



SUNDAY MENU

STARTERS

Sweet Potato, Coconut and Coriander Velouté £7.50
Pangrattato/ Chilli Oil

Ham Hock Chicken Terrine £8.00
Candied walnuts, Red Onion Marmalade & toasted brioche

Salt and Pepper Squid £8.25
with Mango, papaya and ponzu

Garlic Mushrooms £7.50
Porcini cream, toasted brioche and tarragon oil

Popcorn Chicken £8.00
Japanese BBQ mayonnaise, spring onion and chilli

MAINS

Roast Dinners;
All served with Truffle Cauliflower cheese, Rosemary
and Garlic Goose Fat Roast Potatoes, Yorkshire
Pudding, Spring Greens, Carrot and Swede Mash with
a Red Wine Jus

Roast Striploin of Beef £17.95

Half Roast Chicken £17.50

Confit Pork Belly £17.95

Nut Roast (V) £14.95
Truffle Cauliflower cheese, Rosemary and Garlic
Roast Potatoes, Spring Greens, Carrot and Swede
Mash & vegan gravy

Dry Aged 100z Ribeye Steak (GF) £28.95
Cherry vine tomatoes, Portabella mushroom, hand cut
chips and watercress.

Curried Monkfish (GF) £21.95
Tarka dhal, butter tender stem, lime pickle & honey
yoghurt

Macaroni cheese (V) £12.50
Parmesan crumb served with garlic ciabatta

Culcheth Arms Beef Burger £14.50
6oz beef burger with mac sauce, monterey jack cheese
on a brioche burger bun served with fries

Cajun Buttermilk Fried Chicken Burger £13.50
With tomato, & garlic aioli on a brioche burger
bunserved with fries

SUNDAY SIDES

Maple Mustard Pigs in Blankets £6.50
Yorkshire, Pigs in Blankets & Stuffing £4.50
Stuffing Trio £2.95

Yorkshire Pudding £1.50
Cauliflower Cheese £6.95
Dauphinoise £5.95

Rosemary & Garlic Goose Fat Roast Potatoes £5.95
Extra Gravy £2.50

DESSERTS

Sticky Toffee Pudding £7.50
Butterscotch sauce and vanilla ice cream

Crème brulee £6.95
Olive oil shortbread

Baileys Cheesecake £9.50
Coffee sponge, pickled cherry, lemon balm

White Chocolate panna cotta £9.50
Caramelised white chocolate & poached peach

Dark Chocolate Delice £9.50
Honeycomb & raspberry

Cookie & ice cream £8.00
Chocolate sauce

Affogato £6.50
served with Baileys or Disaronno

Charlotte, Jen & Lee welcome you to The Culcheth Arms. All of our food is home cooked to order
so please anticipate a wait on busier times.

Lee Atherton, our Head Chef has designed this menu for you to enjoy.
An optional 10% service charge will be added to the bill.

All dishes are prepared within a gluten and nut kitchen, so we will try our best to ensure your
allergies are taken care of but we cannot guarantee.

We hope you enjoy your meal with us today.

