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| Snacks  | <b>Sticky Treacle &amp; Chilli Chipolatas</b> £7.50 (df)                                                                                      |
|         | <b>Marinated Olives</b> £6.50 (gf) (ve)                                                                                                       |
|         | <b>Katsu Chicken</b> with fresh lime & curry mayo £9 (df)                                                                                     |
|         | <b>Herb &amp; Garlic Baked Camembert</b> with homemade breads £16 (gfa) (v)                                                                   |
|         | <b>Smoked Salt &amp; Pepper Corn-Ribs</b> with fresh lime £7 (gf) (v) (ve) (df)                                                               |
|         | <b>Toms Breads</b> lightly toasted with treacle vinegar, Lancashire rapeseed & salted butter £7                                               |
|         | <b>Nibble Sharing Board</b> all of the above £43 (2 ppl)                                                                                      |
|         | <b>Deluxe Sharing Board</b> all above, with pâté, venison terrine & moules marinière £58 (3-4 ppl) (n)                                        |
| Starter | <b>Soup du Jour</b> rosemary & garlic focaccia bread with Lancashire butter £8.75 (dfa) (gfa)                                                 |
|         | <b>Twice Baked Soufflé Suissé</b> mature cheddar cheese, caramelised onion & hazelnut salad £12.95 (v) (n) (Champagne)                        |
|         | <b>Chicken Liver &amp; Cointreau Pâté</b> Cheetall Farm chutney & toasted shokupan £10 (gfa) (Chenin Blanc)                                   |
|         | <b>Venison, Chestnut &amp; Cranberry Terrine</b> Pickled vegetables, apple ketchup & toasted focaccia £11 (n) (gfa) (Chardonnay)              |
|         | <b>Classic Moules Marinière</b> garlic, shallots, white wine cream, lemon & parsley with warm garlic focaccia £13   £18 (gfa) (Chablis)       |
|         | <b>Spiced Smoked Salmon &amp; Crab Fishcakes</b> smoked sweetcorn salsa, lime mayonnaise, house pickles £15 (df) (Prosecco)                   |
| Mains   | <b>Braised Loin of Scottish Cod</b> £29 (gf)                                                                                                  |
|         | <i>Buttered leeks, crushed potatoes, smoked fish &amp; leek veloute</i> (Chardonnay)                                                          |
|         | <b>Roast Lancashire Chicken Breast</b> wild mushroom fricassé, truffle arancini, parmesan & cauliflower puree £29 (gf) (Pinot Grigio)         |
|         | <b>Braised Blade of Ribble Valley Beef</b>                                                                                                    |
|         | Pomme puree, confit carrot, smoked cabbage & red wine sauce £30 (Primativo)                                                                   |
|         | <b>Fish Du Jour</b> spiced saffron rice, grilled pak choi & langoustine bisque                                                                |
|         | £Market Price (gfa) (Sauvignon Blanc)                                                                                                         |
|         | <b>Pearl Barley &amp; Jerusalem Artichoke "Risotto"</b> black truffle, crispy artichokes & truffle normandy brie £22 (v) (vea) (Albarino)     |
|         | <b>Bashall Eaves Wild Duck</b> roast breast, confit leg, duck fat rosti, celeriac puree, cheetall farm plums & jus gras £29 (gf) (s) (Malbec) |
|         | <b>Locally Sourced Butchers Choice Steak</b> oven-dried tomato, shallot salad & french fries £ Market Price (gf) (dfa) (Primativo)            |
|         | <b>Optional Sauce - Peppercorn, Red Wine, Garlic Butter, Blue Cheese Butter (all gf) £3.50</b>                                                |
| Sides   | <b>Sea Salt Fries</b> £6 (gf) (df) (ve) (v)                                                                                                   |
|         | <b>Salt &amp; Pepper Sweet Potato Wedges</b> £6.50 (v) (ve) (df) (gf)                                                                         |
|         | <b>Grilled Tenderstem</b> with smoked chilli butter £6.50 (gf) (v)                                                                            |
|         | <b>Smoked Maple Syrup &amp; Chilli Glazed Carrots</b> £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