

The Swettenham Arms

Please ask to see our daily special's menu

FOR THE CHILDREN £7

Homemade chicken goujons chips & baked beans
Homemade cod fish fingers with chips & garden peas
Beef/lamb roast dinner served with potatoes and seasonal vegetables and all the trimmings
Linguini with a fresh tomato sauce
Mini steak pie with chips & garden peas

For babies complimentary baby bowl
 Creamy mashed potato mixed with fresh vegetables

Enjoy our lavender meadow in full bloom throughout July and August. Please ask to see our newly refurbished Lovell Suite when planning your next family Celebration catering for 40-150 guests.

Vegetarian dishes are marked with (V).
Gluten free - please ask to see our gluten free menu.
FOOD ALLERGIES & INTOLERANCES Please speak to our staff about the ingredients in your meal, when making your order. **FOOD SERVICE OUTSIDE** We provide table service outside and 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 each shift. VAT is included in 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

Freshly made soup —new potato & wild garlic or roasted plum tomato & basil (V) with croutons, herb oil and farmhouse crusty bread	£6	Sharing platter Parma ham, salami, homemade pickles, chargrilled vegetables, sun blushed tomatoes, hummus, guacamole, olives, balsamic vinegar, oils and breads	£13
Wild mushroom & spinach terrine with a saffron sauce and red pepper dressing (V)	£7	Classic prawn cocktail with tiger prawns & avocado served with brown bread and butter	£9
Chicken liver pate toasted brioche & homemade marmalade	£7	Roulade of Scottish salmon & prawns with a lemon and chive dressing	£8
Trio of melon water, gallia and cantaloupe with a seasonal fruit compote (V)	£7	Chestnut mushroom, spinach & Shropshire blue cheese tart , sun blushed tomato dressing, rocket & basil oil	£8
Mediterranean mezze and breads homemade hummus, guacamole, extra virgin olive oil (V)	£6	Garlic bread (add cheese and /or tomato £1 extra) (V)	£3

SANDWICHES - available 12-5.30pm

Prawns with homemade Marie Rose sauce	£8	Smoked Scottish salmon cream cheese and chives	£9
Home cooked ham with wholegrain mustard-mayonnaise and tomatoes	£8	Vintage mature English cheddar with diced red and spring onions (V)	£8
Local rare roast beef with fresh horseradish cream and red onion	£8	"Famished farmer" thick slice of Mandeville's white bloomer, with a choice of filling and chips	£10
Fresh cod fish finger sandwich with gem lettuce & tartare sauce	£8	Spiced chicken baguette with a chilli sauce and hand-cut chips	£10
Pulled pork baguette with stuffing and apple sauce served with chips	£10	Pan fried minute steak and caramelised onion baguette served with chips	£11

MAIN DISHES

Sautéed potato gnocchi chestnut mushrooms, leeks and courgette in white wine (V)	£14	Butternut squash, chestnut, mushroom & spinach risotto parmesan crisp, rocket & roasted cherry tomatoes (V)	£14
House salad choose from either poached salmon, roast beef, Goosnargh chicken or honey roast ham	£14	Cheshire blue cheese & port poached pear crunchy salad with a walnut dressing. (V)	£13
Thai green chicken curry with fragrant rice, sautéed king Prawns and Scallops	£16	Ploughman's lunch a selection of English cheeses, honey roasted ham, pork pie, home-made pickles & chutney	£15
Fresh cod deep fried in beer batter, served with mushy peas, lemon, chips and tartare sauce	£14	Fillet of Scottish salmon sautéed new potato with pancetta and sweetcorn served with a prosecco and chive sauce	£15
Tempura fried langoustines "scampi" fennel and courgette salad garnish, tartare sauce & chips	£15	Pan-fried seabass with stir fried vegetables and noodles with a chilli dressing	£15
Sautéed breast of Goosnargh chicken roasted new Potatoes, green beans, cabbage, Café au Lait sauce	£15	Goosnargh chicken stroganoff with shallots & mushrooms, flamed in brandy & finished in cream with wild rice	£15
Steak, mushroom and ale pie rich stock & ale gravy with a puff pastry lid. Served with peas & chips	£14	Cannelloni spinach, ricotta and caramelised red onion served with side salad, garlic bread (V)	£13
Chicken, leek and mushroom pie white wine & tarragon sauce. topped with puff pastry lid, served with peas & chips	£13	Goosnargh chicken in a basket half a portioned chicken coated in Swettenham's secret recipe served with home-made coleslaw and chips	£14
Cheshire gammon with duck eggs in a cheese sauce served with fresh chips and garden peas	£15	Roast Prize winning, Cheshire spring lamb roast & gratin potatoes, fresh seasonal vegetables and delicious gravy	£15.95
8oz 100% sirloin beef burger topped with cheddar cheese, crispy pancetta & salad in a toasted brioche bun, served with chips and a tomato chilli salsa	£13	Roast aged Cheshire beef with a king sized Yorkshire pudding, roast & gratin potatoes, fresh seasonal vegetables and delicious gravy	£15.95
Pan-fried Goosnargh duck breast with gratin potato, duo of red and savoy cabbage served with an orange and Cointreau sauce	£16	Cheshire rump steak served with rocket and parmesan salad, chips with a cognac and peppercorn sauce	£17
8oz sirloin steak served with portobello mushrooms, vine cherry tomatoes onion rings and chips	£25	8oz fillet steak served with portobello mushrooms, vine cherry tomatoes onion rings and chips	£29
Add a sauce – Peppercorn, blue cheese or Dianne	£3	Add a sauce – Peppercorn, blue cheese or Dianne	£3
Sides Spicy fries, fries, hand-cut chips, salad, seasonal vegetables, onion rings, dauphinoise potatoes, new potatoes			£3

