

Snacks	Sticky Treacle & Chilli Chipolatas £8 (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
	Moroccan Lamb Koftas cous-cous & mint yoghurt £9.95
	Nibble Sharing Board all of the above £40 (2 ppl)
Starter	Salt Marsh Lamb Katsu Pickled summer vegetables, hens egg & lamb curry sauce £14 (df)
	Twice Baked Soufflé Suisse mature cheddar cheese, caramelised onion & hazelnut salad £13.60 (v) (n) (Chablis)
	Thai Spiced Salmon & Cod Cakes asian slaw, coriander, lime & sriracha mayo £15 / £29 (Chenin Blanc) (gf) (df)
	Chicken Liver & Cointreau Pâté spiced apricot chutney & toasted brioche £11.50 (gfa) (Chateau Septy)
	Scorched Seabream Isle of White tomatoes, virgin rapeseed oil & lemon £12.50 / £25 (gfa) (Chablis)
	Chilli & Garlic King Prawns grilled focaccia, pickled fennel & kimchi ketchup £14 / £28 (gfa) (Pecorino)
Mains	Toulouse-Style Confit Duck lavender honey, pomme puree, Cowman's spiced sausage & red wine sauce £29.00 (gfa) (Rioja Crianz)
	Loin of Salt Marsh Lamb Stuffed lamb belly, grilled asparagus, seaherb potatoes & lamb sauce £32 (Cabernet Sauvignon) (gfa)
	Fish Du Jour spiced saffron rice, scorched tenderstem, pea purée & langoustine bisque £Market Price (gf) (Chablis)
	Pan Fried Lancashire Chicken Breast woodland mushrooms, potato rosti, summer truffle veloute £28 (gf) (Pouilly-Fumé)
	Confit Scorched Hispi Cabbage sweet potato wedges, kimchi ketchup & miso cream £20.00 (v) (vea) (gf) (df) (Sancerre Domaine)
	Cod Saltimbocca prosciutto ham, minted peas, smoked cod croquette & citrus butter sauce £28.50 (gf) (Pouilly-Fumé)
	Locally Sourced Butchers Choice Steak oven-dried tomato, shallot salad & french fries £ Market Price (gf) (dfa) (Primativo Mucchietto)
	Optional Sauce - Peppercorn, Red Wine, Garlic Butter, Blue Cheese, Summer Truffle Veloute (all gf) £3.75
Sides	Sea Salt Fries £6 (gf) (df) (ve) (v)
	Sauteed French Beans almonds & wild garlic butter £6.20 (v) (n)
	Salt and Pepper Sweet Potato Wedges £6.50 (v) (ve) (gf)
	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