

LA TROMPETTE

LUNCH SAMPLE MENU

Langham Corallian English Sparkling Wine - £17

White Peach Bellini - £15

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

Starters

Crab and scallop tortelloni with creamed bisque and basil (+£8.50)

Foie gras and chicken liver parfait with sauternes, pistachios and toasted brioche

Salad of Vesuvio and Datterini tomatoes, buffalo mozzarella, crushed green olives, rocket and basil

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

Thinly sliced veal rump cap, bagna cauda, crisp polenta, fine beans and bitter leaves

Sweetcorn velouté with confit chicken oysters, Scottish girolles and crispy shallots

Mains

Lamb loin and crisp belly, roasted courgettes, gnocchi, confit tomatoes, anchovy and garlic

Olive and parmesan stuffed artichoke, summer vegetables, enoki mushrooms and white onion purée

Suffolk pork rib eye with chorizo, mojo fondant potato, girolles, sweetcorn, friggitelto pepper and crackling

Anjou pigeon with port roasted figs, crushed root veg, leg pastilla, celeriac puree and crispy pancetta (+£10.50)

Roast cod with spiced carrot purée, crisp potatoes, chicken beurre noisette, capers, lemon and shrimps

Crisp sea bream with sardine dressing, piperade, Ratte potato, artichoke, basil and aioli

Two Courses £55.00

Coffee: £5.50. Mineral water: £4.50. Filtered water: complimentary.

An optional 15% 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

Chocolate soufflé with vanilla ice cream and toasted almonds

2021, Recioto della Valpolicella, Antolini, £12.00

Warm prune and almond croustade with Calvados ice cream

1918 Solera, Pedro Ximenez, Ximenez-Spinola, Spain, £18.00

Lemon verbena posset, strawberries, raspberries and poppy seed meringues

2021, Szóló, Dolce Musa, Tokaji, Hungary, £13.50

Vanilla, salted caramel and pecan éclair, poached pear and beurre noisette ice cream

2011, Beres Tokaji, 5 Puttunyas, Tokaj, £17.50

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

Graham's 10 year old Tawny Port, £12.50

Raspberry sorbet and lemon verbena ice cream

Digestifs & Dessert cocktails

Espresso Martini - £15

Coupre VS Cognac - £14

Three Courses £65.00

Coffee: £5.50. Mineral water: £4.50. Filtered water: complimentary.

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Smoking is not permitted on the terrace