

# LA TROMPETTE

## SAMPLE DINNER

**Charles Heidsieck Brut Réserve Champagne - £18.50**

**Trompette Tropical Punch - £15**

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

### Starters

Cured bream, citrus crème fraiche, kohlrabi, apple, lime and iced horseradish

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

Salad of Vesuvio and Datterini tomatoes, buffalo mozzarella, crushed green olives, rocket and basil

Grilled asparagus with Jersey royals, poached hens egg, Iberico jamon and sherry vinegar

Veal tartare, truffle cream, pickled artichokes, broad beans and crisp lavosh

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

### Mains

Roast hake, squid ink cavatelli, octopus, sardine vinaigrette, aioli, fennel and gremolata

New season asparagus and morels, parmesan gnocchi, globe artichokes and black truffle

Cornish jumbo plaice, St Austell bay mussels, beurre blanc, baby lou potatoes, asparagus and chives

Devonshire duck breast, petit pois a la francaise, crisp potato galette, pancetta and roasting juices

Cornfed chicken, bacon and Lyonnaise fondant, Jerusalem artichoke purée, girolles and tarragon

Lamb a la Niçoise with olive oil creamed potatoes, artichokes and basil

### Three Courses £82.50

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

An optional 15% 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**

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## Desserts

Banana soufflé with passionfruit ice cream

*2021, Passito di Pantelleria, Solidea, Sicily, £11.00*

Chocolate, peanut and salted caramel delice with milk ice cream

*2013, Commandaria, Kyperounda, Cyprus, £14*

Strawberry and vanilla tartlet, Greek yoghurt sorbet and toasted pistachios

*2021, Szóló, Dolce Musa, Tokaji, Hungary, £13.50*

Toasted almond custard with poached cherries and caramelised bricelet

*2018, Coteaux de l'Aubance, Dom Montgilet, Loire, £12.00*

Mango and coconut yoghurt sorbet

La Fromagerie seasonal cheese board (+£8.50)

*Graham's 10 year old Tawny Port, £12.50*

## Digestifs & Dessert cocktails

Espresso Martini - £15

Coupre VS Cognac - £14

Skinos Mastiha - £10

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