

LA TROMPETTE

DINNER SAMPLE MENU

Langham Corallian English Sparkling Wine - £17

White Peach Bellini - £15

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

Starters

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

Double baked Mont d'Or soufflé, pickled radicchio and toasted walnuts

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

Devonshire duck breast, potato fondant, celeriac puree, braised red cabbage and bacon

Côte de boeuf, crisp potato gallettes, Roscoff onions and peppercorn sauce (+£12.50pp sharing)

Sea bream with St Austell Bay mussels, laksa, black rice, monks beard, chilli, ginger and coriander

Iberico pork cheek and presa with creamed potato, sauce charcuterie, baby beets, mustard and pancetta

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

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

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

Pineapple tarte tatin with lime ice cream

Mango and coconut yoghurt sorbet

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.