

LA TROMPETTE

DINNER

White Peach Bellini - £16

Ayala Brut Majeur Champagne - £21

Maldon rock oyster with tamarillo hot sauce, celery and lime (+£5.25 each)

Starters

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

Thinly sliced pork loin with nduja butter, sprouting broccoli, borlotti beans, aioli and crackling

Citrus cured sea bass, elderflower vinegar, apple, cucumber, spring onions, kohlrabi and iced horseradish

Vesuvios and datterino tomatoes, smoked paprika aioli, crushed green olives, rocket and wild fennel

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

Lobster and scallop tortelloni with creamed bisque, pickled cucumber and basil (+£8.50)

Mains

Lamb a la nicoise with olive oil mash, fine green beans, artichokes and basil

Roast cod with chorizo, coco beans, courgettes, sweetcorn, chilli, anchovy and garlic

Feta, spinach and pine nut pastilla, grilled broccoli, aubergine puree, harissa, cucumber, yoghurt and mint

Devonshire duck, spiced leg croustillant, caramelised endive, crushed turnips, sour cherry and pistachio

Crisp sea bream, St Austell Bay mussels, baby lou potatoes, runner beans, chives and beurre blanc

Roast rabbit leg, peas, Morteau sausage, girolles, crisp potato galette and baby carrots

Desserts

Raspberry soufflé with vanilla mascarpone ice cream

Caramelised pain perdu with poached cherries and toasted almond ice cream

La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£9.50)

Vanilla panna cotta, English strawberries, poppy seed meringues and lemon verbena

Chocolate, peanut and salted caramel bar with reduced milk ice cream

Strawberry sorbet and blackcurrant ice cream

Three Courses £95.00, Two Courses £80.00

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

NB: We are unable to accommodate customers with anaphylaxis or any other life-threatening allergy.

Smoking is not permitted on the terraces.

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Desserts

Raspberry soufflé with vanilla mascarpone ice cream

2003 Ch. Rieussec 1er Cru Classé Sauternes, Bordeaux, France £20.00

Chocolate, peanut and salted caramel bar with reduced milk ice cream

2024 Maury-Grenat, Domaine Pouderoux, Roussillon, France £11.00

La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£9.50)

Graham's 10 year old Tawny Port £12.50

Vanilla panna cotta, English strawberries, poppy seed meringues and lemon verbena

2022 Coteaux de l'Aubance, Domaine de Montgilet, Loire, France £14.50

Caramelised pain perdu with poached cherries and toasted almond ice cream

2011 6 Puttonyos, Árvay, Tokaji, Hungary £25.00

Strawberry sorbet and blackcurrant ice cream

2022 Grüner Veltliner, Waldschütz, Eiswein, Wagram, Austria £14.00

Digestifs & Dessert cocktails

Espresso Martini - £15

Baron de Sigognac (Armagnac) 10 yrs - £16

Blanche d'Armagnac AOC, Diamant Blanc - £25

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