

LEGH ARMS

PRESTBURY

STARTERS

Grilled Asparagus poached hens egg, crisp serrano, truffle dressing (181kcal)	£9	Pork Belly honey, crispy bits, croquette, brown sauce (469kcal)	£10
Seared Scallops rhubarb and celeriac, oat crumble, puffed wild rice (248kcal)	£14	Feta (vegan) broad bean, edamame, pea shoot and radish, fennel seed and chardonnay vinegar dressing (200kcal)	£8
Burrata (v) heirloom tomato, basil, tomato water, grilled radicchio (296kcal)	£9		

MAIN COURSES

Brook House Farm Lamb Rump fondant potato, wild garlic salsa verde, grilled tenderstem broccoli, lamb jus (1037kcal)	£26	Poached Plaice roasted garlic creamed polenta, chargrilled courgette (484kcal)	£22
52 degrees Sirloin dripping roasted carrot, glazed short rib, salt baked celeriac, parsley root, braising juice (1030kcal)	£28	“Fish & Chips” cod loin, smoked salmon, Bruh batter, charred lemon, crushed garden peas, skinny fries (673kcal)	£22
Roast Breast of Guinea Fowl wild garlic croquette, French style peas, garlic jus (584kcal)	£22	Sweet Potato (vegan) red pepper and spinach daal, fragrant sticky rice, chargrilled flatbread (523kcal)	£18
Seared Wild Seabass braised leeks, curried mussels, Cheshire new potatoes (695kcal)	£27	Risotto Prima Vera (vegan) glazed spring greens, panko silken tofu, vegan parmesan shaving, salsa verde (178kcal)	£19

SIDE DISHES

dripping roasted carrots & nigella seeds (205kcal) ~ glazed green beans & garlic crumb (109kcal) ~ skinny fries (254kcal)
tenderstem broccoli & toasted almonds (281kcal) ~ Cheshire new potatoes, minted butter (146kcal)
£5 each

FOOD ALLERGIES AND INTOLERANCES. Adults need around 2000kcal per day. 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. *All meat weights are approximate and refer to the uncooked weight. Company reg: 00170679