

THE
WALLED
GARDEN

THE TASTE OF | LANCASHIRE

DINNER MENU

SERVED 12PM - 9PM MONDAY - SUNDAY



STARTERS

CHEFS HOMEMADE SOUP OF THE DAY (*GF)(VE) Bread roll, salted butter	6
ROASTED LOCAL FIGS & GOATS CHEESE (GF)(V) Balsamic reduction, rocket salad	8
OAK SMOKED FLEETWOOD HADDOCK (GF) Spinach, soft poached egg, spring onion cream sauce	8
LANCASHIRE HERITAGE TOMATO, FETA CHEESE & OLIVE SALAD (GF)(V)(*VE) Seasonal leaves, garlic herb oil	8
LANCASHIRE SMOKED SALMON & ADVOCADO (*GF) Toasted sourdough, balsamic dressed rocket	9
TEMPURA SWEET CHILLI & LIME KING PRAWNS (*GF) Soy dipping sauce, seasonal leaves	9
PAN ROASTED PAPRIKA CHICKEN & CHORIZO Roasted sweet peppers, toasted sourdough	9
HOMEMADE GARLIC FLATBREAD (*VE)	6
HOMEMADE GARLIC & MOZZARELLA FLATBREAD	7

SEASONAL SALADS

CLASSIC WALDORF SALAD (GF)(V) Gem lettuce, walnuts, celery, apple, grapes, mayo dressing	15
ADD CHICKEN	5
LANCASHIRE HERITAGE TOMATO, FETA & OLIVE (GF)(*VE) Garlic ciabatta, seasonal leaves, garlic herb oil	14
GRILLED GOATS CHEESE Gem lettuce, tomato, parmesan, sweet mini peppers, candied walnuts, honey mustard dressing	14
ADD CHICKEN	5
TERRIAKI GLAZED BEEF SALAD Mixed leaves, cucumber, cherry tomatoes, spring onions	14

FROM THE GRILL

8oz PORK LOIN STEAK (*GF)	18
8oz SIRLOIN STEAK (*GF)	29
8oz RIB EYE STEAK (*GF) Sauteed wild mushrooms, roasted cherry vine tomatoes, triple cooked chunky chips, your choice of sauce	32

SAUCES

PEPPERCORN & BRANDY	5
DIANNE	5
LANCASHIRE BLUE CHEESE	5
RED WINE JUS	5

SIDES

TRIPLE COOKED CHUNKY CHIPS (VE)	6
FRIES (VE)	6
SWEET POTATO FRIES (VE)	7
PARMESAN FRIES (V)	8
HALLOUMI FRIES (V)	8
BATTERED ONION RINGS (V)	7
BUTTERED SEASONAL VEG (V)(*VE)	6
MIXED LEAF SALAD (*VE)	6

BURGERS

8oz LANCASHIRE REARED BEEF STEAK BURGER Toasted brioche bun, house relish, baby gem, sliced tomato, side of coleslaw, fries	18
ADD CHEESE	2
ADD BACON	2
8oz VEGETARIAN BURGER (VE)(*VE) Toasted brioche bun, house relish, baby gem, sliced tomato, side of coleslaw, fries	18
8oz CHICKEN BURGER Toasted brioche bun, sweet chilli mayo, gem lettuce, sliced tomato, side of coleslaw, fries	18
ADD CHEESE	2
ADD BACON	2

MAINS

PAN FRIED BREAST OF LANCASHIRE CHICKEN (GF) Parmentier potatoes, charred asparagus, heritage carrots, mushroom sauce	19
ROAST LANCASHIRE PORK BELLY Fondant potato, braised Pak choi, heritage carrots, wholegrain mustard sauce	20
SOY GLAZED SALMON FILLET Stir fried noodles, spring onions, bean sprouts, carrots, hoi sin sauce	22
PAN SEARED FLEETWOOD FILLET OF COD Fondant potato, tenderstem broccoli, green beans, salsa Verdi	22
CHARRED AUBERGINE STACK (VE)(GF) Courgette, roasted red peppers, steamed basmati rice, tomato & basil sauce	19
WILD MUSHROOM CARBONARA (V) Penne pasta, sauteed wild mushrooms, carbonara sauce, Garlic ciabatta	19
ADD CHICKEN	5
BEER BATTERED FLEETWOOD HADDOCK Triple cooked chunky chips, homemade tartare sauce, pea puree	18

DESSERTS

HOMEMADE LEMON & RASPBERRY TART Strawberry sorbet	6
IRISH CREAM CHEESECAKE Cappuccino ice cream chocolate shavings	6
BARTON MANOR STICKY TOFFEE PUDDING (GF) Butterscotch sauce, walling's vanilla ice cream	6
STRAWBERRY & LIME CRÈME BRULEE (GF) Blood orange sorbet	6
LANCASHIRE CHEESE BOARD Selection of 3 local cheeses, quince paste, celery, apple, grapes, artisan crackers	12
SELECTION OF WALLINGS ICE CREAMS (*VE)	
1 SCOOP	3
2 SCOOPS	4
3 SCOOPS	5

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.

GF - Gluten Free VE - Vegan V - Vegetarian *GF - Can be made to be gluten free