

Dinner MENU

MONDAY - SUNDAY 12-9PM

THE WALLED GARDEN

THE TASTE OF

LANCASHIRE



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)	8
Warm bread roll, salted butter	
PAN SEARED SCALLOPS	10
Black pudding crumb, rocket, balsamic dressing	
CHICKEN & CHORIZO BRUSCHETTA	9
Roasted peppers, dressed leaves	
LANCASHIRE BLUE CHEESE MUSHROOMS (V)	9
Sautéed mushrooms on sourdough toast	
HOMEMADE WILD MUSHROOM PATE (VE)(*GF)	10
Sourdough croute, House chutney	
HOMEMADE GARLIC FLATBREAD (*VE)	8
HOMEMADE GARLIC & MOZZARELLA FLATBREAD(V)	10

SEASONAL SALADS

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

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

MAINS

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

FROM THE GRILL

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

SAUCES 6

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

BURGERS

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

DESSERTS

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

SUNDAY ROAST

Every Sunday
12pm - 9pm

Roast of the Day
Seasonal Trimmings

£22.95