

LA TROMPETTE

SAMPLE - DINNER

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

Starters

Delica pumpkin soup, sage beurre noisette, pine nuts and aged parmesan

Rabbit boudin with celeriac purée, choucroute, crisp pancetta, prunes and mustard

Tuna sashimi with yuzu and white soy, avocado, toasted sesame, coriander, pickled ginger and chilli

Roasted and shaved cauliflower, cashew milk, king oyster mushrooms, toasted almonds and truffle

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

Foie gras and chicken liver parfait with sauternes, pistachios and toasted brioche

Mains

Stone bass with Jerusalem artichokes, cep persillade, baby leeks and chicken beurre noisette

Devonshire duck breast with crushed root veg, spiced leg croustillant, celeriac and sour cherry purée

Spelt and mushroom arancini with roasted ceps and pumpkin, white onion velouté and pickled walnuts

Venison saddle, smoked creamed potatoes, cavolo nero, beetroot, quince, chestnuts and pancetta (+£10.50)

Sussex pork ribeye with pumpkin purée, fondant potato, tenderstem, apple, sage and crackling

Roasted cod with potted shrimp butter, crisp potato galettes, grilled fennel, lemon and dill

Desserts

Banana soufflé with passionfruit ice cream

Pineapple carpaccio, coconut yoghurt sorbet, lime, mint and chilli

Vanilla, salted caramel and pecan éclair, poached pear and beurre noisette ice cream

La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£8.50)

Chocolate and praline delice, honeycomb and milk ice cream

Prune, almond and Armagnac tart with clotted cream

Three Courses £89.50

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.