

- 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** Cheetall Farm chutney & toasted garlic & herb focaccia **£11.50** (gfa) (Chenin Blanc)
  - Haddock Schnitzel** hens egg, confit tomato & tartare butter sauce **£13.95 / £25.90** (Chardonnay)
  - Chilli & Garlic King Prawns** pork shoulder fritter, pickled fennel & kimchi ketchup **£16.50** (Shiraz)
- Mains**
- Bowland Lamb Rump** Guinness braised shoulder, spillmans asparagus, violette potatoes & Guinness sauce **£35** (gf) (dfa) (Cabernet Sauvignon)
  - Coq Normandy** creamed leeks, smoked bacon, potato rosti & red wine sauce **£28.50** (gf) (Chardonnay)
  - Eaves Hall Farm Pork Loin** shoulder pastilla, smoked cabbage, black apple purée & mustard sauce **£29.50** (Chenin Blanc)
  - Fish Du Jour** crushed new potatoes, sesame scorched tenderstem, pea purée & langoustine bisque (Chablis) **£ Market Price** (gf)
  - Confit Scorched Hispi Cabbage** sweet potato wedges, kimchi ketchup & cauliflower cream **£23** (ve) (gfa) (Chablis)
  - Pan Fried Scottish Cod** potato puree, samphire & smoked mussel velouté **£30** (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, Smoked Chilli Butter** (all gf) **£3.75**
- Sides**
- Sea Salt Fries £6** (gf) (df) (ve) (v)
  - Cauliflower Cheese Gratin £6.85** (gf)
  - Kimchi Tenderstem** with sesame seeds **£6.60** (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