PUDDINGS & ICES

Chocolate & walnut brownie warm chocolate sauce with vanilla ice cream	£7	Swettenham sherry trifle Genoise sponge laced with berries & sherry	£7
Bramley apple crumble with home-made custard	£7	Sticky toffee pudding , toffee sauce and vanilla ice cream	£7
Summer berry Eton Mess Berries, broken meringue and Chantilly cream	£7	Selection of English cheese served with homemade chutney fruit loaf, grapes celery and biscuits	£8
Vanilla cheesecake With a compote of berries and vanilla ice cream	£7	Luxury ice creams & sorbets Please ask for your favourites One scoop £3, two £5 three £7	

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WINE LIST

WHITES

Light and Fresh

	Glass 125ml	Glass 175ml	Glass 250ml	Bottle
(1) Pinot Grigio, San Vigilio (Ita)	£3.50	£4.80	£6.90	£20.50
(2) Sauvignon Blanc, Grand Cape (RSA)	£3.50	£4.80	£6.90	£20.50
(3) Borsao Macebeo, Bodegas (Sp)	£3.45	£4.75	£6.80	£19.75
(4) Chardonnay, Sierra Grande (Chi)	£3.50	£4.80	£6.90	£20.50
(5) Sauvignon Blanc, Andes Peak (Chi)				£21.50

Rounded and Aromatic

(6) Riesling, Turkheim (Fr)				£28.50
(7) Orballo "Albarino" Rias Baixas (Sp)				£29.95
(8) Sauvignon Blanc, Sileni (NZ)	£4.60	£6.40	£9.15	£27.50
(9) Chenin Blanc, Cape Heights (RSA)	£3.50	£4.80	£6.90	£20.40
(10) Pinot Grigio, Conviviale (Ita)				£23.45
(11) Gewurztraminer Cave du Turkheim(Ger)				£33.55

Textured and Complex

(12) Vallet Freres Meursault (Fr)				£66.45
(13) Chablis, Premier Cru				£47.80
(14) Macon-Charnay, Reserve Personell(Fr)				£28.50
(15) Sancerre, Domaine du Pre' Semele' (Fr) Half bottle				£39.50 £20.00
(16) Pouilly Fume, Domaine du Maltaverne(Fr)				£37.75

ROSÉS

(17) Zinfandel Rosé, Buriesque (USA)	£3.50	£4.80	£6.90	£20.50
(18) Pinot Grigio Rosé, Ancora (Ita)	£3.50	£4.80	£6.90	£20.50
(19) Mateus Rosé, Mateus (Ita)				£20.50

BEERS & SOFT DRINKS

BEERS	Bottle	Bottle
Cobra Zero 0% 275ml	£3.95	Guinness Porter 500ml £5.00
Becks blue 0% 275ml	£4.25	Janet's Treat 500ml £5.25
Brooklyn Lager 330ml	£4.40	Desperados 330ml £4.10
Budweiser	£4.30	Old Hag 500ml £5.25
Moretti 330ml	£4.20	Corona 330ml £4.45

CIDER, PERRY & GINGER 500ml

Kopparberg Mixed Berry, Pear, Strawberry	£5.10
Rekorderlig Mango Raspberry, Passion Fruit, Wild Berry	£5.10
Crabbies Alcoholic Ginger Beer	£5.25

Spirits / Liquors

We have an extensive range including Single Malts, Vodka, Cognac, through to Jägermeister, please ask your waiter for your favourite

"The Joy of Gin"

Our own Swettenham developed gin menu in celebration of today's artesian Gins, if you appreciate a fine artesian gin and tonic, please ask to see.....

