

LA TROMPETTE

LUNCH Sample June 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

Cuttlefish and sardine bolognese with hand rolled linguine, aioli and gremolata

Chilled ajo blanco, charentais melon, pickled cucumber, elderflower and extra virgin olive oil

Hass avocado, Tokyo turnips, enoki mushrooms, yuzu ponzu, chilli, ginger, sesame and coriander

Roast veal sweetbreads, truffled almonds, English asparagus and sherry vinegar (+£8.50)

Salmon sashimi with pickled rhubarb dressing, white soy, crème fraiche and pistachios

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

Mains

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

Stone bass, St Austell Bay mussels, crisp potato galette, asparagus, beurre blanc and chives

Cornfed chicken breast, petits pois à la française, fondant potato, baby carrots, lardons and roasting juices

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

Spring lamb loin and crisp belly, baby lou potatoes, asparagus, piquillo peppers and salsa verde

English asparagus, dauphinoise croquettes, morels, garlic and aged parmesan

Desserts

Raspberry soufflé with vanilla and mascarpone ice cream

Chocolate, peanut and salted caramel delice with milk ice cream

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

Toasted almond custard with poached cherries and caramelised bricelet

Lemon and lime tart with Greek yoghurt sorbet

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.

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Desserts

Lemon and lime tart with Greek yoghurt sorbet

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

Raspberry soufflé with vanilla and mascarpone ice cream

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

Chocolate, peanut and salted caramel delice with milk ice cream

2022, Recioto della Valpolicella, Antolini, Italy, £12.50

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

Graham's 10 year old Tawny Port, £12.50

Toasted almond custard with poached cherries and caramelised bricelet

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

Passion fruit and lychee sorbet

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

Digestifs & Dessert cocktails

Espresso Martini - £15

Coupre VS Cognac - £14

Coffee: £5.50. Mineral water: £5.00. Filtered water: complimentary.

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