LA TROMPETTE

Aperitifs:

Weston Chiswick Sloe Gin & Tonic £10.50
Italian Clementine and Champagne £12.00
Champagne Thiénot, Brut, Reims, France, 2008, £15.00

Dinner Friday 12th January 2018

Canapé

Venison salami, radishes and remoulade (+ £4.00 each)

Starters

Roast foie gras, pain d'epices, golden turnip and quince
Potimarron squash soup, Vacherin Mont d'or, gnudi and truffle
Chargrilled cuttlefish, green harissa, fennel, chickpeas and puntarella
Hand rolled linguine, black winter truffle and aged parmesan (3gr + £20.00)
Cornish mackerel, leek hearts, new potatoes, sweet mustard, cockles and dill
Home cured bresaola, salad of Italian winter leaves, ricotta, artichokes and pomegranate
Raw gilt head bream, pickled cucumber, English wasabi, bonito and shiso cress

Mains

Bresse chicken, creamed potato, grilled calcots and black truffle butter
Roast Berkshire deer, jerusalem artichokes, winter greens, quince and green peppercorns
Cornish monkfish, pumpkin gnocchetti, chanterelles, cavolo nero and hazelnut pesto (+ £8.00)
Loin of cod, mussels, cauliflower, crosnes, cider and cevenne onions
Crisp suckling pig shoulder, turnip tops, muscatel grapes, chilli and garlic
Roast grey leg partridge and teal, spätzle, delice pumpkin and hen of the woods
Italian sweet potato agnolotti, fresh chestnuts, aged comte and chanterelles

Desserts

Caramelised banana soufflé, gingerbread, passionfruit ice cream Muscovado custard tart, earl grey ice cream and medjool dates Bitter chocolate pavé, golden raisin and salted caramel Tarte fine of red williams pears, stem ginger ice cream New season rhubarb, buttermilk mousse and blood orange Sorbets: rhubarb, grapefruit and vanilla, yoghurt Cheese from the board (+ £5.50)

Menu: £55.00 for three courses

Coffee: £4.50. Mineral water: £3.95. Filtered water: complimentary

An optional 12.5% service charge will be added to your bill.

Please note that our terrace is a non-smoking area.

Our game dishes may contain shot.

Food allergies and intolerances: before ordering please speak to a manager about your requirements.