

LA TROMPETTE

Delavenne Grand Cru Brut Champagne £15 a glass

Trompette Apple Martini £13

November 2021

Starters

Crown prince pumpkin soup with sage, gouda and onion churros

Poached blonde skate, avruga caviar, smoked eel and crème fraîche

Tortellini of Devon crab, velvet crab velouté and sea herbs

Chicken liver parfait, toasted brioche, wild cranberry and quince chutney

Warm salad of koginut squash, celeriac, artichokes, feta and candied walnuts

Cured gilthead bream, habanada, green clementine, radish and English wasabi

Scorched mackerel, Autumn leaves, puntarella, tardivo and oyster cream

Linguine, Alba white truffles and aged pecorino (+ £20.00 2g per person)

Mains

Roast loin of cod, Jerusalem artichokes, black garlic and roast salsify

English guinea fowl, three cornered garlic spätzle, pumpkin, sunflower seed pesto

Crisp middlewhite suckling pig, creamed potato, grilled cabbage, carrot, swede and quince

Barbecued cote de boeuf and short rib, potato galette, persillade of hen of the woods (+ £9.50)

Roast Herdwick lamb, crisp potato, golden turnip, cavolo nero, lemon and caper

Italian white sweet potato agnolotti, sage, beurre noisette, trompettes and pecorino

Cornish turbot, new potatoes, Torbay prawns, leeks hearts and buttermilk beurre blanc (+ £9.50)

Roast fallow deer, clapshot, parsley root, pickled blackberries

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

An optional 12.5% service charge will be added to your bill.

Food allergies and intolerances:

Before ordering please speak to a manager about your requirements

Our game dishes may contain shot.

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Desserts

Cox's pippin tarte tatin, crème chantilly

2011, Tokaji, 5 Puttonyos, Disznoku, Hungary, £12.00

Banana soufflé, passion fruit ice cream

2011, Nectar Muscat, l'Union de Cooperatives Vinicoles de Samos, Greece, £12.00

Praline cake, poached pears, vanilla ice cream

2013, Barsac 1^{er} Cru Classe, Ch. Coutet, France. £12.00

Warm hawthorne honey tart, Chiswick garden quince

2019, Late Harvest Gewurztraminer, Montes Alpha, Curico, Chile, £8.00

Bitter chocolate delice and malted milk ice cream

2018, Domaine Poudereux, VdN Maury, France, £9.00

Sorbet: Grapefruit and vanilla

Buchanan's seasonal cheese

36 month matured Gouda, Mont d'Or and Fourme d'Ambert

NV, Banyuls Ambré, Domaine du Traginer, Roussillon, France, £13.00

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