

SIDES

CHUNKY CHIPS ^{VE}	6
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	6
MIXED LEAF SALAD ^V ^{*VE}	5
PEPPERCORN & BRANDY SAUCE	4
CREAMY LANCASHIRE BLUE CHEESE SAUCE	4
DIANE SAUCE	4

DESSERTS

HOMEMADE STICKY TOFFEE PUDDING ^{*GF}	6
Vanilla ice cream, butterscotch sauce	
CHOCOLATE CHIP BRIOCHE	6
BREAD & BUTTER PUDDING ^V	
Warm hazelnut cream	
STICKY CITRUS SPONGE PUDDING ^V	6
Creme anglaise	
WARM HOMEMADE CHOCOLATE BROWNIE ^V	6
Served with vanilla ice cream	
BANOFFEE CHEESECAKE ^V	6
Chantilly cream, toffee drizzle	
LANCASHIRE CHEESE BOARD ^V ^{*GF}	12
Selection of 3 cheeses, quince paste, apples, grapes, artisan crackers	
SELECTION OF WALLINGS ICE CREAM	
1 SCOOP 3 2 SCOOPS 4 3 SCOOP 5	

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.

THE
WALLED
GARDEN

THE TASTE OF LANCASHIRE

Room
Service
MENU



STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY *GF V Bread roll & salted butter	6
PRESSED PORK BELLY *GF Braised lentils, apple chutney	7
PAN SEARED CARAMELISED SCALLOPS GF Cauliflower puree, crispy pancetta, lemon gel	10
SALMON & PRAWN FISHCAKE Spinach, poached egg, finished with a mustard sauce	SMALL 9 LARGE 13
LANCASHIRE WOODLAND BRUSCHETTA Wild mushroom, chorizo, wholegrain mustard sauce on toasted garlic brioche, pancetta crumb	9
ROASTED PORTOBELLO MUSHROOM V Lancashire blue cheese and garlic stuffing, toasted sourdough, tarragon oil	9
HOMEMADE SMOKED MACKERAL PATE Horseradish dressing, balsamic dressed leaves, sourdough toast	8

FRESH GARDEN SALADS

GRILLED GOATS CHEESE V Mixed leaf salad, cherry tomatoes, sweet mini peppers, crunchy walnuts, honey & mustard dressing ADD CHICKEN	13 5
CAESAR SALAD *V Crispy baby gem, tomato, parmesan, bacon, crispy foccacia croutons, bound in a tangy caesar dressing ADD CHICKEN	14 5

SANDWICHES AVAILABLE 24 HOURS

(Available on white or wholemeal bread, gluten free bread available)

HAM & TOMATO Honey roast ham, sliced vine tomato, dijon mustard mayo	9
BEEF & HORSERADISH Roast beef, horseradish mayonnaise, sliced red onion and rocket	9
LANCASHIRE CHEESE & CHUTNEY V Grated creamy Lancashire cheese, tomato chutney	9
TUNA & CUCUMBER	9

MAINS

PAN FRIED BREAST OF CHICKEN Sautéed wild mushrooms, hassleback potato, charred asparagus, white wine veloute	18
DUO OF PORK LOIN & BLACK PUDDING Wholegrain mustard mash, buttered savoy cabbage, cider apple & baby onion sauce	20
PAN FRIED SEA BASS Wilted chard, crushed new potatoes, buttered greens, lemon butter sauce	20
BEER BATTERED FLEETWOOD HADDOCK Triple cooked chunky chips, homemade tartare sauce, pea puree	18
TAGLIATELLE ARRABBIATA V Spicy tomato, garlic & chilli sauce garlic flatbread	17
ADD CHICKEN	5
SPINACH, SWEET POTATO & LENTIL DAHL VE Pilau rice, mini poppadums, mango gel	17
AUBERGINE PARMIGIANA VE Layers of aubergine & tomato ragu, oven baked with vegan bechamel, toasted pine nuts, fresh basil & garlic brioche	17

FROM THE GRILL

All served with fries

8oz RIBEYE	31
8oz SIRLION	28
All served with portobello mushroom, plum tomato, chunky chips & choice of sauce	
8oz HOMEMADE STEAK BURGER Served on a toasted brioche bun, house relish, baby gem, sliced tomato & a side of coleslaw ADD CHEESE ADD BACON	18 2 2
8oz CHARGRILLED VEGETABLE BURGER V Served on a toasted brioche bun, house relish, baby gem, sliced tomato & a side of coleslaw ADD CHEESE	18 2