

# The Swettenham Arms

## FOR THE CHILDREN £8

- Homemade Chicken Goujons** with chips and baked beans
  - Homemade Cod Fish Fingers** with chips & garden peas
  - Beef/Lamb Roast Dinner** served with all the trimmings.
  - Lasagne & Fries**
  - Mini Steak Pie** with chips and garden peas.
- (Children over 10yrs: £13)

## FOR BABIES

- Complimentary Baby Bowl**  
Creamy mashed potato mixed with fresh vegetables and gravy.

The Lovell Suite, overlooking the lavender garden, is your perfect event and party venue. Ideal for christenings, wakes, private dining and formal family gatherings, as well as brilliant birthday parties, civil weddings and anniversaries.

Just ask to have a look!

**Vegetarian dishes** are marked with a (v).

**Gluten-free dishes** - See our Gluten-Free menu.

### FOOD ALLERGIES & INTOLERANCES

Please speak with our staff about the ingredients in your meal, when making your order.

### FOOD SERVICE OUTSIDE

We provide table service outside - If you wish to come in and order, please take note of your table number.

All our food is cooked fresh to order. All tips are shared equally among the staff for each shift. VAT is included in the pricing.

Wherever possible, we buy from local suppliers.

**Your satisfaction is extremely important to us**

Please raise any concerns with the management, whilst you are here, and we will do "whatever possible" to address and rectify any concerns, there and then.

To keep informed regarding our events and promotions please follow Swettenham Arms on **Facebook**.

## STARTERS

<b>Freshly-made Soup - Pea &amp; Ham</b> with herb oil or <b>Chef's Soup of the Day</b> served with farmhouse crusty bread and butter.	£7	<b>Sharing Platter</b> of parma ham, salami, homemade pickles, chargrilled vegetables, sun-blushed tomatoes, hummus, guacamole, olives, balsamic vinegar, oils and breads.	£15
<b>Melon, Pineapple &amp; Mango Platter (v)</b> with passion fruit coulis.	£7	<b>Classic Prawn Cocktail</b> with tiger prawns and avocado served with brown bread and butter.	£9
<b>Feta Cheese Salad and Sun-dried Tomatoes (v)</b> with a tzatziki dressing.	£8	<b>Pan-fried Scallops</b> with caramelised cauliflower puree, pancetta and basil oil.	£17
<b>Smooth Chicken Liver Pâté</b> with toasted brioche and orange marmalade.	£8	<b>Scottish Smoked Salmon</b> with citrus and caper salad.	£9
<b>Mediterranean Mezze and Breads (v)</b> Homemade hummus, guacamole, extra-virgin olive oil.	£7	<b>Salt &amp; Pepper Squid</b> with a chilli dressing, rocket and lemon	£8
		<b>Garlic Bread (v)</b> (add Cheese and/or Tomato for £1 extra)	£4

## SANDWICHES AND WRAPS - Available 12.00 - 5.30PM

For sandwiches, please choose from sliced white, brown bloomer or gluten-free bread

<b>Prawns</b> with homemade Marie Rose sauce.	£8	<b>Smoked Scottish Salmon</b> cream cheese and chives.	£9
<b>Home-cooked Ham</b> with piccalilli.	£8	<b>Vintage Mature English Cheddar (v)</b> with tomato.	£8
<b>Tuna Mayonnaise</b> with red onion.	£8	<b>Chicken, Bacon &amp; Egg Toasted Club Sandwich.</b>	£12
<b>Local, Rare Roast Beef</b> with fresh horseradish cream and red onion.	£8	<b>Chargrilled Mediterranean Vegetable Wrap (v)</b> with mozzarella and Neapolitan sauce.	£10
<b>Fresh Cod Fish Finger Sandwich</b> with gem lettuce and tartare sauce	£8	<b>Pan-fried Minute Steak &amp; Caramalised Onion Baguette</b> Served with hand-cut chips and salad.	£13
		<b>Pulled Pork Wrap</b> with stuffing and apple sauce	£10

