

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 Rossini curl wafer 1 SCOOP 3 2 SCOOPS 4 3 SCOOPS 5	

THE
WALLED
GARDEN

THE TASTE OF | LANCASHIRE

Room Service MENU

SUNDAY ROAST AVAILABLE
EVERY SUNDAY 12PM TO 8.45PM

ROOM SERVICE MENU AVAILABLE
12pm - 8.45pm MONDAY TO SUNDAY

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

Please note a tray charge of £5.00 will be added to your bill.



SANDWICHES

Available on white or wholemeal bread,
gluten free bread available

HOME COOKED HAM	9
Sliced ham, wholegrain mustard mayo	
ROAST LANCASHIRE CHICKEN BREAST	9
Sliced chicken, lemon mayo	
LANCASHIRE CHEESE & ONION CHUTNEY (V)	9
Grated Lancashire cheese, onion chutney	
TUNA & CUCUMBER	9
Tuna mayo, sliced cucumber	

AVAILABLE 24 HOURS

SEASONAL SALADS

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

SIDES

HOMEMADE 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 VEGETABLES (V)(*VE)	6
MIXED LEAF SALAD	6

STARTERS

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

MAINS

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