

# LEGH ARMS

## Prestbury

# Sunday Roast

Seasonal soup (V, GFO, VO) <i>bloomer &amp; butter</i>	£7.50	Smoked salmon <i>Capers &amp; shallots, with brown bread</i>	£8
Chicken liver parfait (GFO) <i>Apple chutney &amp; toasted brioche</i>	£7.50	Grilled goats cheese salad <i>Rocket, tomato &amp; balsamic</i>	£8
Prawn cocktail <i>Lettuce &amp; Marie Rose sauce</i>	£8	Ciabatta garlic bread <i>Add cheese £0.50</i>	£5.50

Roast topside of Beef (GFO)	£19	No bull burger   (V) (VGN) <i>Fries &amp; coleslaw, vegan mayonnaise</i>	£13.50
Roast Chicken (GFO)	£17	Chicken & Ham pie <i>Roast potatoes, roasted carrots, tenderstem broccoli &amp; gravy</i>	£14.50
Roast Pork Loin (GFO)	£17	Cheese & onion pie   (V) <i>Roast potatoes, roasted carrots, tenderstem broccoli &amp; gravy</i>	£14.50
Mushroom Nut Roast (VGN)	£14	Wild Mushroom ravioli   (V) <i>White wine cream sauce, grana padano shavings &amp; truffle oil</i>	£16
Dizzy Blonde Battered Haddock <i>Fries, mushy peas, Tartare Sauce</i>	£17		
Pan fried salmon <i>Creamed new potatoes, samphire &amp; spinach</i>	£20		
Beef burger <i>Tomato, cos lettuce, BBQ sauce, onion rings, coleslaw &amp; fries with smoked applewood cheddar or blue cheese</i>	£14.25		

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

*All Roasts served with roast potatoes, roasted carrots, cauliflower cheese, tenderstem broccoli, stuffing, homemade yorkshire pudding & gravy*

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

FOOD ALLERGIES AND INTOLERANCES. Adults need approximately 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