

- 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** spiced apricot chutney & toasted garlic & herb focaccia **£11.50** (gfa) (Chenin Blanc)
 - Scorched Scottish Devilled Mackerel** Isle of White tomatoes, virgin rapeseed oil & lemon **£12.50 / £25** (Chardonnay)
 - Chilli & Garlic King Prawns** pork shoulder fritter, pickled fennel & kimchi ketchup **£14.95** (Shiraz)
- Mains**
- Moroccan Spiced Pendle Lamb** rump and kofta, spiced cous-cous, grilled asparagus, red pepper puree & mint yoghurt **£31** (Cabernet Sauvignon)
 - Pan Fried Lancashire Chicken Breast** woodland mushrooms, potato rosti, spillmans asparagus & summer truffle veloute **£27** (gf) (Chardonnay)
 - Toulouse-Style Confit Duck** lavender honey, pomme puree, Cowman's spiced sausage & red wine sauce **£29.00** (gfa) (Chenin Blanc)
 - Fish Du Jour** spiced saffron rice, scorched tenderstem, pea purée & langoustine bisque (Chablis) **£ Market Price** (gf)
 - Confit Scorched Hispi Cabbage** sweet potato wedges, kimchi ketchup & miso cream **£23** (ve) (gfa) (Chablis)
 - Cod Saltimbocca** prosciutto ham, minted peas, smoked cod croquette & citrus butter sauce **£28.50** (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, Summer Truffle Veloute** (all gf) **£3.75**
- Sides**
- Sea Salt Fries £6** (gf) (df) (ve) (v)
 - Sauteed French Beans** almonds & wild garlic butter **£6.00** (v) (n)
 - Salt and Pepper Sweet Potato Wedges £6.50** (v) (ve) (gf)
 - 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