

# LA TROMPETTE

## DINNER SAMPLE MENU

July 2025

**Charles Heidsieck Brut Réserve Champagne - £21**

**White Peach Bellini - £16**

### Starters

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

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

New season tomatoes with crushed green olives, smoked paprika aioli, basil and wild rocket

Chilled ajo blanco, charentais melon, pickled cucumber, elderflower and extra virgin olive oil

Rabbit Caesar with globe artichokes, cos lettuce, confit tomatoes and Ortiz anchovies

Citrus cured bream, crème fraîche, kohlrabi, apple, lime and iced horseradish

### Mains

Roast cod with olive oil creamed potato, baby artichokes, confit tomatoes and basil pesto

Spring lamb loin and crisp belly, baby lou potatoes, broccoli, piquillo peppers and salsa verde

Devonshire duck and spiced leg croustillant, cherries, endive, crushed turnips and toasted pistachios

Cornfed chicken breast, petits pois à la française, fondant potato, baby carrots, lardons and roasting juices

Crisp stone bass with nduja butter, coco de paimpol, mussels, watercress, fennel and aioli

Spinach and ricotta agnolotti with broad beans, girolles, mint, lemon and pecorino

### Desserts

Raspberry soufflé with vanilla and mascarpone ice cream

Chocolate, peanut and salted caramel delice with milk ice cream

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

Toasted almond custard with poached cherries and caramelised bricelet

Strawberry and vanilla tartlet with yoghurt sorbet

Passion fruit and lychee sorbet

### Three Courses £95.00

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.