

Snacks	Sticky Treacle & Chilli Chipolatas £8 (df)
	Marinated Olives £6.50 (gf) (v)
	Herb & Garlic Baked Camembert with homemade breads £16 (gfa) (v)
	Toms Breads lightly toasted with treacle vinegar, Lancashire rapeseed & salted butter £7
Starter	Salt Marsh Lamb Katsu pickled summer vegetables, hens egg & katsu mayonnaise £14 (df)
	Twice Baked Soufflé Suisse mature cheddar cheese, caramelised onion & hazelnut salad £13.60 (v) (n) (Chablis)
	Thai Spiced Salmon & Cod Cakes asian slaw, coriander, lime & kimchi ketchup £15 / £29 (Chenin Blanc) (gf) (df)
	Chicken Liver & Cointreau Pâté spiced apricot chutney & toasted brioche £11.50 (gfa) (Chateau Septy)
	Scorched Seabream heritage tomatoes, citrus oil & basil £13.50 / £26 (gfa) (Chablis)
Mains	Ribble Valley Pork Loin creamed potatoes, crackling crumb, smoked cabbage & red wine sauce £27 (gfa) (Rioja Crianz)
	Salt Marsh Lamb Loin braised stuffed belly, ratatouille, red pepper purée & lamb sauce £31 (Cabernet Sauvignon) (gfa) (dfa)
	Fish of the Day seaweed potatoes, grilled tenderstem, pea purée, caper & preserved lemon salsa £ Market Price (gf) (dfa) (Chablis)
	Pan Fried Lancashire Chicken Breast woodland mushrooms, grilled tenderstem, summer truffle velouté £28 (gf) (Pouilly-Fumé)
	Pot Roasted Cauliflower Steak woodland mushrooms, grilled tenderstem, vegan pesto French fries £21 (ve) (n) (df) (Synera Chardonnay)
	Locally Sourced Butchers Choice Steak oven-dried tomato, shallot salad & french fries £ Market Price (gf) (dfa) (Primativo Mucchietto)
	Optional Sauce - Peppercorn, Red Wine, Garlic Butter, Blue Cheese, Summer Truffle Velouté (all gf) £3.75
Sides	Sea Salt Fries £6 (gf) (df) (ve) (v)
	Sauteed French Beans almonds & wild garlic butter £6.20 (v) (n)
	Smoked Maple Syrup & Chilli Glazed Carrots £7.25 (gf) (v) (ve)
Desserts	Spiced Ginger Parkin yorkshire rhubarb & ginger compote, butterscotch sauce & vanilla ice cream £8.95 (v)
	Lemon Meringue Sundae lemon curd, lemon sorbet, biscuit crumb & Italian meringue £8.95 (gfa)
	British & Continental Cheese Board pickled grapes, crackers, bread & condiments £12
	Chocolate & Salted Caramel Torte honeycomb, salted caramel ice cream £9.25 (ve) (v) (df) (gf)

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