

- Snacks**
- Sticky Treacle & Chilli Chipolatas £7** (df)
 - Marinated Olives £6.50** (gf) (ve)
 - Venison Kofta** Ras el hanout, preserved lemon, mint yoghurt **£9.50** (n) (p)
 - Herb & Garlic Baked Camembert** with homemade breads **£14** (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 **£39**
 - Deluxe Sharing Board** all above, with pâté, truffle beef fritter & sriracha haddock goujons **£50**
- Starters**
- Leek & Potato Velouté** cheddar & onion scone, chive crème fraîche **£8.50** (dfa) (gfa) (vea)
 - Twice Baked Soufflé Suisse** mature cheddar cheese, caramelised onion & hazelnut salad **£11** (v) (n) (Champagne)
 - Chicken Liver & Armagnac Pâté** Cheetall Farm apple cider sauce ketchup & toasted focaccia **£9.75** (gfa) (Chenin Blanc)
 - Ribble Valley Wood Pigeon Breast** celeriac remoulade, pickled walnuts with blackberry & apple salad **£12.95 / £25.50** (gf) (n) (dfa) (Pinot Noir)
 - Smoked Haddock, Leek & Cheddar Fish Cake** hens egg, dressed leaves, chive & mustard beurre blanc **£14 / £26** (df) (gf) (Chablis)
 - Treacle & Whisky Cured Salmon** crème fraîche, blood orange, pickled fennel, beets, soda bread **£15 / £30** (Pecorino)
- Mains**
- Butter Poached Lancashire Turkey** duck fat roasties, sticky pig, apricot stuffing, parsnip, sprouts, red wine sauce **£26.50** (Chardonnay)
 - 6oz Lancashire Beef Rump** beef shin croquette, confit carrot, woodland mushrooms, pomme purée & truffle jus **£32** (Primitivo)
 - Fish Du Jour** saffron rice, kimchi ketchup, herb buttered seasonal greens, shallot, chilli & caper dressing **£Market Price** (gf) (dfa) (Sauvignon Blanc)
 - Jerusalem Artichoke & Pearl Barley Risotto** woodland mushrooms, chestnuts, fresh autumn truffle & parmesan **£12 / £21** (v) (n) (vea) (dfa) (Pecorino)
 - Ribble Valley Venison Haunch** sticky red cabbage, pomme dauphinoise, celeriac purée & peppercorn sauce **£30** (gfa) (B-QA de Marsyas)
 - Pan Fried Sea Bass** scorched tenderstem, confit crushed potatoes, roast cauliflower purée & langoustine bisque **£29** (gf) (dfa) (Sancerre)
 - Locally Sourced Butchers Choice Steak** oven-dried tomato, shallot salad & french fries **£ Market Price** (gf) (dfa) (Rioja Reserva)
 - Optional Sauce - Peppercorn, Red Wine, Blue Cheese, Garlic Butter, Sriracha Butter** (all gf) **£3**
- Sides**
- Sea Salt Fries £6** (gf) (df) (ve)
 - Scorched Tenderstem** with sesame & kimchi ketchup **£6.25** (v) (ve) (df) (gf)
 - Cauliflower Gratin** with smoked applewood cheese **£7.25** (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