

Nibbles	<p>Kalamata Olives £6 (gf) (ve) (df)</p> <p>Sticky Pigs in Blankets honey mustard glazed chipolatas wrapped in bacon £8 (df)</p> <p>Honey, Chilli & Soy Glazed Chicken Thighs sriracha mayo & crispy onions £8.75 (df)</p> <p>Herb & Garlic Baked Camembert with homemade breads £12.95 (gfa) (v)</p> <p>Toms Breads with treacle vinegar, Lancashire rapeseed & salted butter £6.50</p> <p>Nibble Sharing Board all of the above £33 (2-3ppl)</p> <p>Delux Sharing Board all above, with pâté, pulled pork fritter & goan prawns £44 (3-4ppl)</p>
Starters	<p>Butternut Squash & Ras El Hanout Soup rosemary and garlic focaccia, seed pesto (v) (vea) (df) (n) (p) (gfa)</p> <p>Toms Table Gin Cured Salmon pickled cucumber, sour cream, endive & chive oil (dfa) (gfa)</p> <p>Chicken Liver & Armagnac Pâté apple ketchup and homemade toasted focaccia (gfa)</p> <p>Ham Hock & Chorizo Fritter pineapple salsa, hens egg, red pepper ketchup (df)</p>
Mains	<p>Confit English Turkey pork and apricot stuffing, duck fat potatoes, parsnip purée, chestnut & smoked bacon sprouts, red wine sauce (gf) (dfa) (n)</p> <p>Ribble Valley Beef Rump Burgundy pomme purée, sticky red cabbage, crispy onions, burgundy wine sauce</p> <p>Pan Fried Seabass pomme purée, scorched purple sprouting broccoli, shellfish bisque</p> <p>Herb Crusted Celeriac Schnitzel woodland mushroom & truffle fricassee, celeriac cream, potato scraps & mulled apple sauce (df) (v) (ve) (gf)</p>
Sides	<p>Sea Salt Fries £5.75 (gf) (ve) (df)</p> <p>Mulled Sticky Red Cabbage £6 (gf) (df) (ve)</p> <p>Roasted Sprouts, Smoked Bacon & Chestnuts £7 (n) (gf)</p> <p>Smoked Maple & Chilli Glazed Carrots £6.50 (ve) (df) (gf)</p>
Desserts	<p>Vegan Chocolate Cremeux Cheethall farm pear sorbet, poached pear, amaretto, toasted almonds (gf) (ve) (n) (p) (df)</p> <p>Sticky Ginger Parkin Yorkshire rhubarb & stem ginger compote, butterscotch, clotted cream (v)</p> <p>Iced Praline Parfait, dark chocolate & passionfruit (n) (v) (p)</p> <p>British & Continental Cheese Board pickled grapes, crackers, Toms bread & condiments (n) (p)</p>

A £10 per head deposit is required to secure your table & a pre-order will be required 7 days in advance.

v – vegetarian | ve – vegan | vea – vegan available | gf – gluten free | gfa – gluten free available | n – contains nuts | df – dairy free | dfa – dairy free available | p – 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.

Menu subject to change based on ingredient availability.