

Winter Menu

Frances and Jim Cunningham welcome you to the Swettenham Arms now celebrating nineteen successful years. Our Head Chef Thomas Lüdecke and his team ensure the freshest, highest quality of local and homegrown produce is used to create an enjoyable dining experience

Starters

Chef's homemade soup of the day , homemade bread roll	£4.75
Hot English brie and red wine poached pear salad , lambs leafs and a cherry vinaigrette	£5.75
Gravlax , home cured salmon, pickled cucumber, beetroot purée, dill mayonnaise SS	£5.95
Bury black pudding and pea purée fondant , watercress salad, apple fritters, mustard sauce	£5.95
Goosnargh Chicken and wild mushroom terrine , tarragon mayonnaise, roasted cherry tomatoes	£6.00
Pan-fried hand dived scallops , pea and pancetta ragout, sautéed potatoes, chive oil SS	£10.50
Duck consommé , duck wontons, egg noodles, leek and spring onion julienne SS	£5.50

Light Bites

Seafood platter with smoked salmon, potted shrimps, home marinated mussels, smoked trout, smoked halibut, pickled cucumber, horseradish cream, beetroot relish, baguette and butter	£10.50
Charcuterie platter with Parma ham, chorizo, cooked ham, pork pie, olives, gherkins, homemade fruit chutney, ciabatta bread and butter	£10.50
Tempura fried langoustines "Scampi" fennel and courgette salad, tatar sauce, chips	£9.50
Cod and salmon fishcake , fine green beans and mange tout	£8.75
Local venison sausage , roast parsnip and potato purée, caramelized red onion jus SS	£9.95
Turkey curry with coconut milk , flavored basmati rice, nan bread and raita SS	£9.75
Slow cooked Goosnargh duck leg , bubble and squeak, orange and rosemary sauce	£9.50

Mains

Deep fried cod fillet in a homemade beer batter, Mushy peas and chips	£9.95
Pan seared salmon steak , garlic Heritage crushed potatoes, wilted greens, shallot wine sauce SS	£12.75
Roasted halibut steak , sweet potato purée, creamed leeks, dried Parma ham	£15.50
Escalope of Kelsall turkey breast , spring onion mash, mushroom and pancetta cream sauce	£12.95
Steamed Steak, mushroom & ale suet pudding , crushed peas and hand cut homemade chips	£12.75
English roast rump of lamb , puy lentil and root vegetable ragout, tomato and tarragon jus	£12.95
8oz homemade Burger topped with Cheshire cheese and smoked streaky bacon, hand cut chips	£11.50
Local breast of pheasant , leek and pancetta mousse, braised red cabbage, gratin potatoes	£15.95
Beef braising steak , horseradish mashed potato, roasted root vegetables, red wine jus	£12.95
6oz Fillet steak braised flat mushrooms, roasted red onions, grilled tomatoes, and chips	£21.95
8oz Sirloin steak with braised flat mushrooms, roasted red onions, grilled tomatoes and chips	£17.95
Mixed game and wild mushroom pie , honey roasted parsnips, sprout leaves	£14.95
Leek and onion roulade , filled with butternut squash, wild mushrooms and baby spinach (V)	£10.95
Twice baked roast parsnip soufflé , caramelized apple & Heritage potato salad, shallot sauce (V)	£11.50
"Cauliflower cheese" chargrilled halloumi cheese, rösti potato, tomato and red onion salsa (V)	£11.95

Sandwiches (served Mon. – Sun. from 12pm -2.30pm)

Vintage mature English cheddar with diced red onions (V)	£5.00
Cooked ham with wholegrain mustard mayonnaise and sliced tomatoes	£5.50
Local rare roast beef with fresh horseradish cream and red onion	£5.75
Prawn and Marie rose sauce	£5.50
Tuna melt on ciabatta topped with cheddar & spring onion, chips and salad	£8.00

Sundays only: Rare Roast Sirloin of Beef with fresh horseradish cream,	£13.95
Roast loin of Pork with vanilla, apple compote and crispy crackling,	£13.95
Roast leg of Lamb with fresh mint jelly	£13.95

Children's Menu

Chicken goujons with chips and baked beans	£5.95
Homemade burger, salad garnish, chips and mayonnaise	£5.50
Children's pasta with tomato sauce and cheddar cheese	£5.25
Deep fried cod in tempura batter with chips, crushed peas and tartar sauce	£5.95
½ portion of the Sunday roast with vegetables and roast potatoes	£7.00

Side Orders

Hand cut chips, mixed salad, garlic bread slices, onion rings or vegetables	£3.00
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Desserts

Hot mango and coconut soufflé with a mango sauce (please allow 15 min.)	£5.50
Chocolate truffle , baked banana and a passion fruit sorbet	£5.50
Spiced apple cake , with vanilla ice cream and apple purée	£5.25
Blackcurrant delight , with Blackcurrant compote	£5.75

Homemade Ice creams and sorbets

One scoop £1.50, two scoops £3.00, three scoops £4.50

Vanilla, chocolate, honeycomb, lemon sorbet, mixed berry sorbet

Cheese board

A selection of local farmhouse cheeses served with biscuits, grapes, celery, homemade fruit loaf and chutney

£7.50

Lancashire Blackstick Blue- made by the Butler family in Inglewhite. The cheese matures at 8 weeks and is made in the style of Stilton recipe. (V)

Joseph Gold- Joseph Heler creamery is situated in the heart of the Cheshire countryside. A herd of Jersey cows make the Joseph Gold cheese a rich golden coloured cheese. (V)

Dolphinholme Goat's Cheese –made by Chris Sandham and John Gort in the pretty Lancashire Village. The secret in this delicate flavour is the speed with which the fresh milk is put into the vat, made into a truckle, dressed in calico, smothered with butter turned weekly and matured over months. (V)

Lincolnshire Poacher – Made by Simon Jones in Alford. Simon is the 4th generation to be running the family organic farm on the edge of the Lincolnshire Wolds, five miles from the sea. He uses a cheddar recipe to turn raw milk into a cheese that is matured for 15 months to give a longer, smooth flavour®

Please note we can cater for most dietary requirements with adequate notice.

In order to improve your dining experience, all your food is prepared to order.

This may cause some short delays during busier periods.

We thank you for your patience.

SS ...Simply Swettenham, low in salt, low in fat and easy to digest