RHS Quinta

Enjoy a walk in the beautiful Quinta Arboretum 33 acres of mature trees and shrubs. Easy walking, wheelchair friendly in fine weather.

DRAUGHT

	Pint / Half
Hydes	£2.95 / £1.50
Landlord	£4.40 / £2.20
Guest Ales x4	Please ask or see pumps
Carling	£3.80 / £1.90
Peroni	£4.90 / £2.50
Guest lager	See Pump
Guinness	£4.75 / £2.40
Adlestones	£3.95 / £1.95
Stowford Pr.	££3.95 / £1.95
American IPA	£4.20 / £2.10

SOFT DRINKS & MINERALS

Fruit shoot Orange, Purple 275ml	£1.50
100% juice Apple, Orange 250ml	£3.00
"55" Apple or Orange 275ml	£2.75
Britvic - Orange, Cranberry, Grapefruit, Pineapple, Tomato 200ml	£2.05
Britvic spritz apple & watermelon or pear & raspberry 275ml	£2.75
Coke or Diet Coke bottle 275ml	£3.20
Red Bull 250ml	£3.50
Mineral water sparkling or still 330ml / 1L	£2.35 £3.80

Light and Elegant

	Glass 125ml	Glass 175ml	Glass 250ml	Bottle
(20) Fleurie, Reiin de L'Arenite (Fr)				£29.00
(21) Valpolicella, Montresor (Ita)	£4.55	£6.35	£9.10	£27.30
(22) Merlot, Sierra Grande (Chi)	£3.50	£4.80	£6.90	£20.50
(23) Rioja, Vega Piedra (Sp)	£3.50	£4.80	£6.90	£20.50

Ripe and Fruity

(24) Borsao Garnacha, Bodega (Sp)	£3.45	£4.75	£6.80	£19.75
(25) Shiraz, False Bay (RSA)	£3.45	£4.75	£6.80	£20.50
(26) Shiraz Grenache, Wishbone (A)				£27.50
(27) Pinotage, False Bay (RSA)				£22.50
(28) Cabernet Merlot, Marktree (A)	£3.50	£4.80	£6.90	£20.50
(29) Merlot, Andes Peak (Chi)				£21.50
(30) Malbec, Tesoro de los Andes	£3.75	£5.25	£7.50	£22.50
(31) Claret, 58 Guineas (Fr)				£23.80
(32) Rioja Crianza, Ontanon (Sp) Half bottle				£29.30 £14.65

Robust and Spicy

(33) Montresor Amarone "Brevettata" (Ita)				£68.00
(34) Pinot Noir Prem Cru, Vallet Feres Beaune (Fr)				£68.00
(35) St Emilion Grand Cru, Chateau Milon (Fr)				£43.70
(36) Rioja Reserva, Ontanon (Sp)				£37.80
(37) Crianza, Valsotillo Ribera du Duero (Sp)				£42.50
(38) Crozes Hermitage, Cave de Tain (Fr) Half bottle				£36.50 £18.25

CHAMPAGNE AND SPARKLING

	Glass	Bottle
(39) Gremillet, Brut Champagne NV		£48.90
(40) Gremilliet Rosé, Brut Champagne NV		£49.50
(41) Veuve Clicquot, yellow label Brut NV		£72.50
(42) Laurent Perrier Rose Brut NV		£104.40
(43) Moet et Chandon Brut Imperial		£77.50
(44) Tattinger Brut Vintage		£92.50
(45) Nyetimber Classic Cuvee NV England		£59.50
(46) Prosecco, La Dolci Colline NV (Ita)	£5.50	£27.50

HOT DRINKS

Breakfast Tea	£2.05 (Pot)
Earl Grey Tea	£3.05 (Pot)
Green Tea	£3.05
Mint/ruit Tea's	£3.05
Latte Coffee	£3.05
Americano	£2.95
Capuccino	£3.05
Flat White	£2.95
Espresso/Dbf	£2.25/3.05
Mocha	£3.05
Hot chocolate	£3.20
Floater coffee	£3.30

Fentimans Victorian Lemonade, Rose Lemonade, Elderflower, Dandelion & Burdock 275ml	£3.05
Fevertree Tonics Indian, Mediterranean, Elderflower, Aromatic, Lemon & Natural Light 200ml	£2.35
Fevertree Ginger-ale, Sicilian lemonade 200ml	£2.35
J20 - Apple & Mango, Apple & Raspberry, Orange & Passion Fruit 275ml	£2.75
Pepsi, Diet Pepsi, Lemonade draft (half/pint)	£2.35 £3.80