

THE WALLED GARDEN

THE TASTE OF LANCASHIRE



STARTERS

SOUP OF THE DAY *

With berry lane bakery's Rustic Breads

HAM HOCK BALLOTINE *

Summer Leaves, Piccalilli Sauce

FLEETWOOD SMOKED DYED KIPPER FILLETS*

Rocket & Sun blushed Tomato Salad, Classic Tartare Sauce

GORNALL'S GOATS CHEESE*

Petit Leaves, Celeriac Remoulade

MAINS

ROAST BEEF*

Roast Potatoes, Roasted Roots, Sautéed Greens, Yorkshire Pudding, Gravy

ROAST BREAST OF CHICKEN *

Dauphinoise Potatoes, Sautéed Greens, Red Wine Jus

SEARED FILLET OF SALMON*

Tarragon Rosti, Confit Fennel, Broccoli, Salsa Verde

GOATS CHEESE & BEETROOT ARANCINI

Seared on a Spiced Tomato Sauce, Mixed Salad

DESSERTS

ETON MESS*

Meringue, Strawberries, Chantilly Cream

PASSION FRUIT BRULEE*

Mango Parfait, Ice-cream, Sable Biscuit

TRIO OF ICE CREAM*

Brandy Snap, Fresh Berries

MIXED BERRY CRUMBLE

Served With Vanilla Custard

2 COURSES

£17.95

3 COURSES

£22.95

 Vegetarian  Gluten Free
* Gluten free option available on request



BARTON
GRANGE
HOTEL

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