

The Culcheth Arms

Allergen Information

Starters

Soup of the Day with Rustic Bread (GO)

Please ask for today's allergens. Bread contains Wheat. GF Bread available

Bruschetta Wheat Barley, Soya & Sesame

Chicken Wings Tzatziki(milk), Chimichurri & Ghost Chilli

Mushrooms Milk . Rustic bread Contains wheat, barley, Soya & sesame. GF Bread available

Sweet chilli Prawns Crustaceans

Duck Spring Rolls wheat, Soya

Halloumi Fries Milk

Houmous Sesame, milk, wheat, soya.

Mains

Steak, Ale & Vegetable Pie – Wheat. Barley, Milk, Egg, Sulphites

Smoked Haddock – Celery, Fish.

Culcheth Arms Burger --Wheat, Milk

Cajun Chicken Burger, Wheat, Milk | Gluten free option available

Chinese Chicken Skewer – Allergen Free

8oz Aberdeen Angus Rump Steak - Allergen Free

BBQ & Bourbon Glazed Pork - Mustard (Gluten Free)

Salt & Pepper Chicken - Allergen Free

Sundried Tomato & Olive Pasta - Wheat

Salt & Pepper Mixed Vegetables Stir Fry - Allergen Free

Beer Battered Fish – Wheat Barley, Sulphites, Fish.

Smaller Plates & Salads

Honey Glazed Ham – Egg.

Cumberland Sausages (wheat) Mashed Potato(milk).

Southern fried Chicken Strips – Wheat, celery, Mustard

4oz Culcheth Arms Burger - Wheat, Milk

4oz Steak – Allergen Free

Cheesy Pasta – Wheat, Barley, Milk, sesame

Aberdeen Angus Rump Steak & Chimichurri Salad – Allergen Free

Chicken, Bacon & Avocado Salad – Allergen Free

Steak Burrito Bowl Wheat, soya, Milk, sesame.

Prawn Marie Rose Egg, Crustaceans

Tuna Mayonnaise Pasta Salad Wheat, Egg, Fish.

Pitta Bread Pizza, Wheat, Soya, Milk,sesame.

Sandwiches

Brown Seeded – wheat, barley, soya, sesame – Milk if with butter

Ciabatta – Wheat, Barley, sesame – Milk if with butter

Cheddar Cheese & Tomato | milk

Rump Steak & Onion Ciabatta – No Allergens

Honey Roasted Ham salad – No Allergens

Sides

Beer Battered Onion Rings – Wheat Barley, Sulphites
Bowl of Seasonal Vegetables – No Allergens
Balsamic Dressed Salad - Sulphites
Bowl of Chips – No Allerges
Hot Creamy Dijon sauce – Milk, Mustard
Pink Peppercorn sauce - Milk
Gravy- No Allergens
Creamy Blue Cheese Sauce - Milk
Bowl of Southern fried Chicken Goujons – Wheat, Celery, Mustard
Garlic Bread with or without cheese – Wheat, Barley , Milk, Sulphites

Sundays

Soup of the Day - Please see starters

Mushrooms Please see starters

Prawn Cocktail – Egg, Wheat barley, Soya Sulphites, crustaceans

Roasted Topside of Beef, Turkey Crown, or Honey Roasted Ham

Served with Buttery Mash(Milk) , Homemade Roasties, Yorkshire Pudding (wheat, milk, eggs) Sage & Onion Stuffing
(Wheat barley)

Vegetables & Jugs of Meat gravy

Gluten Free Alternatives for Our Roast Dinners are available. Please ask.

All our Food is cooked to order. Please inform your server of any Dietary requirements. While Most of our Dishes are Nut free, nuts are present in our kitchen. The Chef tries to remove all bones from fish but some small bones may still be present. Cake charges for birthday Cakes will be charged at 50p per person, when consumed on site. Tables of 10 or More will incur a 50p per person service charge.