



**THE SWETTENHAM ARMS**  
*— One of Cheshire's Finest Country Inns —*

**STARTERS**

Olives, bread, extra virgin olive oil	4
Mediterranean mezze and breads, homemade hummus and guacamole with extra virgin olive oil	8
Soup – traditional soup homemade daily, served with a freshly baked baguette	7
Fresh fruit platter with blackcurrant coulis	7
Poached eggs, asparagus, micro herbs, hollandaise sauce	8
Avocado, tomato and goats' cheese salad, balsamic vinaigrette dressing	8
Classic prawn cocktail with tiger prawns and avocado	9
Mini charcuterie platter – salami, ham, chorizo, pastrami, prosciutto, pickles and olives	11

**\*NEW\* LIFESTYLE MENU**

*These smaller plates and light dishes are great to combine or to order with a starter*

Fresh fish of the day, cream, white wine, chives and spinach	11
Tempura fried langoustines 'scampi', homemade tartare sauce, pickled cucumber garnish	12
Grilled halloumi with courgettes, red peppers and basil oil	9
Spanish style meatballs, spicy tomato and chorizo sauce	9
Seared pepper tuna, oriental salad, soy dressing	14
Tartiflette (traditional French dish from the Alps)-potatoes, reblochon cheese, lardons, onions	9
Mini ploughman's – home cooked ham, Stilton, Cheddar, apple, grapes, celery, chutney	9
Hanging kebab chicken piri piri using seasonal vegetables and our secret marinade, fries and corn on the cob	14
Vegetable hanging kebab with our secret marinade, fries and corn on the cob	11

**SIDES AND SAUCES**

New potatoes, gratin potatoes, hand cut chips, French fries, corn on the cob, seasonal vegetables, asparagus, onion rings, broccoli and cauliflower cheese or garlic bread	3
Jasmine rice, Puy lentils, linguine or cheesy chips	4
Freshly baked bread and butter or Diane, Hollandaise or pink peppercorn sauces	3

**MAINS**

The Great British roast dinner. Choose from aged Cheshire beef with homemade horseradish sauce, or roasted loin of pork with apricot stuffing. Served with roast and gratin potatoes, seasonal vegetables, broccoli and cauliflower cheese, our delicious homemade gravy and a giant Yorkshire pudding.	16
Traditional ragu spaghetti Bolognese with garlic bread	14
Homemade pizza with four cheese, red onion, mushroom and Jalapeno pepper topping	14
Chicken cordon bleu with chips, broccoli and white sauce	16
Thai stir fry with pak choi, carrot, onion, peppers, beansprouts, chilli dressing, fresh coriander and jasmine rice	16
Finest fish and chips - homemade beer batter, fresh cod, mushy peas, homemade tartare sauce	16
Award winning lamb chops, gratin potatoes, asparagus, seasonal vegetables, red wine sauce	21
8oz sirloin steak, with portobello mushrooms, tomatoes, onion rings, seasonal vegetables and your choice of potatoes. Served with Diane, Hollandaise or pink peppercorn sauce	25

### SANDWICHES

Choose from the following fillings: Aged Cheshire beef, local cheese, North Sea prawns with Marie sauce or homemade fish fingers. Add one of: tomato, onion, peppers, cucumber or mixed salad leaves. Served with chips and a small side salad.	7
Extra salad items	2

### CHILDREN'S MENU

Homemade fish fingers, mushy peas and chips	8
Homemade Goosargh chicken goujons, baked beans and chips	8
Mini spaghetti with Bolognese or fresh tomato sauce	8
Mini roast dinner – beef or pork, roast potatoes, fresh vegetables and gravy	11

### DESSERTS

Sticky toffee pudding with ice cream	7
Lemon posset with homemade shortbread	7
Brioche bread and butter pudding with custard	7
Cheese and biscuits	9
Two scoops of local ice cream (various flavours available)	5