

- Snacks**
- Sticky Treacle & Chilli Chipolatas** £7 (df)
 - Marinated Olives** £6.50 (gf) (ve)
 - Katsu Chicken Fritters** curry slaw, katsu mayo, fresh lime £8
 - Herb & Garlic Baked Camembert** with homemade breads £14 (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 £39 (2-3 ppl)
 - Deluxe Sharing Board** all above, with pâté, ham arancini & sriracha king prawns £50 (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 £11 (v) (n) (Champagne Oudinot Brut)
 - Ham, Chorizo & Red Pepper Arancini** Cave aged cheddar, garden herb pesto & red pepper ketchup £12 / £23 (gf) (n) (Rioja Reserva)
 - Chicken Liver & Armagnac Pâté** Toms table chutney & focaccia bread £9.75 (gfa) (Chenin Blanc)
 - Korean Spiced Salmon & Cod Fishcakes** pickled daikon, purple carrot & soy salad with kimchi ketchup £14 / 27 (df) (gf) (Chablis)
 - Seared Isle of Man Scallops** butternut squash, harissa sausage, mint yoghurt £17 (Pecorino)
- Mains**
- Poulet à la Forestière** celeriac cream, curly kale, wild mushrooms, pomme fondant & fresh black truffle £27 (gf) (Chardonnay)
 - Fish Du Jour** herb crushed potatoes, buttered summer greens, cauliflower & almond puree, with caper & lemon dressing £ Market Price (n) (gf) (dfa) (Sauvignon Blanc)
 - Smoked Sweetcorn & Pearl Barley Risotto** wild mushrooms, mushroom ketchup, cave aged cheddar & fresh autumn truffle £14 / £23 (v) (vea) (dfa) (Chardonnay)
 - Pot Roasted Lancashire Pork Belly** apple cider purée, crackling, pomme purée, red wine sauce £27 (gfa) (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 £32 (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)
 - Seasonal Vegetables** in allotment herb butter £6.25 (gf) (v) (vea)
 - Cauliflower Gratin** with smoked applewood cheese £7.25 (gf) (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 - 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