

THE  
WALLED  
GARDEN

THE TASTE OF LANCASHIRE



## STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY *GF   V Bread roll & salted butter	6
PRESSED PORK BELLY *GF Braised lentils, apple chutney	7
PAN SEARED CARAMELISED SCALLOPS GF Cauliflower puree, crispy pancetta, lemon gel	10
SALMON & PRAWN FISHCAKE Spinach, poached egg, finished with a mustard sauce	SMALL 9 LARGE 13
LANCASHIRE WOODLAND BRUSCHETTA Wild mushroom, chorizo, wholegrain mustard sauce on toasted garlic brioche, pancetta crumb	9
ROASTED PORTOBELLO MUSHROOM V Lancashire blue cheese & garlic stuffing, toasted sourdough, tarragon oil	9
HOMEMADE SMOKED MACKERAL PATE Horseradish dressing, balsamic dressed leaves, sourdough toast	8
GARLIC FLATBREAD	6
GARLIC & MOZZARELLA FLATBREAD	7

## FRESH GARDEN SALADS

GRILLED GOATS CHEESE V Mixed leaf salad, cherry tomatoes, sweet mini peppers, crunchy walnuts, honey & mustard dressing	13
ADD CHICKEN	5
CAESAR SALAD *V Crispy baby gem, tomato, parmesan, bacon, crispy foccacia croutons, bound in a tangy caesar dressing	14
ADD CHICKEN	5

### SERVED

Monday - Saturday 12pm - 9pm

### SUNDAY LUNCH SERVED

Sunday 12pm - 8pm

## FROM THE GRILL

8oz RIBEYE *GF	31
8oz SIRLOIN *GF	28
8oz BACON CHOP *GF	17

All served with portobello mushroom, plum tomato, chunky chips & your choice of sauce

## SAUCES 4

PEPPERCORN & BRANDY SAUCE  
CREAMY LANCASHIRE BLUE CHEESE SAUCE  
DIANE SAUCE

## SIDES

TRIPLE COOKED CHUNKY CHIPS VE	6
FRIES VE	6
SWEET POTATO FRIES VE	7
PARMESAN FRIES	7
BUTTERED MIXED VEGETABLES V   *VE	5
HALLOUMI FRIES V Sweet chilli dip	7
BEER BATTERED ONION RINGS V	6
MIXED LEAF SALAD V   *VE	5

## BURGERS

All served with fries

8oz HOMEMADE STEAK BURGER Served on a toasted brioche bun, house relish, baby gem, sliced tomato & a side of coleslaw	18
ADD CHEESE	2
ADD BACON	2
8oz CHARGRILLED VEGETABLE BURGER Served on a toasted brioche bun, house relish, baby gem, sliced tomato & a side of coleslaw	18
ADD CHEESE	2

## MAINS

PAN FRIED BREAST OF CHICKEN 18  
Sauteed wild mushrooms, hassleback potato, charred asparagus, white wine veloute

DUO OF PORK LOIN & BLACK PUDDING 20  
Wholegrain mustard mash, buttered savoy cabbage, cider apple & baby onion sauce

PAN FRIED SEA BASS 20  
Wilted chard, crushed new potatoes, buttered greens, lemon butter sauce

BEER BATTERED FLEETWOOD HADDOCK 18  
Triple cooked chunky chips, homemade tartare sauce, pea puree

TAGLIATELLE ARRABBIATA 17  
Spicy tomato, garlic & chilli sauce, garlic flatbread  
ADD CHICKEN 5

SPINACH, SWEET POTATO & LENTIL DAHL VE 17  
Pilau rice, mini poppadums, mango gel

AUBERGINE PARMIGIANA VE 17  
Layers of aubergine and tomato ragu, oven baked with vegan bechamel, toasted pine nuts, fresh basil & garlic brioche

## DESSERTS

HOMEMADE STICKY TOFFEE PUDDING \*GF 6  
Vanilla ice cream, butterscotch sauce

CHOCOLATE CHIP BRIOCHE BREAD & BUTTER PUDDING V 6  
Warm hazelnut cream

STICKY CITRUS SPONGE PUDDING V 6  
Creme anglaise

WARM HOMEMADE CHOCOLATE BROWNIE V 6  
Served with vanilla ice cream

BANOFFEE CHEESECAKE V 6  
Chantilly cream, toffee drizzle

LANCASHIRE CHEESE BOARD V | \*GF 12  
Selection of 3 cheeses, quince paste, apples, grapes, artisan crackers

SELECTION OF WALLINGS ICE CREAM  
1 SCOOP 3 | 2 SCOOPS 4 | 3 SCOOP 5

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