

THE
WALLED
GARDEN

THE TASTE OF LANCASHIRE

*Room
Service*
MENU

(V) Vegetarian | (GF) Gluten Free | (VE) Vegan
(*GF) Can be Made Gluten Free | (*VE) Can Be Made Vegan

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of our team and they will be happy to help

Please note a tray charge of £4.50 will be added to your bill.



NIBBLES WHILE YOU WAIT

PIGS IN BLANKETS In honey	6.00
TEMPURA CAULIFLOWER Curried mayonnaise	6.00
WARM FOCACCIA Olive oil and balsamic vinegar	6.00
KALAMATA OLIVES GF	4.00
TOMATO & MOZZARELLA FLAT BREAD	7.00
CHICKEN, RED PESTO & FLAME ROAST PEPPER FLATBREAD	8.00
HERB, GARLIC, MOZZARELLA FLATBREAD	6.00

STARTERS

FRESH MARKET SOUP OF THE DAY Homemade bread VE, GF, (VG)	6.00
SMOKED HADDOCK, POTATO & ONION TART Soft poached egg	8.00
FOREST OF BOWLAND Wild mushroom, Jerusalem artichoke, pistachio butter, shaved truffle VE, VG, *GF	7.00
CONFIT DUCK RILLETTE Homemade plum sauce, toasted brioche	8.00
HOME CURED BEETROOT GRAVLAX Lemon mascarpone, gherkin, soda bread *GF	13.00

SANDWICHES

AVAILABLE 24 HOURS

Available on white bloomer, malted bloomer, tortilla wrap

HAM & TOMATO SANDWICH Honeywell's roasted gammon, wholegrain mustard & honey sliced beef tomatoes, side salad, Lancashire crisps	9.50
ROAST BEEF & HORSERADISH Locally sourced topside beef, horseradish mayonnaise, side salad, Lancashire crisps	9.50
LANCASHIRE CHEESE & CHUTNEY Grated creamy Lancashire cheese, pear & date chutney, side salad, Lancashire crisps	9.50
ROASTED MEDITERRANEAN VEGETABLE & BEEFTOMATO A mix of roasted peppers, courgette, red onion, vegan mayonnaise, side salad, Lancashire crisps	9.50
TUNA & CUCUMBER Tuna mixed with lime mayonnaise, pickled cucumber, side salad, Lancashire crisps	9.50

MAINS

FILLET OF VENISON Pomme anna potato, celeriac puree, roasted pumpkin (GF)	26.00
BRAISED SHORT RIB Beef shin pie, potato pave, heritage baby carrots, cavolo Nero	20.00
SQUID INK LINGUINE Cockles, mussels, fish velouté (GF)	17.00
BUTTERNUT SQUASH GNOCCHI Roasted squash, kale, dukka, salsa Verdi (VE) (VG)	14.00
PAN SEARED HAKE Samphire, pickled clams, confit potato, bacon (GF)	19.00

GRILL

FRESH BEEF BURGER Burger sauce, gherkins, smoked Lancashire cheese, beef tomato, crispy onions, brioche bun served with fries	18.00
PORK CUTLET (GF)	20.00
LEMON & HERB CHICKEN BREAST (GF)	18.00
280G RIBEYE (GF)	28.00
280G SIRLOIN (GF)	28.00
All served with portobello mushroom, confit tomato, choice of side and sauce	

SAUCES £4.00

PEPPERCORN SAUCE (GF) | CHIMICHURRI (GF)
MUSHROOM & TARRAGON (GF)

SIDES

PARMESAN & TRUFFLE FRIES	5.00
TRIPLE COOKED CHIPS (GF) (VE)	5.00
HONEY ROASTED ROOT VEGETABLES (GF) (VE)	5.00
MIXED LEAF SALAD (GF) (VE)	5.00
MIXED GREEN SESAME VEGETABLES (VE)	5.00

DESSERTS

VEGAN CHOCOLATE TART (VE) Poached cherries	6.00
LANCASHIRE & CUMBRIA CHEESE SLATE (*GF) Pickled celery, quince jelly, chutney and homemade crackers	14.00
BARTON MANOR STICKY TOFFEE PUDDING Toffee sauce, vanilla ice cream	6.00
CHERRY BAKEWELL Crème anglaise	6.00
ZEPPOLE'S Chocolate and raspberry dipping sauce	6.00
LEMON AND LIME CHEESECAKE Ginger biscuit	6.00