

# AUTUMN MENU



twice baked Lancashire Bomb soufflé, Welsh black truffle

monkfish with tomato, chilli and ginger

Middle White pork and pistachio terrine with sourdough

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fillet of beef with veal cheek and roast garlic

cod with almond crust, romesco and olives

autumn vegetables, coco de Paimpol, parsley pesto

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chocolate torte with malt ice cream

muscat crème caramel, Agen prunes

warm ginger pudding with butterscotch and vanilla ice cream