

- Snacks**
- Sticky Treacle & Chilli Chipolatas** £6.85 (df)
 - Marinated Olives** £6 (gf) (ve)
 - Chicken Tikka Thighs** curry slaw & mint 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 **£36** (2-3 ppl)
 - Deluxe Sharing Board** all above, with pâté, ham hock fritter & sriracha king prawns **£47** (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) (Champagne Oudinot Brut)
 - Ham Hock & Chorizo Fritter** pea purée, hens egg, salsa & shoots **£10 / £20** (Rioja Reserva)
 - 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** (Pinot Grigio)
 - Scorched Spiced Seabass** artichoke barigoule, vine tomato, black olive & garden fennel salad **£12.95 / £24** (dfa) (gfa) (Pecorino)
- Mains**
- Poulet à la Française** minted peas, pea puree, crispy prosciutto, pomme anna & red wine jus **£24** (gfa) (Chardonnay)
 - Fish Du Jour** herb crushed potatoes, buttered summer greens, cauliflower & almond puree, with caper & lemon dressing **£ Market Price** (n) (gf) (dfa) (Sauvignon Blanc)
 - Celeriac Schnitzel** mushroom ketchup, woodland mushrooms, truffle veloute & fresh summer truffle **£18.95** (v) (ve) (df) (gf) (Chardonnay)
 - Treacle Glazed 8oz Lancashire Bacon Chop** grain mustard mash, grilled tenderstem, crackling, crispy onions & red wine sauce **£24** (Chenin Blanc)
 - Scottish Cod** wrapped in prosciutto, saffron rice, braised fennel & kohlrabi & sauce bouillabaisse **£30** (gf) (dfa) (Sancerre)
 - Surf & Turf** 6oz Ribble Valley rump, sriracha butter king prawns, charred tenderstem, crispy potatoes & red wine sauce **£31** (Primitivo)
 - 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, Chimichurri Butter (all gf) **£3**
- Sides**
- Sea Salt Fries** £6 (gf) (df) (ve)
 - Summer Greens** in allotment herb butter **£6.25** (gf) (v) (ve)
 - Cauliflower Gratin** with smoked applewood cheese **£6.50** (gf) (v)
 - 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