TOMS T TABLE

Starters

Soup du Jour focaccia bread with Lancashire butter (dfa) (gfa) (vea) (n)

Chicken Liver & Cointreau Pâté Cheetall Farm apple cider sauce ketchup & toasted beer loaf (gfa)

Spiced Venison & Chorizo Fritter pea puree, pickled peppers, hens egg & chorizo oil

Twice Baked Soufflé Suisse mature cheddar cheese, caramelised onion & hazelnut salad (v) (n)

Scorched Sea Bass Salad sesame, kimchi ketchup, pickled carrot & lime mayonnaise

Mains

Treacle Roast Ribble Valley Rump duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding & red wine gravy (gfa)

Herb Roasted Lancashire Chicken duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding & red wine gravy (gfa)

Roast Lancashire Pork Loin duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding & red wine gravy (gfa)

Fish du Jour herb crushed potatoes, braised fennel, saffron & tomato fish sauce (gfa)

Provencal Vegetable Gratin gruyere cheese crust, wild garlic pesto, focaccia & french fries (v) (ve) (n)

Sides

Smoked Maple Syrup & Chilli Glazed Carrots £7.25 (gf) (v) (ve)

Grilled Tenderstem with cafe de paris butter £6.50 (gf) (v)

Extra Duck Fat Roasties £5

Sea Salt Fries £6 (gf) (df) (ve)

Extra Yorkshire Pudding with pomme puree & red wine gravy £5

Extra Gravy Just ask – *this is Lancashire after all!*

Desserts

Classic Crème Brûlée raspberry sorbet & macaron (gf) (n)

Pistachio Crème sable biscuit, raspberry gel & raspberry sorbet (v) (ve) (dfa) (gf) (n)

Spiced Ginger Parkin Yorkshire rhubarb & ginger compote, butterscotch, clotted cream

British & Continental Cheese Board pickled grapes, crackers & Toms bread

Pronstar Martini Cheesecake prosecco sorbet, passion fruit gel & raspberries