

LA TROMPETTE

Aperitifs:

Weston Chiswick Sloe Gin & Tonic £10.50

Italian Clementine and Champagne £12.00

Lunch Friday 12th January 2018

Canapé

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

Starters

Potimarron squash soup, smoked ricotta gnudi and chestnuts

Ragout of Berkshire deer, hand rolled cavatelli, black olive and pickled turnips

Cornish mackerel, leek hearts, new potatoes, sweet mustard, cockles and dill

Chargrilled cuttlefish, green harissa, fennel, chickpeas and puntarella

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

Home cured bresaola, Italian winter leaves, ricotta, artichokes and pomegranate

Special Starter

Hand rolled linguine, black winter truffle and aged parmesan (3gr + £20.00)

Mains

Bresse chicken, creamed potato, grilled calcots, golden turnip and marjoram

Loin of cod, pumpkin gnocchetti, chanterelles, cavolo nero and hazelnut pesto

Barbecued shortrib and croustillant of beef, field mushroom and roasting juices (+ £5.50)

Italian sweet potato agnolotti, fresh chestnuts, aged comte and hen of the woods

Cornish monkfish, mussels, cauliflower, January king, winter savoury and cider velouté (+ £8.50)

Roast grey leg partridge and wild duck, spätzle, delice pumpkin and rainbow chard

Desserts

Tarte fine of red williams pears, stem ginger ice cream

Bramley apple crumble soufflé, vanilla ice cream

Muscovado custard tart, earl grey ice cream and medjool dates

Bitter chocolate pave, golden raisin, salted caramel

New season rhubarb, buttermilk mousse and blood orange

Cheese from the board (+ £4.50)

Menu: £35.00 for three courses, £30.00 for two courses

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

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

Food allergies and intolerances:

Before ordering please speak to a manager about your requirements.

Our game dishes may contain shot.

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