

THE
WALLED
GARDEN

THE TASTE OF

LANCASHIRE

Table D'Hôte
MENU



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.

TABLE D'HOTE MENU

£36.00 3 COURSES

STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY (VE)(*GF)

Served with a warm bread roll, salted butter

CHICKEN, CHORIZO BRUSCHETTA

Roasted peppers, dressed leaves

HOMEMADE WILD MUSHROOM PATE (*GF)

Sourdough croute, House chutney

HOMEMADE GARLIC FLATBREAD (*VE)

MAINS

CHARGRILLED CHICKEN BREAST (GF)

Crushed new potato, roasted carrots, pak choi, red wine jus

PAN FRIED LANCASHIRE COD

Spiced tomato, roast mini peppers, butterbean broth

TRIO OF LANCASHIRE SAUSAGES

Crushed new potato, roasted carrots, green beans, roasted onion gravy

ROOT VEGETABLE & LENTIL COTTAGE PIE (VE)

Lentils, parsnip, carrot, swede in rich vegan gravy,
olive oil mash, seasonal greens

DESSERTS

BARTON MANOR STICKY TOFFEE PUDDING (V)(*GF)

Butterscotch sauce, Longridge vanilla ice cream

CLASSIC HOMEMADE RHUBARB CRUMBLE (V)

Homemade crème anglaise

WARM CHOCOLATE FUDGE BROWNIE (*GF)(V)

Longridge vanilla ice cream

SELECTION OF LONGRIDGE ICE CREAMS (*VE)(GF)

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 *VE - Can be made to be vegan