

LA TROMPETTE

LUNCH Sample Menu

White Peach Bellini - £16

Ayala Brut Majeur Champagne - £21

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

Starters

Hand rolled linguine with creamed lobster bisque, brown shrimps and basil
Thinly sliced pork loin, nduja butter, grilled sprouting broccoli, aioli and crackling
Salad of new season tomatoes with tonnato dressing, Ortiz anchovies, rocket and parmesan
Salmon sashimi with yuzu and white soy, avocado, sesame, coriander, pickled ginger and chilli
Chilled ajo blanco, charentais melon, pickled cucumber, elderflower and extra virgin olive oil
Foie gras and chicken liver parfait, Sauternes, pistachios and toasted brioche

Mains

Roast cod with olive oil mash, globe artichokes, confit tomatoes and basil pesto
Lamb loin and crisp belly, roasted courgettes, gnocchi, piquillo peppers, anchovy and garlic
Crisp sea bream, St Austell Bay mussels, baby lou potatoes, asparagus, chives and beurre blanc
Corn fed chicken breast with peas, pancetta, mousserons, crisp potato galette and new season asparagus
Devonshire duck and spiced leg croustillant with rainbow chard, crushed turnips, orange and pistachio
Wye valley asparagus, tenderstem broccoli, dauphinoise croquettes, morels, garlic and parmesan

Desserts

Raspberry soufflé with vanilla mascarpone ice cream
Caramelised puff pastry with crème diplomat and English strawberries
La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£9.50)
Chocolate, peanut and salted caramel bar with reduced milk ice cream
White chocolate and blackcurrant ripple ice cream, lychee 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

Smoking is not permitted on the terraces.