

- 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
 - Nibble Sharing Board** all of the above £37 (2 ppl)
- Starter**
- Soup du Jour** with toasted bread & lancashire butter £8.75 (df) (gfa) (v) (vea)
 - Twice Baked Soufflé Suisse** mature cheddar cheese, caramelised onion & hazelnut salad £13.50 (v) (n) (Champagne)
 - Morecambe Bay Jerk Spiced King Scallops** pork shoulder fritter, carrot puree & pineapple salsa £17 (Sauvignon Blanc)
 - Chicken Liver & Cointreau Pâté** Cheetall Farm chutney & toasted garlic & herb focaccia £11 (gfa) (Chenin Blanc)
 - Venison, Chestnut & Cranberry Terrine** cornichons, grain mustard, apple ketchup & toasted focaccia £11.50 (n) (gfa) (Pinot Noir)
 - Poached Salmon Fishcake** confit tomato, caper, preserved lemon, beurre blanc sauce £12.95 (Chablis)
- Mains**
- Trio of Ribble Valley Venison** haunch, shoulder, sausage roll, celeriac puree red cabbage, local plum & peppercorn sauce £32 (n) (Pinot Noir)
 - Pan Fried Lancashire Chicken** pomme rosti, sauteed wild mushrooms & winter truffle veloute £28 (gfa) (Chardonnay)
 - Lancashire Pork Loin** chorizo spiced puy lentils, crispy crackling & roasted potimarron squash £28 (Pinot Noir)
 - Confit North Sea Coley Loin** spiced saffron rice, steamed samphire, squash puree & sriracha cream sauce £31 (gf) (Chablis)
 - Pearl Barley & Jerusalem Artichoke "Risotto"** black truffle, crispy artichokes & truffle normandy brie £23 (v) (vea) (Chardonnay)
 - 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 Sprouts** with sesame seeds £5 (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