

LA TROMPETTE

Langham Corallian English Sparkling Wine £16

Honeymoon Melon Bellini £15

Lunch July 2022

Starters

Chilled courgette soup, crisp prawn and basil stuffed courgette flower

Salad of garden beets, artichoke, summer leaves and smoked ricotta

Cured chalk stream trout, apple, cucumber, wasabi and crème fraiche

Ragout of aged duck cavatelli, garden pickles, peas and black olive

English asparagus, cacklebean egg, coppa con collo and sriracha hollandaise

Cornish red mullet, hand rolled linguine, fennel, bottarga and preserved lemon

Special

Skewer of BBQ Orkney scallops, piri piri, yoghurt and dhukka spice (+ £7.50)

Mains

Cornish seabass, borlotti beans, girolles, datterini tomatoes and nduja (+ £7.50)

Roast Somerset saxon chicken, tarte fine of new season ceps and summer savoury

Loin of cod, herb gnocchetti, peas, mousserons and garden lettuce

Roast Herdwick lamb, potato galette, kohlrabi, garden chard, lemon and caper

Agnolotti of Chiswick garden greens, morels, asparagus and pecorino

Roast muntjac, heritage grains, black currants and badger beets

Special

Roast rump and shin of English veal, polenta, fresh almonds and oregano (+ £5.50)

Desserts

Tres leches, raspberries and elderflower

Passion fruit tart, Alfonso mango and makrut lime

Yorkshire rhubarb crumble soufflé and buttermilk ice cream

Honey cake, wild apricots and fig leaf ice cream

Bitter chocolate delice, cherries and malted milk

Sorbet: Honeymoon melon, Solero

Macconaise, Napoleon, Bix, Yarlinton and Fourme d'Ambert (+ £7.50)

Menu: £52.50 for three courses

Coffee: £5.50. Mineral water: £4.50. Filtered water: complimentary

An optional 12.5% service charge will be added to your bill.

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.

Smoking is not permitted on the terrace