

2 Courses £27 | 3 Courses £33

- Snacks**
- Sticky Treacle & Chilli Chipolatas £7.75** (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**
  - Pork & Chorizo Fritters** with red pepper ketchup & yorkshire pecorino **£8.75** (gf)
  - Nibble Sharing Board** all of the above **£38** (2 ppl)

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- Starter**
- Soup Du Jour** (v)(vea) (gfa) (dfa)  
with homemade bread & salted butter
  - Haddock Schnitzel**  
Hens egg, confit tomato & tarter butter sauce
  - Chicken Liver & Cointreau Pâté** (gfa)  
Cheetall Farm chutney & toasted garlic & herb focaccia

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- Mains**
- Bashall Eaves Pot Roasted Venison Shoulder** (gfa)  
caramelised shallots, pomme puree, red wine sauce
  - Pan Fried Scottish Pollock** (gf)  
spiced saffron rice, sesame tenderstem, pea puree & languistine bisque
  - Pot Roasted Crapaudine Beetroot** (v) (ve) (gf) (df) (n)  
hazelnut crumb, celeriac puree, woodland mushroom & black garlic sauce

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- Dessert**
- Honeycombe Semifreddo** (v) (gf)  
with passionfruit, espresso & dark chocolate
  - Tom's Classic Sticky Ginger Parkin** (v)  
Yorkshire rhubarb compote, vanilla ice cream & butterscotch sauce
  - British & Continental Cheese Board**  
Pickled grapes, crackers, toms breads & condiments

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- Sides**
- Sea Salt Fries £6** (gf) (df) (ve) (v)
  - Cauliflower Cheese Gratin** with fresh winter truffle **£7** (gf)
  - Kimchi Tenderstem** with sesame seeds **£6** (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