

LA TROMPETTE

Delavenne Grand Cru Brut Champagne £15 a glass

Chiswick Damson Punch £13

Sample Menu

(subject to change dependant upon market availability)

Starters

Cured gilt head bream, English wasabi, radish, cucumber
Velvet crab velouté, devilled trout and crab toasted muffins
Roast veal sweetbread, toasted grains, broad beans and garden cos
Cornish mackerel, smoked eel, horseradish, artichokes and garden beets
Honey glazed quail, pickled turnips, girolles, black pudding and tamarind
Grilled Cornish squid, spiced aubergine, coco de Paimpol and harissa
Hand rolled linguine, Australian black truffle and pecorino (+ £4.50 per gram)

Mains

Wild seabass, fresh borlotti beans, trombetta courgette and habanada chilli (+ £8.50)
Loin of cod, clams, sea cress, herb gnocchetti and preserved lemon
Somerset Saxon chicken, spätzle, peas, broad beans, mousseron and parmesan
Spring green and ricotta agnolotti, nasturtium pesto, artichokes and pecorino
Grilled sirloin and short rib of beef, galette and persillade of girolles (+ £8.50)
Herdwick spring lamb, black olive, polenta, artichokes and bay
Roast crisp Iberico pig, smoked potatoes, horseradish, carrots and apricot

Desserts

Poached apricot and vanilla mille feuille
Rhubarb crumble soufflé, rhubarb ripple ice cream
Bitter chocolate delice, cherries and toasted almond ice cream
English strawberries, burnt elderflower cream
Hawthorn honey tart and gooseberries
Apricot sorbet
Cheese
Westcombe Cheddar, St Felicien and Gorgonzola

Coffee: £5.50. Mineral water: £4.50. Filtered water: complimentary
An optional 12.5% service charge will be added to your bill.

Please note that our terrace is a non-smoking area.

Food allergies and intolerances:

Before ordering please speak to a manager about your requirements .