

# LA TROMPETTE

## Dinner

Saturday 9<sup>th</sup> September 2023

White Peach Bellini - £15

Charles Heidsieck Brut Réserve Champagne - £18.50

## Starters

Smoked mackerel rillettes with crisp lavosh, pickled cucumber, lemon and dill

Cured sea bass, citrus crème fraiche, kohlrabi, apple, lime and iced horseradish

Chilled ajo blanco, charentais melon, pickled cucumber, elderflower and extra virgin olive oil

New season tomatoes, crushed green olives, capers, crostini and smoked paprika aioli

Foie gras and chicken liver parfait, Muscat jelly, toasted pistachios and brioche

Hand rolled linguine with black truffle and aged parmesan (+£6.50)

## Mains

Veal rump and glazed cheek with creamed polenta, roasted tomato and gremolata

Suffolk pork rib eye with pumpkin puree, fondant potato, trompettes, capers, sage and crackling

Yorkshire Grouse, crushed root vegetables, celeriac purée, port roasted figs and crispy pancetta (+£10.50)

Crisp stone bass, crab and scallop tortellini, beurre blanc, tenderstem broccoli and chives (+£6.50)

Olive and parmesan stuffed artichoke, summer vegetables, enoki mushrooms and shallot purée

Crisp sea bream with chorizo, courgettes, Coco de Paimpol, garlic, chilli and anchovy

## Three Courses £77.50

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

Our game dishes may contain shot.

Smoking is not permitted on the terrace

# LA TROMPETTE

## Desserts

Banana souffle with passion fruit ice cream

*2018, Quarts de Chaume Grand Cru 'La Martinière, Vincent Ogereau, Loire, France, £18.00*

Malt custard with toasted almond ice cream and cocoa nib bricelet

*2001, Guiraud, 1ères Cru Classé, Sauternes, Bordeaux, France, £18.00*

Chocolate and praline delice, salted caramel, honeycomb, milk ice cream

*2005, Petit Verdot 'Espiritu', Cuvaision, Napa Valley, California, £9.00*

Summer berry and vanilla pavlova, blackcurrant leaf ice cream

*2020, Mt. Horrocks 'Cordon Cut' Riesling, Clare Valley, Aus, £13.50*

La Fromagerie seasonal cheese board (+£7.50)

*Graham's 10YO Tawny Port, £12.00*

Coconut yoghurt sorbet

## Digestifs & Dessert cocktails

Julien Guillot Marc de Bourgogne 2006 £16

Distellerie du Gorvello Fine Bretagne Eau de Vie de Cidre Tradition £15

Santa Teresa 1796, Venezuela Solera Rum £14

Rusty Nail £15

Espresso Martini £15

## Three Courses £77.50

Coffee: £5.50. Mineral water: £4.50. 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 terrace.**