

THE
WALLED
GARDEN

THE TASTE OF | LANCASHIRE

TABLE D'HÔTE MENU



TABLE D'HOTE MENU

3 COURSE £32.95

STARTERS

CHEFS HOMEMADE SOUP OF THE DAY (*GF)(V)
Bread roll, salted butter

ROASTED LOCAL FIGS & GOATS CHEESE (GF)(V)
Balsamic reduction, rocket salad

OAK SMOKED FLEETWOOD HADDOCK (GF)
Spinach, soft poached egg, spring onion cream sauce

PAN ROASTED PAPRIKA CHICKEN & CHORIZO (*GF)
Roasted sweet peppers, toasted sourdough

MAINS

PAN FRIED BREAST OF LANCASHIRE CHICKEN (GF)
Parmentier potatoes, charred asparagus, heritage carrots, mushroom sauce

PAN SEARED FLEETWOOD COD FILLET (GF)
Fondant potato, tender stem broccoli, green beans, salsa Verdi.

CHARRED AUBERGINE STACK (VE)(GF)
Courgette, roasted red peppers, steamed basmati rice, tomato & basil sauce

80/z LANCASHIRE REARED BEEF STEAK BURGER
Toasted brioche bun, house relish, baby gem, sliced tomato, side of coleslaw & fries
ADD CHEESE 2
ADD BACON 2

DESSERTS

HOMEMADE LEMON & RASPBERRY TART (V)
Strawberry sorbet

IRISH CREAM CHEESECAKE (V)
Cappuccino ice cream chocolate shavings

BARTON MANOR STICKY TOFFEE PUDDING (*GF)(V)
Butterscotch sauce, walling's vanilla ice cream.

TRIO OF WALLINGS ICE CREAMS (*GF)(V)
Rossini curl wafer

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