

LEGH ARMS

PRESTBURY

Please bear with us whilst we build our team at The Legh Arms - enjoy a preview of some lovely classics and look forward to more adventurous dishes to come....Thank You for your support, Craig, Lou & Team xxx

Smoked Duck & Plum (GF) <i>hazelnut, kale</i>	£10
Chicken Liver & Jack Daniels Parfait (GFO) <i>red onion marmalade, toasted brioche</i>	£9
Smoked Haddock & Poached Egg (GF) <i>buttered leeks, caviar & chive cream</i>	£8
White Onion Velouté (V,GF) <i>stout & gruyere rarebit</i>	£6.50
Spiced Cauliflower Fritters (<i>plant based</i>) <i>hummous, coconut & fermented carrot</i>	£7
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10oz Sirloin Steak (GFO) <i>chips, confit mushroom, grilled tomato, dizzy blonde onion rings</i> peppercorn or blue cheese sauce £3.50	£28
Grilled Chicken Breast (GF) <i>mash, green beans &amp; shallots, red wine jus</i>	£18
Dizzy Blonde Battered Haddock (GFO) <i>triple cooked chips, crushed garden peas, tartare sauce</i>	£16
King Prawn Linguine <i>tomato, tarragon, shellfish bisque</i>	£19
British Beef & Unicorn Pale Ale Shortcrust Pie <i>mash, red cabbage, pickled onions, gravy</i>	£14
100% Aberdeen Angus Burger <i>brioche, streaky bacon, emmental, lettuce, onion, tomato, fries</i>	£15
Cheese & Roscoff Onion Pie (v) <i>mash, red cabbage, pickled onions, roast veg gravy</i>	£14
Plant Based Burger ( <i>plant based</i> ) <i>keto roll, rashers, sheese, lettuce, onion, tomato, fries</i>	£15
Wild Mushroom & Artichoke Risotto (GF, <i>plant based</i> ) <i>rocket, truffle</i>	£15
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Sticky Toffee Pudding <i>butterscotch sauce, vanilla ice cream</i>	£7.50
Chilli Roasted Pineapple (GF, <i>plant based</i>) <i>coconut 'ice cream', toasted almonds</i>	£7.50
Cheesecake <i>seasonal fruit</i>	£7.50
Port & Stilton (GFO) <i>oatmeal wafers</i>	£7.50

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Company reg: 00170679