

- Starters**
- Soup du Jour** served with homemade bread and Lancashire butter (df) (gfa)
  - Chicken Liver & Armangac Pâté** Toms table chutney & toasted brioche (gfa)(Chenin Blanc)
  - Ham, Chorizo & Red Pepper Arancini** cave aged cheddar, garden herb pesto, red pepper ketchup (gf) (n)
  - Twice Baked Soufflé Suisse** mature cheddar cheese, caramelised onion & hazelnut salad (v) (n)
  - Korean Spiced Salmon & Cod Fishcakes** pickled daikon, purple carrot & soy salad with kimchi ketchup (gf) (df)
- Mains**
- Treacle Roast Ribble Valley Rump** duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding & red wine gravy (gfa)
  - Pot Roasted Venison Haunch** duck fat roasties, buttered greens, pomme puree, confit carrot, Yorkshire pudding & red wine gravy (gfa)
  - Roast Lancashire Chicken Breast** duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding & red wine gravy (gfa)
  - Fish du Jour** scorched tenderstem, confit crushed potatoes, roast cauliflower puree & langoustine bisque (gf)
  - Jerusalem Artichoke & Pearl Barley Risotto** woodland mushrooms, chestnuts, fresh autumn truffle & parmesan (v) (n) (vea) (dfa)
- Sides**
- Smoked Maple Syrup & Chilli Glazed Carrots** £7.25 (gf) (v) (ve)
  - Seasonal Vegetables** in allotment herb butter £6.25 (gf) (v) (ve)
  - Extra Duck Fat Roasties** £5
  - Sea Salt Fries** £6 (gf) (df) (ve)
  - Extra Yorkshire Pudding** with pomme puree & red wine gravy £5
  - Extra Gravy** Just ask – this is Lancashire after all!
- Desserts**
- Iced Banoffee Parfait** dark chocolate, banana jam, brownie crumb, vanilla mascarpone, dulce de leche (gf) (v)
  - Dark Chocolate & Pistachio Cremeux** berry salad. sweet woodruff, foraged berry sorbet (n) (ve) (v) (df) (p) (df)
  - Sticky Ginger Parkin** Yorkshire rhubarb & stem ginger, butterscotch sauce & clotted cream (v)
  - British & Continental Cheese Board** pickled grapes, crackers, Toms bread & condiments
  - Classic Crème Brûlée** foraged fruit sorbet & macaron (n) (gf)
  - Vanilla Brioche Pudding** poached apricots, raspberry sorbet, creme anglaise

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 peanuts | s - may contain shot

Please inform us if anyone in your party has a food allergy / intolerance upon ordering. Please let it be known that allergenic ingredients are present in our kitchen. We are unable to ensure that any dish can be made 100% allergen free. Fish may contain bone. A discretionary 10% service charge will be added to your bill.