

LA TROMPETTE

SAMPLE - LUNCH

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

Starters

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

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

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

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

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

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

Mains

Sussex pork rib eye, pumpkin purée, fondant potato, trompettes, apple, sage and crackling

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

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

Stone bass with St Austell Bay mussels, Baby Lou potatoes, crème fraiche, samphire, cucumber and chives

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

Roasted cod with Jerusalem artichokes, cep persillade, baby leeks and chicken beurre noisette

Desserts

Banana soufflé with passionfruit ice cream

Prune, almond and Armagnac tart with clotted cream

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)

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

Chocolate and praline delice, honeycomb and milk ice cream

Three Courses £65.00

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.