



MENU

TO START

Selection of Fresh Breads - 7.5
oil, vinegar, olives (VGA) (GFA) (N)

Baby Caprese Salad - 7.5
baby mozzarella, pesto, cherry tomatoes, basil (V)(GF)

Legstraps Chorizo Scotch Egg - 8.5
roasted garlic aioli

Harissa Roasted Falafel - 7.5
spring onion salad & garlic flatbread (VG)(GFA)

Spiced Sweetcorn & Courgette Fritter - 7.5
pickled courgette (GFA)(VG)

Cajun Prawn Bruschetta - 9.5
smashed avocado (GFA)

Black Pudding & Caerphilly Rosti - 9
poached egg

Hot Smoked Mackerel Fillet - 8
salsa verde, baby herb salad

TO FOLLOW

Battered Cornish Haddock - 19
tartare, pea, chips

King Prawn & Mussel Linguini - 19.5
roasted garlic & parsley sauce

Wild Garlic Pesto Chicken Supreme - 20
fondant new potatoes, asparagus (GF)

Rump Steak - 24
(Other cuts sometimes available. Please Ask)

Or

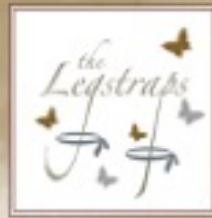
Cauliflower Steak - 16.5
roasted garlic flat mushroom, vined cherry tomatoes, roasted shallots, peppercorn sauce, chips (VGA)(GF)

Pan Seared Fillet of Seabass - 19.5
garden pea & chorizo risotto (GF)

Marinated Sous-vide Rump of Lamb - 27
roasted new potatoes, baby vegetables, broad beans, jus (GF)

Rich Mediterranean Vegetable Lasagne - 16.5
garlic bread, salad (V)

Wild Garlic Pesto Gnocchi - 16.5
broad beans, pine nuts, asparagus (VGA)



TO FINISH

Legstraps Sweet Pie of the Day - 8.5
served hot or cold with choice of ice cream (VGA)(N)

Tropical Fruit Fool - 8.5
mango sorbet (VG)(GF)

Legstraps Cheesecake of the Day - 8.5
(Please ask your server)

Legstraps Vegan Crumble of the Day - 8.5
Custard (please ask your server) (VG) (GF)

Dark Chocolate Brownie - 9
pistachio ice cream, raspberry coulis (GF)(N)

Tiramisu Crème Brûlée - 9
biscotti (GFA) (N)

Selection of Ice Creams & Sorbets
2 scoops - 4.5
3 scoops - 5.5

Ice Creams; rum raisin, walnut, vanilla,
strawberry, chocolate

Vegan; choc orange, strawberry yuzu, vanilla
Sorbets; raspberry, mango, lemon, orange

SELECTION OF TEAS & COFFEES

Americano - 2.25

Latte - 2.65

Cappuccino - 2.5

Flat White - 2.5

Espresso - 1.75 / 2.25

Tea Selection - 2.25

Liqueur Coffee - 5

with Jameson's, Baileys, Kahlua, Amaretto
or Tia Maria

Floater Coffee - 2.70

Espresso Martini - 7.75

CHEESEBOARDS

Choose from a selection of British Artisan Cheeses, served with biscuits, grapes, and chutney (V) (N)
single cheese - 6 | three cheeses - 9 | five cheeses - 14
add a glass of Barros Special Reserve with your cheeseboard for - 2.5

RACHEL

Pylle, Somerset | Unpasteurised

Toggenburg, British Alpine and Saanen Goats | Goat Hard
Rachel is a modern, British, washed-rind goats' milk cheese. Perry will wash these cheeses every week to ensure the cheese remains free of flora which will impact its subtle flavours. A brilliant white interior, a pliant alpine style texture and delicate milky almond flavour.

SPARKENHOE BLUE

Nuneaton, Warwickshire | Unpasteurised | Cow

Our fabulous new unpasteurised blue cheese. Creamy in texture and subtly flavoured with blue mould, which laces its way through the cheese. Taste reminiscent of old Leicestershire blue cheese.

SPARKENHOE VINTAGE RED LEICESTER

Market Bosworth, Leicestershire | Unpasteurised | Cow | Hard
The only unpasteurised farm-house Red Leicester made in the world. This is the Vintage profile which has been aged for 18 months to develop its strong, pow...

MONTGOMERY

North Cadbury, Somerset | Unpasteurised Holstein Friesians Cows | Hard

Aged 13 months or more, Jamie Montgomery's cheddar has a golden interior and satisfying bite that delivers a perfect balance and long, lingering finish. It is made in North Cadbury, in the rustic countryside of southwest England, from unpasteurised milk produced on the Montgomery family's 500-year-old farm

BARON BIGOD

Suffolk | Pasteurised | Cow | Soft

Baron Bigod is a creamy, white nutty-rind cheese. It is UK's only raw milk farmhouse brie style cheese. It is made from unpasteurised milk of red and white Montbeliarde cows. Its has a smooth, delicate silky texture and golden paste with long lasting warm earth, farmyard and mushroom flavours.

Port, Sherry & Liqueurs

Tio Pepe - 4.20

Baileys - 3.1

Grand Marnier - 3.6

Amaretto - 3.1

Limoncello - 3.5

GF - Gluten Free | GFA - Gluten Free Available | V - Vegetarian | VG - Vegan

VGA - Vegan Option Available | DFA - Dairy free available | N - contains Nuts or possible traces

Please note that the Legstraps kitchen is a multipurpose kitchen and therefore some food items may contain traces of nuts or gluten.