

THE
WALLED
GARDEN

THE TASTE OF | LANCASHIRE



TABLE D'HOTE

3 course - £32.00

STARTERS

CHEFS HOMEMADE SOUP OF THE DAY (v)

Rustic roll & Salted butter

ROASTED PORTOBELLO MUSHROOM

Lancashire blue cheese & garlic stuffing, toasted sourdough, tarragon oil

HOMEMADE SMOKED MACKERAL PATE

Horseradish dressing, balsamic dressed leaves, sourdough toast

HOMEMADE GARLIC & HERB FLATBREAD (V)

MAINS

PAN FRIED BREAST OF CHICKEN

Sautéed wild mushrooms, Hasselback potato, charred asparagus, white wine velouté

PAN ROASTED SEABASS

Wilted chard, crushed new potatoes, buttered greens, lemon butter sauce

HOMEMADE 8o/z STEAK BURGER

Served on a toasted brioche bun, house relish, baby gem, sliced tomato, fries & coleslaw

add cheese 2

add bacon 2

TAGLIATELLE ARRABBATA

Spicy tomato, garlic & chilli sauce, garlic flatbread.

DESSERTS

HOMEMADE WARM CHOCOLATE BROWNIE

Vanilla ice cream

BARTON MANOR STICKY TOFFEE PUDDING

Butterscotch Sauce, vanilla ice cream

CHOCOLATE CHIP, BRIOCH BREAD AND BUTTER PUDDING

Warm hazelnut cream

SELECTION OF WALLINGS ICE CREAM