

LA TROMPETTE

DINNER Sample Menu

Maldon rock oyster with tamarillo hot sauce, celery and lime (+£4.50 each)

Starters

Double baked truffled Mont d'Or soufflé

Crab and scallop tortelloni with creamed bisque and basil (+£8.50)

Salmon sashimi with pickled rhubarb dressing, white soy, crème fraiche and pistachios

Hass avocado, Tokyo turnips, enoki mushrooms, yuzu ponzu, chilli, ginger, sesame and coriander

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

Jerusalem artichoke velouté with chorizo picante and chives

Mains

Roasted cod, Jerusalem artichokes, chanterelles, baby leeks and chicken beurre noisette

Sussex pork rib eye with pumpkin purée, fondant potato, chanterelles, apple, sage and crackling

Daube de boeuf a la bourguignon with creamed potato, baby carrots, parsnip crisps, lardons and red wine

Wild sea bass with St Austell Bay mussels, Baby Lou potatoes, warm tartare sauce and monk's beard

Venison saddle, crisp potato galettes, cavolo nero, beetroot, quince and peppercorn sauce (+£10.50)

Pumpkin and amaretti agnolotti with trompettes, sage beurre noisette, pine nuts and parmesan

Desserts

Apple crumble soufflé with vanilla ice cream

Chocolate, peanut and salted caramel delice with milk ice cream

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

Vanilla custard, Yorkshire rhubarb, pistachios and caramelised bricelet

Passionfruit ice cream and coconut yoghurt sorbet

Pineapple tarte tatin with lime ice cream

Three Courses £89.50

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.