

- Snacks**
- Sticky Treacle & Chilli Chipolatas £7.50** (df)
 - Marinated Olives £6.50** (gf) (ve)
 - Katsu Chicken** with mango & chilli dip **£9** (dfa)
 - 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** (2 ppl)
 - Deluxe Sharing Board** all above, with pâté, charcuterie & moules marinière **£62** (3-4 ppl)
 - Toms Charcuterie Board** pork terrine, fromage de tête, venison fritter, treacle cured coppa, house pickles, cider 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 **£11.95** (v) (n) (Champagne)
 - Chicken Liver & Cointreau Pâté** Cheetall Farm apple cider ketchup & toasted focaccia **£9.85** (gfa) (Chenin Blanc)
 - Spiced Venison & Chorizo Fritter** pea purée, pickled peppers, hens egg & chorizo oil **£11.50** (Pinot Noir)
 - Classic Moules Marinière** garlic, shallots, white wine cream, lemon & parsley with warm garlic focaccia **£12 | £17** (gfa) (Chablis)
 - Korean Spiced Salmon & Cod Fishcake** pickled heritage carrot salad, kimchi ketchup & lime mayonnaise **£14.50** (gf) (df) (Intipalka)
- Mains**
- Herb Roasted Lancashire Chicken** Leeks en Papillote, confit garlic, pomme purée & albufera sauce **£26.95** (gfa) (Chardonnay)
 - Moroccan Spiced Local Venison** charred haunch, spiced kofta, cous cous, mint yoghurt, red pepper ketchup **£34** (Amarone)
 - Fish Du Jour** herb crushed potatoes, braised fennel, saffron & tomato fish sauce **£Market Price** (gfa) (Sauvignon Blanc)
 - BBQ Spiced Crapaudine Beetroot** sweet potato wedges, scorched tenderstem, beetroot & black garlic salsa **£22.50** (v) (ve) (df) (gf) (Pinot Noir | Sauvignon Blanc)
 - Lancashire Pork Belly** smoked cabbage, crackling, pomme purée, cider gel, mustard sauce **£27.50** (Chenin Blanc)
 - Pan Fried Scottish Sea Trout £30** smoked haddock croquette, cauliflower purée, pickled grape & shallot dressing (Albarino)
 - 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, Cafe de Paris butter (all gf) £3**
- Sides**
- Sea Salt Fries £6** (gf) (df) (ve) (v)
 - Salt & Pepper Sweet Potato Wedges £6.50** (v) (ve) (df) (gf)
 - Grilled Tenderstem** with cafe de paris butter **£6.5** (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