

LA TROMPETTE

SAMPLE LUNCH

Langham Corallian English Sparkling Wine - £17

Trompette Tropical Punch - £15

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

Starters

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

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

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

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

Mains

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

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

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

Roasted cod, St Austell bay mussels, Norfolk asparagus, leek hearts, crème fraiche and chives

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

Roasted chicken ballotine, fondant potato, sprouting broccoli, girolles and tarragon

Three Courses £65.00

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, kampfot pepper ice cream 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

Three Courses £65.00

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

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