

# LA TROMPETTE

## DINNER

Sunday 15<sup>th</sup> September 2024

Charles Heidsieck Brut Réserve Champagne - £18.50

Trompette Tropical Punch - £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

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

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

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

Sweetcorn velouté with chorizo picante, Scottish girolles and crispy shallots

### Mains

Suffolk pork rib eye with pumpkin purée, fondant potato, girolles, apple, sage and crackling

Ox cheek and roasted sirloin with dauphinoise potatoes, glazed carrots, pickled walnut and red wine

Anjou pigeon, port roasted figs, crushed root veg, leg croustillant, celeriac purée and crispy pancetta (+£10.50)

Crisp pumpkin and chickpea pastillas, roasted sweet potato, jalepeno, avocado, coriander, mint and feta

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

### Desserts

Prune, almond and Armagnac tart with clotted cream

Chocolate soufflé with vanilla ice cream and toasted nuts

Lemon verbena posset, strawberries, raspberries and poppy seed meringues

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

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

Raspberry sorbet and lemon verbena ice cream

### Three Courses £82.50

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.