice and poppy seed meringues

*2021 Harslevelu, Hetszolo, Late Harvest Tokaji, Hungary, £12.00*

Strawberry and coconut yoghurt sorbet

*2022, Muscat Beaumes de Venise, Dom. Bernardins, Rhone, France, £12.00*

Crème brûlée

*2018, Lieutenant de Sigalas, Sauternes, Bordeaux, France, £12.00*

## Digestifs & Dessert cocktails

Espresso Martini - £15

Coupre VS Cognac - £14

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