

# LA TROMPETTE

Langham Corallian English Sparkling Wine £16

Trompette Rhubarb Gin and Tonic £13

## Weekday Lunch May 2022

### Starters

Watercress and wild garlic veloute, toasted sourdough and duck rilette

Salad of tema artichoke, tardivo, puntarella and smoked ricotta

Cured black bream, blood orange, radish, wasabi and crème fraiche

Suckling pig tortelloni, bois boudran, cordyceps, hazelnuts and pecorino

Cornish mackerel, warm brandade, grilled squid and Salicornia

English asparagus, cacklebean egg, Tamworth guanciale and hollandaise

### Special Starter

Devon brown crab cacio e pepe (+ £6.50)

### Mains

Roast Somerset saxon chicken, garlic leaf gnocchetti, hen of the woods

Loin of cod, barley, barbequed octopus and nduja roasted cauliflower

Wild turbot, crushed Jersey royals, sea cresses and shrimp butter (+ £8.50)

Roast Berkshire deer, smoked potatoes, kohlrabi, tropea onion, pickled rhubarb

Rump and short rib of beef, crisp galette, field mushroom persillade (+ £8.50)

Spring green agnolotti, smoked ricotta, morels, asparagus and pecorino

### Desserts

Mille feuille of kumquat, vanilla cream and makrut lime

Bramley apple crumble soufflé and vanilla ice cream

Frozen panna cotta, Yorkshire rhubarb, Gariguettes and doughnuts

Bitter chocolate delice and malted milk ice cream

Warm caramel tart and yoghurt ice cream

Sorbet: Clementine and blood orange

Comte, Tunworth, Fourme d'Ambert

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**