

- Snacks**
- Sticky Treacle & Chilli Chipolatas £7.75** (df)
 - Marinated Olives £6.50** (gf) (v)
 - Herb & Garlic Baked Camembert** with homemade breads **£16** (gfa) (v)
 - Smoked Salt & Pepper Corn-Ribs** with fresh lime **£7** (gf) (v) (ve) (df)
 - Todays bread** with salted butter **1 x £3 | 2 x £3.75**
 - Pork & Chorizo Fritters** with red pepper ketchup & yorkshire pecorino **£8.75** (gf)
 - Nibble Sharing Board** all of the above **£35** (2 ppl)
- Starter**
- Soup du Jour** with homemade bread & salted butter **£8.75** (dfa) (gfa) (v) (vea)
 - Twice Baked Soufflé Suisse** mature cheddar cheese, caramelised onion & hazelnut salad **£13.50** (v) (n) (Champagne)
 - Thai Spiced Salmon & Cod Cakes** asian slaw, coriander, lime & sriracha mayo **£15 / £29** (Sauvignon Blanc) (gf) (df)
 - Chicken Liver & Cointreau Pâté** Cheetall Farm chutney & toasted garlic & herb focaccia **£11.50** (gfa) (Chenin Blanc)
 - Haddock Schnitzel** hens egg, confit tomato & tartare butter sauce **£13.95 / £25.90** (Chardonnay)
- Mains**
- Grilled Bashall Eaves Venison Haunch** homemade venison chorizo, pomme purée, blackberry ketchup & red wine sauce **£33** (Pinot Noir)
 - Pan Roasted Lancashire Chicken Breast** truffled parmesan arancini, wild mushroom fricassee, butternut squash purée & red wine truffled sauce **£28.50** (Champagne)
 - Eaves Hall Farm Pork Loin** shoulder pastilla, smoked cabbage, black apple purée, mustard sauce (Rioja Crianza) **£29**
 - Fish Du Jour** spiced saffron rice, sesame scorched tenderstem, pea purée, langoustine bisque (Chablis) **£ Market Price** (gf)
 - Pot Roasted Crapaudine Beetroot** hazelnut crumb, celeriac purée, woodland mushroom & black garlic sauce **£23** (ve) (gf) (df) (N) (Pinot Noir)
 - Kames Bay Seatrout Supreme** crushed new potatoes, samphire, smoked mussel velouté **£29** (gf) (Sauvignon Blanc)
 - Locally Sourced Butchers Choice Steak** oven-dried tomato, shallot salad & french fries **£ Market Price** (gf) (dfa) (Primativo)
 - Optional Sauce - Peppercorn, Red Wine, Garlic Butter, Blue Cheese Butter (all gf) £3.50**
- Sides**
- Sea Salt Fries £6** (gf) (df) (ve) (v)
 - Cauliflower Cheese Gratin** with fresh winter truffle **£7** (gf)
 - Kimchi Tenderstem** with sesame seeds **£6** (gf) (df) (ve) (v)
 - Smoked Maple Syrup & Chilli Glazed Carrots £7.25** (gf) (v) (ve)

v - vegetarian | ve - vegan | vea - vegan available | gf - gluten free | gfa - gluten free available

n - contains nuts | df - dairy free | dfa - dairy free available | pn - contains peanut | s - may contain shot

Please inform us if anyone in your party has a food allergy/intolerance upon ordering. Please let it be known, allergenic ingredients are present in our kitchen. We are unable to ensure that any dish can be made 100% allergen free and fish may contain bone. A discretionary service charge of 10% will be added to your bill for parties of 4 and over, please inform a member of staff if you would like this removed. Any menu adjustments are subject to Tom's confirmation and may incur additional charges