

LA TROMPETTE

DINNER

Friday 27th February 2026

Rhubarb Gin and Tonic- £16

Charles Heidsieck Brut Réserve Champagne - £21

Porthilly rock oyster with tamarillo hot sauce, celery and lime (+£5.25 each)

Starters

Rabbit boudin, celeriac, choucroute, mustard, prunes and pancetta

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

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

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

Crab and scallop tortelloni, creamed bisque, pickled cucumber and basil (+£8.50)

Wild garlic velouté, smoked eel croquettes and lemon oil

Mains

Cornish hake à la Grenobloise, creamed potatoes, leek hearts and roasted beetroot

Devonshire duck breast, red cabbage, fondant potato, spiced carrot purée and red wine

Caramelised gnocchi and roasted ceps, crown prince pumpkin, pine nuts, sage and parmesan

Aged beef rib eye, crisp potato galettes, celeriac purée and wild garlic salsa verde (+£10.50)

Corn fed chicken breast, stuffed morels, crushed potatoes, baby leeks and crisp pancetta

Stone bass, potted shrimp butter, baby lou potatoes, monk's beard, fennel and dill

Desserts

Apple crumble soufflé with vanilla ice cream

Custard tart with poached Yorkshire rhubarb and blood orange

La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£9.50)

Chocolate, praline and salted caramel delice with milk ice cream-

Pain perdu with prune and Armagnac ice cream

Mandarin and lychee sorbet

Three Courses £95.00

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

Smoking is not permitted on the terraces.

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Desserts

Apple crumble soufflé with vanilla ice cream

2003 Ch. Rieussec 1er Cru Classé Sauternes, Bordeaux, France £20.00

Chocolate, praline and salted caramel delice with milk ice cream

NV Mission, Angelica, Sabelli-Frisch, El Aliso, Lodi, USA £12.50

La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£9.50)

Graham's 10 year old Tawny Port £12.50

Custard tart with poached Yorkshire rhubarb and blood orange

2022 Grüner Veltliner, Waldschütz, Eiswein, Wagram, Austria £14.00

Pain perdu with prune and Armagnac ice cream

2003 Ch. Rieussec 1er Cru Classé Sauternes, Bordeaux, France £20.00

Mandarin and lychee sorbet

2020 La Morandina, Moscato d'Asti, Piedmont, Italy £10.00

Digestifs & Dessert cocktails

Espresso Martini - £15

Baron de Sigognac (Armagnac) 10 yrs - £16

Blanche d'Armagnac AOC, Diamant Blanc - £25

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