

Dinner Menu



Nibbles		Mains	
Sticky Treacle & Chilli Chipolatas	5.00	Coq Normandy (gf) (dfa) With smoked bacon, cider, leeks & pomme rosti	17.25
Toms Homemade Breads With salted butter, treacle vinegar & rapeseed oil	5.00	Shoulder of Ribble Valley Lamb (gf) With herb baked new potatoes, ratatouille, rosemary & olive jus	21.00
Herb & Garlic Baked Camembert (v) With focaccia bread	9.50	Pan Fried Seabass (gf) (dfa)	19.75
Kalamata Olives (gf) (ve)	3.50	Red Pepper & Fennel ragout, sweet potatoes, preserved lemon & basil dressing	
<u>Starters</u>		Toms' Seafood Chowder (gf) Fresh fish & shellfish in a saffron & smoked bacon cream, new potatoes, sweetcorn & Toms soda bread	21.00
Ham Hock & Chorizo Fritter (dfa) With pea purée, pickled spring vegetables & red pepper dressing	7.95	Miso Glazed Cauliflower Steak (ve) (gf) (n) With peanut & chili crust, sweet potato, greens &	16.00
Vietnamese Spiced Salmon Fishcake (gf) With hot & sour vegetable salad & lime	8.95	chimichurri sauce. 6 oz Bistro Burger	13.95
mayonnaise.	6.95	With a toasted brioche bun, caramelized onion, house pickled, red pepper relish, gruyere & French fries	
Provençale Vegetable Gratin (v) (vea) (dfa) With Gruyere cheese & allotment herb pesto		Locally Sourced Butcher's Choice Steak	Market
Chicken Liver & Génépi Pâté (gfa) Tom's chutney, garlic & thyme focaccia	7.95	(gf) Cooked to your liking, with French fries, marinated tomato & shallot salad Sauce options: Peppercorn, Café de Paris, or	Price
Wellgate Crab Salad Heritage tomatoes, elderflower, cucumber, chilli, allotment herbs & soda bread	11.00	Sides	
Soup du Jour (v) (gfa) (dfa) With Tom's butter & breads	5.75	Sea Salt Fries (gf) (ve)	4.00
		Herb baked new potatoes (gf) (ve)	4.00
		Tenderstem broccoli with chilli & almonds (gf) (ve) (n)	4.50
		Maple Glazed Heritage Carrots (gf) (ve)	4.50