

- Snacks**
- Sticky Treacle & Chilli Chipolatas £7** (df)
 - Marinated Olives £6.50** (gf) (ve)
 - Tandoori Chicken Drumsticks** with mint yoghurt **£8.50**
 - 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 **£43**
 - Deluxe Sharing Board** all above, with pâté, charcuterie & moules marinière **£56**
 - Toms Charcuterie Board** pork terrine, fromage de tête, pork shoulder fritter, cumbrian air dried ham, house pickles, walnut ketchup & bread **£24**
- Starters**
- Soup du Jour** rosemary & garlic focaccia bread with Lancashire butter **£8.50** (dfa) (gfa)
 - Twice Baked Soufflé Suisse** mature cheddar cheese, caramelised onion & hazelnut salad **£11** (v) (n) (Champagne)
 - Chicken Liver & Armagnac Pâté** Cheetall Farm apple cider ketchup & toasted focaccia **£9.75** (gfa) (Chenin Blanc)
 - Eaved Hall Farm Pork Shoulder Fritter** pickled vegetable salad, hens egg & mustard mayonnaise **£10** (gfa) (dfa) (Pinot Noir)
 - Classic Moules Marinière** garlic, shallots, white wine cream, lemon & parsley with warm garlic focaccia **£10.95/ £16** (gfa) (Chablis)
 - Treacle & Whisky Cured Salmon** crème fraîche, blood orange, pickled fennel, beets, soda bread **£15** (Pecorino)
- Mains**
- Herb Roasted Lancashire Chicken** Leeks en Papillote, confit garlic, pomme purée & albufera sauce **£26.50** (dfa) (gfa) (Chardonnay)
 - Pot Roasted Local Venison Haunch** venison hash cake, braised red cabbage, chestnuts, cranberry & venison sauce **£32** (Primitivo)
 - Fish Du Jour** saffron rice, braised fennel & langoustine bisque **£Market Price** (gf) (Sauvignon Blanc)
 - Jerusalem Artichoke & Pearl Barley Risotto** woodland mushrooms, chestnuts, fresh winter truffle & parmesan **£14 / £23** (v) (n) (vea) (dfa) (Pecorino)
 - Eaves Hall Farm Pork Loin** treacle glazed pork belly, burnt apple, mustard pomme purée & red wine sauce **£28.50** (gfa) (Pinot Noir)
 - Pan Fried Sea Bass** herb crushed potatoes, seasonal greens, sriracha & caper dressing **£28** (gf) (dfa) (Sancerre)
 - Locally Sourced Butchers Choice Steak** oven-dried tomato, shallot salad & french fries **£ Market Price** (gf) (dfa) (B-QA)
 - Optional Sauce - Peppercorn, Red Wine, Garlic Butter, Sriracha Butter (all gf) £3**
- Sides**
- Sea Salt Fries £6** (gf) (df) (ve)
 - Scorched Tenderstem** with sesame & kimchi ketchup **£6.25** (v) (ve) (df) (gf)
 - 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 - 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