

- Snacks**
- Sticky Treacle & Chilli Chipolatas** £7 (df)
  - Marinated Olives** £6.50 (gf) (ve)
  - Venison Kofta** Ras el hanout, preserved lemon, mint yogurt £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 (2-3 ppl)
  - Deluxe Sharing Board** all above, with pâté, ham arancini & sriracha haddock goujons £50 (3 - 4 ppl)
- Starters**
- Soup du Jour** rosemary & garlic focaccia, salted butter £8.50 (dfa) (gfa) (vea) (n)
  - Twice Baked Soufflé Suisse** mature cheddar cheese, caramelised onion & hazelnut salad £11 (v) (n) (Champagne Oudinot Brut)
  - Chicken Liver & Armagnac Pâté** Cheetall Farm apple cider sauce ketchup & toasted focaccia £9.75 (gfa) (Chenin Blanc)
  - Ham, Chorizo & Red Pepper Arancini** parmesan, garden herb pesto & red pepper ketchup £12 / £23 (gf) (n) (Rioja Reserva)
  - Smoked Haddock, Leek & Cheddar Fish Cake** hens egg, dressed leaves, chive & mustard beurre blanc £14 / £26 (df) (gf) (Chablis)
  - Treacle & Whisky Cured Salmon** creme fraiche, blood orange, pickled fennel, beets, soda bread £15 / £30 (Pecorino)
- Mains**
- Poulet à la Forestière** truffle artichoke cream, curly kale, wild mushrooms, pommé fondant & fresh black truffle £27 (gf) (Chardonnay)
  - 6oz Lancashire Beef Rump** beef shin croquette, confit carrot, woodland mushrooms, pomme puree & 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)
  - Peppered Ribble Valley Venison Haunch** sticky red cabbage, pomme dauphinoise, celeriac puree & peppercorn sauce £30 (gfa) (B-QA de Marsyas)
  - Pan Fried Sea Bass** scorched tenderstem, confit crushed potatoes, roast cauliflower puree & 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 - 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