

LA TROMPETTE

SAMPLE - SET LUNCH

House baked sourdough bread and Brittany salted butter

Starters

Cauliflower soup, crispy shallots and thyme Chantilly

Squid ink linguine with sardine vinaigrette and basil

Mains

Stone bass with St Austell Bay mussels, crème fraiche, cucumber and chives

Sussex pork rib eye, pumpkin purée, Baby Lou potato, tenderstem, apple, sage and crackling

Desserts

Prune, almond and Armagnac tart with clotted cream

Raspberry and coconut yoghurt sorbet

Petit fours

Three Courses £39.50

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.