

LA TROMPETTE

Lunch

Wednesday 13th September 2023

Langham Corallian English Sparkling Wine - £17

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

Starters

Cured sea bass, citrus crème fraiche, kohlrabi, apple, lime and iced horseradish
New season tomatoes, crushed green olives, capers, crostini and smoked paprika aioli
Chilled ajo blanco, charentais melon, pickled cucumber, elderflower and extra virgin olive oil
Foie gras and chicken liver parfait, Muscat jelly, toasted pistachios and brioche
Smoked mackerel rillettes with crisp lavosh, pickled cucumber, lemon and dill
Hand rolled linguine with black truffle and aged parmesan (+£8.50)

Mains

Veal rump and glazed cheek with creamed polenta, roasted tomato and gremolata
Olive and parmesan stuffed artichoke, summer vegetables, enoki mushrooms and shallot purée
Yorkshire Grouse, crushed root vegetables, celeriac purée, port roasted figs and crispy pancetta (+£10.50)
Stone bass with crab and scallop tortellini, beurre blanc, tenderstem broccoli and chives (+£6.50)
Suffolk pork rib eye with pumpkin puree, fondant potato, trompettes, capers, sage and crackling
Crisp sea bream with chorizo, courgettes, Coco de Paimpol, garlic, chilli and anchovy

Three Courses £57.50

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

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Desserts

Banana souffle with passion fruit ice cream

2009, Cyprés de Climens, Barsac Bordeaux, France, £13.00

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', Cuvaison, 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

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