

LEGH ARMS

PRESTBURY

SUNDAY ROAST MENU

Seasonal Soup (V, GFO, VO) £7.50
freshly baked bread & whipped butter (263kcal)

Cheshire Cheese Rarebit £7.50
with Robinsons Unicorn Ale (656kcal)

Poached Salmon & Prawn (GFO) £7.50
melba toast (283kcal)

Chicken Liver Parfait (GFO) £7.50
toasted brioche, spiced chutney (650kcal)

Roast Sirloin of Beef (GFO, DFO) £17
with Yorkshire Pudding (769kcal)

Roast Breast of Chicken (GFO, DFO) £15
with Sage & Onion Stuffing (606kcal)

Roast Leg of Lamb (GF, DF) £17
with Confit Garlic & Rosemary (647kcal)

Pan Fried Fillet of Salmon (GF, DFO) £17
with Chive Cream Sauce (851kcal)

Beef & Ale Pie £16
with Pickled Onions (1039kcal)

Children's portions suitable
for age 10 and younger
are available at
50% of the adult price

Mushroom Wellington (*plant based*) VEGAN £15
*with Crushed New Potatoes & Roast Vegetable Gravy,
(or dauphinoise potatoes if vegan not required) (438kcal)*

Dizzy Blonde Battered Haddock (DF) £16
*Triple Cooked Chips, Crushed Garden Peas,
Tartare Sauce (955kcal)*

extra potato and vegetable platter £5
extra Yorkshire pudding £1.50

*All Roasts and Pie served with roast potatoes,
dauphinoise potatoes, butternut squash,
savoy cabbage, & roasting pan gravy (528kcal)*

SHARING ROASTS for 8-14 guests served

'family style' in our

PRIVATE DINING ROOM

.....Coming Soon!!

To EXPRESS YOUR INTEREST please leave
your name & email address with a Team Member.

Sticky Toffee Pudding £7.50
butterscotch sauce, vanilla ice cream (928kcal)

Homemade Cheesecake £7.50
seasonal fruit (291kcal)

Dessert of the Day £7.50
ask for todays seasonal pudding....

3 Scoops of Dairy Ice Cream £5
*vanilla, strawberry, chocolate, honeycomb
(729kcal)*

GF; gluten free, GFO; gluten free option, DF; dairy free, DFO; dairy free option, VO; vegan option

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. *All meat weights are approximate and refer to the uncooked weight. Company reg: 00170679