

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
	Nibble Sharing Board all of the above £37 (2 ppl)
Starter	Soup du Jour with toasted bread & lancashire butter £8.75 (df) (gfa) (v) (vea)
	Twice Baked Soufflé Suisse mature cheddar cheese, caramelised onion & hazelnut salad £13.50 (v) (n) (Champagne)
	Morecambe Bay Jerk Spiced King Scallops pork shoulder fritter, carrot puree & pineapple salsa £17 (Sauvignon Blanc)
	Chicken Liver & Cointreau Pâté Cheetall Farm chutney & toasted garlic & herb focaccia £11 (gfa) (Chenin Blanc)
	Venison, Chestnut & Cranberry Terrine cornichons, grain mustard, apple ketchup & toasted focaccia £11.50 (n) (gfa) (Pinot Noir)
	Scorched Devilled Seabass Salad confit tomato, caper, preserved lemon & beurre blanc sauce £13 (gf) (dfa) (Chablis)
Mains	Trio of Ribble Valley Venison haunch, belly, sausage roll, celeriac puree, red cabbage, local plum & peppercorn sauce £32 (n) (Pinot Noir)
	Pan Fried Lancashire Chicken pomme rosti, sauteed wild mushrooms & winter truffle veloute £28 (gfa) (Chardonnay)
	Lancashire Pork Loin chorizo spiced puy lentils, crispy crackling & roasted potimarron squash £28 (Pinot Noir)
	Pan Fried Scottish Coley herb & garlic potatoes, grilled tenderstem, kimchi ketchup & langoustine bisque (Chablis) £27.50 (gf)
	Pot Roasted Crapadine Beetroot hazelnut crumb, celeriac puree, woodland mushroom & black garlic sauce £23 (ve) (gf) (df) (N) (Chardonnay)
	Toms Seafood Chowder fresh seafood, shellfish veloute, sea vegetables with guinness & malt bread & butter £32 (gfa)
	Locally Sourced Butchers Choice Steak oven-dried tomato, shallot salad & french fries £ Market Price (gf) (dfa) (Primitivo)
	Optional Sauce - Peppercorn, Red Wine, Garlic Butter, Blue Cheese Butter (all gf) £3.50
	Sea Salt Fries £6 (gf) (df) (ve) (v)
	Cauliflower Cheese Gratin with fresh winter truffle £7 (gf)
	Kimchi Sprouts with sesame seeds £5 (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