

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 Saturday 13th January 2018

Tasting Menu

To be taken by the entire table

Canapés

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Raw gilt head bream, pickled shimeji, English wasabi, bonito and shiso cress

Bacchus, Sandbar, Lyme Bay, Devon, England, 2015

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Hand rolled linguine, black winter truffle and aged parmesan

Blind Tasting

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Cornish monkfish, mussels, cauliflower, January king, winter savoury and cider velouté

Mâcon-Vergisson, La Roche, Verget, Burgundy, France, 2016

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Barbecued shortrib and croustillant of beef, field mushroom and roasting juices

Cabernet Sauvignon, Serpico, Mitolo, Mc Laren Vale, Australia, 2013

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Yorkshire rhubarb and blood orange

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Caramelised banana soufflé, gingerbread, passionfruit ice cream

Vidal, Ice Wine, Peller Estates, Niagara Peninsula, Ontario, Canada, 2014

Cheese

(optional course £10.00 supplement)

Menu: £70.00 per person. With matching wines: £125.00 per person

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

Our game dishes may contain shot.

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