

- Snacks**
- Sticky Treacle & Chilli Chipolatas** £6.85 (df)
  - Marinated Olives** £6 (gf) (ve)
  - Chicken Tikka Thighs** curry slaw & mango yogurt **£8.50** (gf)
  - Herb & Garlic Baked Camembert** with homemade breads **£13.75** (gfa) (v)
  - Smoked Salt & Pepper Corn-Ribs** with fresh lime **£6** (gf) (v) (ve) (df)
  - Toms Breads** with treacle vinegar, Lancashire rapeseed & salted butter **£6.95**
  - Nibble Sharing Board** all of the above **£35** (2-3 ppl)
  - Deluxe Sharing Board** all above, with pâté, ham hock fritter & king prawns **£46** (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 **£10.50** (v) (n) *{Roland Champagne}*
  - Ham Hock & Chorizo Fritter** pea purée, hens egg, salsa & shoots **£10 / £20** *{Rioja Crianza}*
  - Chicken Liver & Armagnac Pâté** Toms table chutney & focaccia bread **£9.50** (gfa) *{Chenin Blanc}*
  - Smoked Haddock & Leek Tart** gruyere cheese, dressed leaves, mustard & cider dressing **£11** *{Pouilly Fumé}*
  - Chilli garlic & Lemongrass King Prawns** kimchi ketchup, pickled vegetable salad & fermented wild garlic flatbread **£14** (dfa) (gfa) *{Sauvignon Blanc}*
- Mains**
- Poulet à la Provençal** ratatouille, black garlic, pomme parmentier & prosciutto ham **£25** (dfa) (gf) *{Chardonnay}*
  - Fish Du Jour** herb crushed potatoes, buttered summer greens, cauliflower & almond puree, with caper & lemon dressing **£ Market Price** (n) (dfa) *{Chenin Blanc}*
  - Confit & Scorched Hispi Cabbage** mushroom ketchup, crispy potatoes, hen of the wood mushrooms & truffle veloute **£19.50** (v) (ve) (df) (gf) *{Chardonnay}*
  - Minted Pendle Lamb Rump** lamb belly bacon, pomme anna, minted peas, pea puree, crispy onions & lamb jus **£32** (gfa) *{Cabernet Sauvignon}*
  - Pan Fried Seabass** chargrilled sweet potato, red pepper puree, spiced mussel fritters, samphire & shellfish veloute **£29** *{Pouilly Fumé}*
  - Ribble Valley Beef Rump** spiced beef fritter, smoked pomme puree, confit carrot & red wine jus **£28** *{Châteauneuf-du-Pape}*
  - Locally Sourced Butchers Choice Steak** oven-dried tomato, shallot salad & french fries **£ Market Price** (gf) (dfa) *{Rioja Crianza}*
  - Optional Sauce - Peppercorn, Red Wine, Blue Cheese, Garlic Butter, Chimichurri Butter (all gf) **£3**
- Sides**
- Sea Salt Fries** £6 (gf) (df) (ve)
  - Cauliflower Cheese** £6.95 (gf) (v)
  - Buttered Summer Greens** £6.50 (gf) (v) (ve)
  - Smoked Maple Syrup & Chilli Glazed Carrots** £6.75 (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