

LA TROMPETTE

LUNCH Sample Menu

2017 Langham Blanc de Blancs, Dorset - £19

White Peach Bellini - £16

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

Starters

French onion and oxtail soup with Gruyère crouton

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

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

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

Baked beets and new season figs, goats curd, hazlenuts, orange, mustard and bitter leaves

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

Mains

Stone bass with mussels, coco beans, trombetta courgettes, crème fraîche and chives

Cornish monkfish and grilled octopus, sardine dressing, cavatelli, fennel, samphire and aioli

Veal rump cap with butternut squash purée, roscoff onion, chanterelles, fondant potato and roasting juices

Devonshire duck and spiced leg pastilla, roasted quince, crushed root vegetables and celeriac purée

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

Mushroom arancini, baby beetroot, trompette de la mort, white onion velouté and sage

Desserts

Banana soufflé, passionfruit ice cream

Chocolate crunch mille-feuille, dulce de leche, hazelnuts and milk ice cream

Vanilla panna cotta, French figs, blackcurrant juice, almonds and warm citrus beignet

Seasonal cheese board, fruit bread, crackers and chutney (+£9.50)

Pear tarte tatin with butter pecan ice cream

Mango 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.

Smoking is not permitted on the terrace