

SIDES

TRIPLE COOKED CHUNKY CHIPS (*VE)	7
FRIES (*VE)	7
SWEET POTATO FRIES (*VE)	8
PARMESAN FRIES (*V)	8
HALLOUMI FRIES (*V)	9
BATTERED ONION RINGS (*V)	8
BUTTERED SEASONAL VEG (V) (*VE)	7
MIXED LEAF SALAD (*VE)	7

DESSERTS

BARTON MANOR STICKY TOFFEE PUDDING (*GF) Butterscotch sauce, Longridge vanilla ice cream	9
CLASSIC HOMEMADE RHUBARB CRUMBLE Served with homemade crème anglaise	9
WARM CHOCOLATE FUDGE BROWNIE (*GF) Served with Longridge vanilla ice cream	9
HOMEMADE BAILEYS CHEESECAKE Served with Longridge cappuccino ice cream	9
LANCASHIRE CHEESE BOARD (*GF) Selection of 3 local cheeses, quince paste, celery, apple, grapes, artisan crackers	14
SELECTION OF LONGRIDGE ICE CREAMS (*VE) Rossini curl wafer	
1 SCOOP 4 2 SCOOPS 5 3 SCOOPS 6	

THE
WALLED
GARDEN

THE TASTE OF | LANCASHIRE

Room Service MENU

Room service available
12.00pm - 8.45pm Monday - 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.



We're proud to support local suppliers, including Honeywells Butchers, Ribble Farm Fayre, Gornalls Dairy Food, Longridge Ice Creams and Fleetwood Fish. By sourcing locally, we support our community, reduce food miles and bring quality ingredients to your plate. Good for our community, good for the planet.

STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY (VE) (*GF) Served with a warm bread roll, salted butter	8
PAN SEARED SCALLOPS Black pudding crumb, rocket, balsamic dressing	10
CHICKEN CHORIZO BRUSCHETTA Roasted peppers, dressed leaves	9
LANCASHIRE BLUE CHEESE MUSHROOMS (V) Sautéed mushrooms on sourdough toast	9
HOMEMADE WILD MUSHROOM PATE (*GF) Sourdough croute, house chutney	10
HOMEMADE GARLIC FLATBREAD (*VE)	8
HOMEMADE GARLIC & MOZZARELLA FLATBREAD (V)	10

SEASONAL SALADS

GRILLED GOATS CHEESE SALAD (V) (GF) Gem lettuce, parmesan, sweet mini peppers, candied walnuts, honey mustard dressing	17
ADD CHICKEN	6
CLASSIC CAESAR SALAD (V) Gem lettuce, parmesan shavings, cherry tomatoes, croutons, caesar dressing	17
ADD CHICKEN	6
SMOKED SALMON & PRAWN SALAD (GF) Mixed leaves, cucumber, cherry tomatoes, spring onions, marie rose sauce	19

SANDWICHES

Available on white or wholemeal bread,
gluten free bread available

AVAILABLE 24 HOURS

HOME COOKED HAM & TOMATO Sliced ham, wholegrain mustard mayo	10
ROAST LANCASHIRE CHICKEN BREAST Sliced chicken, stuffing, lemon mayo	10
LANCASHIRE CHEESE & ONION CHUTNEY (V) Grated Lancashire cheese, onion chutney	10
TUNA & CUCUMBER Tuna mayo, sliced cucumber	10

MAINS

CHARGRILLED CHICKEN BREAST (GF) Fondant potato, roasted carrots, pak choi, red wine jus	23
ROAST LANCASHIRE PORK BELLY Black pudding mash, savoy cabbage, roast parsnips, creamy apple sauce	23
TERIYAKI GLAZED BEEF Stir-fried noodles, spring onions, bean sprouts, carrots, teriyaki sauce	23
BEER BATTERED FLEETWOOD HADDOCK (*GF) Triple cooked chunky chips, homemade tartare sauce, pea purée	22
LANCASHIRE HOT POT (*GF) Slow braised lamb, sliced gratin potatoes, red cabbage, sourdough bread	23
TRIO OF LANCASHIRE SAUSAGES Wholegrain mustard mash, roasted carrots, green beans, roasted onion gravy	22
PAN FRIED LANCASHIRE COD (GF) Spiced tomato, roast mini peppers, butterbean broth	24
WILD MUSHROOM CARBONARA (*V) Penne pasta, sautéed wild mushrooms, creamy carbonara-style sauce, garlic ciabatta	21
ADD CHICKEN	6
ROOT VEGETABLE & LENTIL COTTAGE PIE (*VE) Lentils, parsnip, carrot, swede in rich vegan gravy, olive oil mash, seasonal greens	21

FROM THE GRILL

TRIO OF LAMB CHOPS (*GF)	30
8 O/Z SIRLOIN STEAK (*GF)	33
8 O/Z RIB EYE STEAK (*GF) Served with sautéed wild mushrooms, roasted cherry vine tomatoes, triple cooked chunky chips, your choice of sauce	36

SAUCES 6

CREAMY PEPPERCORN | DIANE | TERIYAKI
RED WINE JUS | MINT & REDCURRANT JUS

BURGERS

8 O/Z BEEF STEAK BURGER Toasted brioche bun, house relish, baby gem, sliced tomato, side of coleslaw, fries	22
ADD CHEESE	2
ADD BACON	2
8 O/Z VEGETARIAN BURGER (VE) Toasted brioche bun, house relish, baby gem, sliced tomato, side of coleslaw, fries	20
8 O/Z MINTED LAMB BURGER Toasted brioche bun, mint mayo, gem lettuce, sliced tomato, side of coleslaw, fries	23
ADD CHEESE	2
ADD BACON	2