

- Snacks**
- Sticky Treacle & Chilli Chipolatas £7.50** (df)
 - Marinated Olives £6.50** (gf) (ve)
 - Katsu Chicken** with curry mayonnaise & fresh lime **£9** (df)
 - 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**
 - Nibble Sharing Board** all of the above **£43** (2 ppl)
 - Deluxe Sharing Board** all above, with pâté, venison fritter & moules marinière **£58** (3-4 ppl)
- Starters**
- Soup du Jour** rosemary & garlic focaccia bread with Lancashire butter **£8.75** (dfa) (gfa)
 - Twice Baked Soufflé Suisse** mature cheddar cheese, caramelised onion & hazelnut salad **£12.95** (v) (n) (Champagne)
 - Chicken Liver & Cointreau Pâté** Cheetall Farm apple cider ketchup & toasted focaccia **£10** (gfa) (Chenin Blanc)
 - Spiced Venison & Chorizo Fritter** pea purée, pickled peppers, hens egg & chorizo oil **£12** (Pinot Noir)
 - Classic Moules Marinière** garlic, shallots, white wine cream, lemon & parsley with warm garlic focaccia **£13 | £18** (gfa) (Chablis)
 - Scorched Sea Bass Salad** sesame, kimchi ketchup, pickled carrot & lime mayonnaise **£14** (Sauvignon Blanc)
- Mains**
- Provençal Chicken Breast** Ratatouille, pomme rosti. grilled tenderstem & wild garlic pesto **£27.95** (gf) (n) (Chardonnay)
 - Moroccan Spiced Local Venison** charred haunch, spiced kofta, couscous, mint yoghurt, red pepper ketchup **£35** (Amarone)
 - Fish Du Jour** herb crushed potatoes, braised fennel, saffron & tomato fish sauce **£Market Price** (gfa) (Sauvignon Blanc)
 - Provençal Vegetable Gratin** gruyere cheese crust, wild garlic pesto, focaccia bread & french fries **£21** (v) (vea) (n) (Pinot Noir | Sauvignon Blanc)
 - Roast Rump of Ribble Valley Lamb** shoulder croquette, minted peas, confit potato & red wine sauce **£35** (Primitivo)
 - Pan Fried Cornish Hake £34** crayfish, wild garlic & asparagus fricassee, violet potatoes & sriracha butter sauce (Albarino)
 - Locally Sourced Butchers Choice Steak** oven-dried tomato, shallot salad & french fries **£ Market Price** (gf) (dfa) (B-QA)
 - Optional Sauce - Peppercorn, Red Wine, Garlic Butter, Cafe de Paris Butter (all gf) £3.50**
- Sides**
- Sea Salt Fries £6** (gf) (df) (ve) (v)
 - Salt & Pepper Sweet Potato Wedges £6.50** (v) (ve) (df) (gf)
 - Grilled Tenderstem** with cafe de paris butter **£6.50** (gf) (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