## MAIN DISHES

<b>Roasted Leg of Award-winning Cheshire Lamb</b> with roast and gratin potatoes, seasonal vegetables and a delicious gravy.	£17	<b>Homemade 8oz 100% Sirloin Beef Burger</b> topped with cheddar cheese, crispy pancetta & salad in a toasted brioche bap, served with chips and a tomato chilli salsa.	£13.50
<b>Roast Aged Cheshire Beef with Yorkshire Pudding</b> with roast and gratin potatoes, fresh seasonal vegetables and a delicious gravy.	£16	<b>Cheshire Blue Cheese &amp; Port Poached Pear (v)</b> crunchy salad with a walnut dressing.	£14
<b>Fresh Cod</b> deep-fried in beer batter served with mushy peas, hand-cut chips, lemon and tartare sauce.	£15	<b>Thai Red Vegetable Curry (v)</b> served with fragrant rice, butternut squash, cauliflower, aubergines, courgettes and mixed peppers and finished with coriander.	£14
<b>Tempura-fried Langoustines "Scampi"</b> with a fennel and courgette garnish, tartare sauce and chips.	£16	<b>Wild Mushroom &amp; Asparagus Risotto (v)</b> with parmesan crisps, rocket and herb oil.	£14
<b>Pan-fried Fillet of Plaice</b> served with saffron potatoes, asparagus and a prosecco, tomato and chive concasse.	£16	<b>Cannelloni (v)</b> Spinach, ricotta and caramelised red onion served with a side salad and garlic bread.	£13
<b>Fillet of Scottish Salmon</b> with sautéed new potatoes, pancetta, sweetcorn and a white wine and chive sauce.	£16	<b>Grilled Halloumi (v)</b> Courgette and red pepper with puy lentils, roasted tomatoes and basil oil.	£13
<b>Moules et Frites</b> Mussels in white wine, cream and garlic served with fries.	£14	<b>Goosnargh Chicken Stroganoff</b> with shallots and mushrooms, flamed in brandy and finished in cream, with a trio of sticky rice — wild, basmati and jasmine.	£15
<b>Smoked Haddock</b> with a hollandaise sauce, wilted spinach, poached egg and mashed potato.	£15	<b>Homemade Lasagne al Forno</b> served with salad and garlic bread	£14
<b>Chicken, Leek &amp; Mushroom Pie</b> with a white wine and tarragon sauce, topped with puff pastry lid, served with peas and chips.	£15	<b>Pan-fried Goosnargh Duck Breast</b> served pink, with gratin potatoes, a duo of red and savoy cabbage and a classic orange sauce.	£17
<b>Steak, Mushroom &amp; Ale Pie</b> in a rich stock & ale gravy with a puff pastry lid. Served with peas and chips.	£15	<b>STEAKS</b> <b>Fillet Steak (£29); Rump Steak (£20); Sirloin Steak (£25)</b> Cooked to your liking and garnished with Portobello mushrooms, cherry tomatoes, onion rings & hand-cut chips.	
<b>Swettenham BBQ Ribs</b> with coleslaw, fries and a mixed salad.	£15	<b>SAUCES:</b> Au Poivre, Blue Cheese or Dianne.	£4
<b>Delicious House Salads</b> Hot Poached Salmon, Greek, Chicken, Ham or Cheese. Served with potato salad, leaves, toms, coleslaw, olives, cucumber, peppers and red onions.	£15	<b>SIDES:</b> Spicy Fries; Fries; Hand-cut Chips; Side Salad; Seasonal Vegetables; Onion Rings; Gratin Potatoes; or New Potatoes.	£4

## PUDDINGS AND ICES

<b>Chocolate &amp; Walnut Brownie (v)</b> with a warm chocolate sauce and vanilla ice cream.	£7	<b>Clementine Posset (v)</b> with orange and lemon. Served with shortbread.	£7
<b>Bramley Apple Crumble (v)</b> with homemade custard.	£7	<b>Duo of White &amp; Dark Chocolate Mousse (v)</b> with a pistachio crumb.	£7
<b>Summer-berry Eton Mess (v)</b> Berries, broken meringue and Chantilly cream.	£7	<b>Selection of English Cheeses (v)</b> served with homemade chutney fruit loaf, grapes and celery.	£8
<b>Vanilla Cheesecake (v)</b> Compote of summer berries and served with salted-caramel ice cream.	£7	<b>Luxury Ice Creams &amp; Sorbets (v)</b> - Ask for your favourite! <b>One scoop £3, Two scoops £5; Three scoops £7</b>	