

SIDES

CHUNKY CHIPS ^{VE}	5
FRIES ^{VE}	6
SWEET POTATO FRIES ^{VE}	7
PARMESAN FRIES	7
BUTTERED MIXED VEGETABLES ^V ^{*VE}	5
HALLOUMI FRIES ^V	7
Sweet chilli dip	
BEER BATTERED ONION RINGS ^V	5
MIXED LEAF SALAD ^V ^{*VE}	5

DESSERTS

WHITE CHOCOLATE & STRAWBERRYCREME BRULEE ^{*GF} Served with shortbread biscuit	5
HOMEMADE STICKY TOFFEE PUDDING ^{*GF} Rich toffee sauce, topped with vanilla pod ice cream	5
BLACKCURRANT CHEESECAKE ^V Pistachio ice cream	5
CHEESE BOARD ^V ^{*GF} Selection of 3 cheeses, quince paste, apples, grapes, artisan crackers	10
ICE CREAM SUNDAES ^V Choose from; strawberry & raspberry eton mess, chocolate brownie & caramel or banoffee waffle	7
SELECTION OF WALLINGS ICE CREAM 1 SCOOP 3 2 SCOOP 4 3 SCOOP 5	

THE
WALLED
GARDEN

THE TASTE OF | LANCASHIRE

Room Service MENU

Room service available

12.30pm - 9.00pm Monday - Saturday

12.30pm - 8.00pm Sunday

(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 £5.00 will be added to your bill.



NIBBLES

BLACK PUDDING FRITTERS	6
Chilli jam	
MIXED OLIVES <small>GF VE</small>	5
CHIPOLATAS	6
Honey and mustard glaze	
POPPADUMS	5
Mango chutney	
CAULIFLOWER FRITTERS <small>V</small>	6
Curry mayonnaise	
GARLIC FLATBREAD	6
GARLIC AND MOZZARELLA FLATBREAD	7

STARTERS

HOMEMADE SOUP <small>*GF V</small>	6
Fresh bread roll and butter	
HAM HOCK TERRINE <small>*GF</small>	7
Slow cooked and pressed ham hock, apricot puree, toasted foccacia bread	
SOUSED MACKEREL <small>GF</small>	8
Served on a bed of mustard potato salad and beetroot gel	
CRISPY DUCK SPRING ROLL	9
Plum and hoisin dipping sauce, asian salad and dressing	
SALMON AND PRAWN FISHCAKE <small>SMALL 9 LARGE 13</small>	
Spinach, poached egg, finished with a mustard sauce	
PEA AND GOATS CHEESE RISOTTO <small>GF *V</small>	8
Creamy risotto, peas, fresh mint, topped with a rocket and parmesan salad	

SANDWICHES

Available on white bloomer or malted brown bloomer bread

HAM & TOMATO <small>Available 24 hours</small>	9.50
Honey roast ham, sliced vine tomato, dijon mustard mayo	
BEEF & HORSERADISH <small>Available 24 hours</small>	9.50
Roast beef, horseradish mayonnaise, sliced red onion and rocket	
LANCASHIRE CHEESE & CHUTNEY <small>Available 24 hours</small>	9.50
Grated creamy Lancashire cheese, tomato chutney	
TUNA & CUCUMBER <small>Available 24 hours</small>	9.50
CRISPY HALLOUMI WRAP	11
Sriracha mayo, mixed leaf salad wrap served with sweet potato fries	
FISH FINGER CIABATTA	11
Beer battered fish goujons, homemade tartare sauce, baby gem, served with sweet potato fries	

MAINS

BEER BATTERED FISH AND CHIPS	17
Homemade tartare sauce, mushy peas	
BACON CHOP <small>*GF</small>	20
Black pudding mash potato, pineapple chutney, apple and balsamic glazed green beans	
PAN FRIED SEA BASS	19
On a bed of sauteed new potatoes, chorizo, spinach, served with a salsa verdi and caper dressing	
THAI VEGETABLE CURRY <small>VE</small>	17
Served with sticky coconut rice, mini poppadums, mango chutney	
ADD CHICKEN <small>4)</small>	

BURGERS

8oz PORTER BEEF BURGER	18
Served on a toasted brioche bun, house relish, baby gem, sliced tomato and a side of coleslaw	
ADD CHEESE OR BACON	2
CRISPY CHICKEN BURGER	18
Peanut satay sauce, asian slaw, baby gem and tomato	
HALLOUMI BURGER <small>V</small>	18
Sweet chilli mayo, hash brown, baby gem, tomato and coleslaw	

SALADS

GRILLED GOATS CHEESE <small>V</small>	13
Mixed leaf salad, cherry tomatoes, sweet mini peppers, crunchy walnuts, honey and mustard dressing	
ADD CHICKEN	4
CAESAR SALAD <small>*V</small>	14
Crispy baby gem, tomato, parmesan, bacon, crispy foccacia croutons, bound in a tangy caesar dressing	
ADD CHICKEN	4
SALMON AND PRAWN <small>GF</small>	15
Mixed leaf salad, poached salmon pieces, atlantic prawns, bloody mary mayo	
SUPERFOOD SALAD <small>V</small>	13
Giant cous cous, chickpeas, pomegranate, spinach, cucumber, feta, tomato, balsamic and apple dressing	