

LA TROMPETTE

LUNCH Sample Menu

White Peach Bellini - £15

Ayala Brut Majeur Champagne - £21

Maldon rock oyster with tamarillo hot sauce, celery and lime (+£5.25 each)

Starters

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

Halibut sashimi with yuzu and white soy, avocado, sesame, coriander, pickled ginger and chilli

Roasted and shaved cauliflower, cashew milk, king oyster mushrooms, toasted almonds and truffle

Heirloom tomatoes with smoked paprika aioli, crushed green olives, sourdough croutons and rocket

Rabbit and wild mushroom tortelloni with sweetcorn velouté, runner beans and sherry vinegar

Creamed langoustine bisque with basil chantilly and prawn croustillant

Mains

Caramelised gnocchi and roasted ceps, crown prince pumpkin, sage butter and pine nuts

Crisp sea bream and octopus, coco beans, sardine vinaigrette, friggiteli peppers and gremolata

John dory with creamed potatoes, sprouting broccoli, brown shrimps, capers, lemon and beurre noisette

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

Devonshire duck and leg croustillant with crushed root veg, celeriac puree, damson and pistachio

Veal rump cap with pumpkin puree, fondant potato, Scottish girolles and roasting juices

Desserts

Pear tarte tatin with butter pecan ice cream

Apple and blackberry crumble soufflé with vanilla ice cream

Vanilla panna cotta, Lovita plums, blackcurrant juice and a warm citrus beignet

La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£9.50)

Chocolate, peanut and salted caramel bar, reduced milk ice cream

Coconut yoghurt and blackcurrant sorbet

Three Courses £65.00, Two Courses £55.00

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.

NB: We are unable to accommodate customers with anaphylaxis or any other life-threatening allergy.

Smoking is not permitted on the terraces