

- Snacks**
- Sticky Treacle & Chilli Chipolatas £8** (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)
 - Toms Breads** lightly toasted with treacle vinegar, Lancashire rapeseed & salted butter **£7**
 - Eaves Hall Farm Pork Fritters** with mustard and lemon mayo **£8.50**
 - Nibble Sharing Board** all of the above **£40** (2 ppl)
- Starter**
- Soup du Jour** with homemade bread & salted butter **£8.85** (dfa) (gfa) (v) (vea)
 - Twice Baked Soufflé Suisse** mature cheddar cheese, caramelised onion & hazelnut salad **£13.60** (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)
 - Moroccan Spiced Venison Koftas** mint yoghurt, red pepper ketchup & grilled flatbread **£12.95 / £25.90** (Shiraz)
- Mains**
- Cockerham Salt Marsh Lamb** roasted canon, neck croquette, violette potatoes, Yorkshire asparagus & lamb chimichurri sauce **£35** (Pinot Noir)
 - Pan Roasted Lancashire Chicken Breast** leek & truffle lasagne, woodland mushrooms, roasted squash & red wine sauce **£29.50** (Chardonnay)
 - Eaves Hall Farm Pork Loin** shoulder pastilla, smoked cabbage, black apple purée, mustard sauce **£29.50** (Chenin Blanc)
 - Fish Du Jour** spiced saffron rice, sesame scorched tenderstem, pea purée, langoustine bisque (Chablis) **£ Market Price** (gf)
 - Confit Scorched Hispi Cabbage** crispy potatoes, kimchi ketchup & cauliflower cream **£23** (ve) (gfa) (Chablis)
 - 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, Chimichurri (all gf) £3.75**
- Sides**
- Sea Salt Fries £6** (gf) (df) (ve) (v)
 - Cauliflower Cheese Gratin £6.85** (gf)
 - Kimchi Tenderstem** with sesame seeds **£6.60** (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