

# LA TROMPETTE

**Delavenne Grand Cru Brut Champagne £15 a glass**

**Trompette Apple Martini £13**

**December 2021**

## **Native oysters (£4.50 each)**

Habanada tabasco or Mignonette dressing

## **Starters**

Cream of cep and artichoke soup with sage, gouda churros

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

Grilled Cornish squid, hand rolled fregola, preserved lemon and nduja butter

Cured gilt head bream, habanada, green clementine, radish and English wasabi

Roast red leg partridge, trompettes, toasted barley, chestnuts and pear

Caramelised veal sweetbread, ewe's curd gnudi, oregano and chanterelles

Scorched mackerel, Winter leaves, puntarella, tardive, and oyster cream

## **Special Starter**

**Linguine, Alba white truffles and aged pecorino (+ £9.50 per gram)**

## **Mains**

Roast Cornish monkfish, Jerusalem artichokes, roast cauliflower and black garlic (+ £7.50)

Aged honey roast duck, creamed potato, red cabbage, parsley root and burnt orange

Barbecued cote de boeuf, mac 'n' cheese, Chiswick garden salad (+ £10.50pp sharing)

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

Delice pumpkin agnolotti, sage, beurre noisette, trompettes and pecorino

Crisp Iberico suckling pig, potato gratin, glazed endive, carrot, swede and quince

Loin of cod, Torbay shrimp butter, mussels, leeks, seaweed dumplings

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 (for 2 sharing)

*2006, Mosel Auslese, Kröv Steffensberg, Staffelter Hof, Germany, £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

*2020, Cut Cane Riesling, Mnt. Horrocks, Clare Valley, Aus, £13.50*

Mille feuille of Kent mango and makrut lime

*2019, Muscat Beaumes de Venise, Dom de Bernardins, France, £8.00*

Spiced pumpkin tart, stem ginger ice cream

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

Bitter chocolate delice and malted milk ice cream

*10 year old tawny Port, Graham's, £10.00*

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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