

# AUTUMN MENU

twice baked Lancashire Bomb soufflé, Welsh black truffle

monkfish with tomato, chilli and ginger

Middle White pork and pistachio terrine with sourdough

-

fillet of beef with veal cheek and roast garlic

cod with almond crust, romesco and olives

autumn vegetables, coco de Paimpol, parsley pesto

chocolate torte with malt ice cream

muscat crème caramel, Agen prunes

warm ginger pudding with butterscotch and vanilla ice cream