

- 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)
 - Toms Breads** lightly toasted with treacle vinegar, Lancashire rapeseed & salted butter **£7**
 - Pork & Chorizo Fritters** with red pepper ketchup & yorkshire pecorino **£8.75** (gf)
 - Nibble Sharing Board** all of the above **£38** (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)
 - Seared Isle of Man King Scallops** spiced oxtail fritters, carrot puree & pineapple relish **£17.50** (Sauvignon Blanc)
 - Chicken Liver & Cointreau Pâté** Cheetall Farm chutney & toasted garlic & herb focaccia **£11.50** (gfa) (Chenin Blanc)
 - Tikka Spiced King Prawns**
grilled flatbread, tandoori lemon butter, coconut & pickled vegetable salad **£14**
(n) (gfa) (Chardonnay)
 - Scorched Devilled Seabass Salad** confit tomato, caper, preserved lemon & beurre blanc sauce **£13** (gf) (dfa) (Sancerre)
- Mains**
- Grilled Bashall Eaves Venison Haunch** homemade venison chorizo, pomme purée, blackberry ketchup & red wine sauce **£33** (Pinot Noir)
 - Roast Breast of Lancashire Chicken** wild mushroom fricasee, truffled chicken lasagne & fresh winter truffle **£29.50** (Champagne)
 - Eaves Hall Farm Heritage Pork** roast loin, braised shoulder, crackling, spiced cider ketchup, smoked cabbage, savoyarde potatoes & mustard sauce (gfa) **£29.50** (Rioja Crianza)
 - Fish Du Jour** kimchi ketchup, sesame grilled tenderstem, spiced saffron rice & white wine & shellfish veloute (Chablis) **£ Market Price** (gf)
 - Pot Roasted Crapaudine Beetroot** hazelnut crumb, celeriac purée, woodland mushroom & black garlic sauce **£23** (ve) (gf) (df) (N) (Pinot Noir)
 - Pan Fried Skrei Cod** citrus braised fennel, samphire, dill potatoes & linguistines bisque **£32** (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