

LA TROMPETTE

Sample Menu

Starters

Roast veal sweetbread, chantenay carrots, black garlic and Iberico pancetta
Chargrilled Cornish squid, green harissa, crystal lemon cucumber and shaved fennel
Dorset scallops, coco de Paimpol, samphire and lemon verbena (+ £7.50)
Salad of garden beets, blackcurrant, summer beans, coppa con collo and cobnuts
Chiswick garden tomatoes, marinated sardines, cultured cream and nasturtium pesto
Barbecued sweetcorn agnolotti, Scottish girolles, pecorino and summer truffle
Cured gilt head bream, sweet peas, radishes, English wasabi and elderflower

Mains

Roast sea bass, crushed and crisp trombetta courgette, Devon crab (+ £7.50)
Tamworth pork chop, crisp belly, grilled hispi cabbage, creamed potato and apple
Roast fallow deer, summer turnips, garden beets, rainbow chard and blackberries
Dry aged côte de boeuf, chips, garden tomato salad and herb cream (for two £10.50pp)
Loin of Cornish cod, gnocchetti, English ceps, cavolo nero and hazelnut pesto
Spiky artichoke, ragout of borlotti beans, aubergine, grelot onions, basil and olive
Roast grouse, creamed polenta, runner beans, Scottish girolles and elderberries

Desserts

Damson and bramley apple crumble soufflé, stem ginger ice cream
Muscovado custard tart, roast cherries and crème fraîche
Mille feuille of peach and raspberries, Chiswick lavender honey
Bitter chocolate, golden raisin, white coffee ice cream
Italian blood plums, black figs, strawberry grapes and buttermilk mousse
Sorbets: Strawberry, nectarine and rose, yoghurt and elderflower
Buchanan's seasonal cheese

Menu: £60.00 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.