

H O M E G R O W N

STARTERS

CELERIAC, PEAR & WATERCRESS VELOUTE,

Rustic breads

LOCAL PIDGEON

Pan fried Pidgeon breast, pickled wild mushrooms,
black cherries, carrot puree, red wine jus

FLEETWOOD MUSSELS

Classic moules Marina, rustic bread

WALLED GARDEN SALAD

Petit leaves, mustard seed dressing

MAIN COURSE

THORNTON'S LAMB

Two bone rack, confit shoulder, mini cottage pie,
Feves, peas, mash, spinach, red wine jus
(£3.00 supplement)

GOOSNARGH POUSSIN

Pressing of leg, pan fried breast, butternut squash puree,
baby spring vegetables and Parisian potatoes

NEVE'S SEAFOOD MEDELY

Salmon, John Dory, plaice & crayfish boudin
baby leek & fennel, mussel broth

BABY AUBERGINE

Baby aubergine, beetroot & feta,
red pepper coulis, basil oil

DESSERTS

PROFITEROLES

Mint croquembouche, tiramisu,
Peppermint creams, caramel

GINGERBREAD

Gingerbread, caramelised banana,
butterscotch sauce, vanilla ice cream

PANNA COTTA

Green tea panna cotta, orange mousse,
Rose Turkish, pistachio tuile

COOKIES & CREAM

Peanut butter & Oreo tart,
vanilla cheesecake, strawberry compote

£25.00
PER PERSON

THE
WALLED
GARDEN
RESTAURANT