

The Swettenham Arms

GLUTEN FREE MENU

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 trimming
For children over 10yrs. .. £12.00

For babies complimentary baby bowl

Creamy mashed potato mixed with fresh vegetables

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 (V).

- **FOOD ALLERGIES & INTOLERANCES**
Please speak to our staff about the ingredients in your meal, when making your order. Also ask to read our allergen information on each dish on our menu.
- **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,

STARTERS

Freshly made soup—Wild mushroom & tarragon served with gluten free bread and butter	£6	Sharing platter Parma ham, salami, homemade pickles, chargrilled vegetables, sun blushed tomatoes, hummus, guacamole, olives, balsamic vinegar, oils and breads. GF	£14
Pink grapefruit, watermelon and orange salad with a roasted hazelnut dressing. GF	£7	Classic prawn cocktail with tiger prawns & avocado served with brown bread and butter. GF	£9
Mediterranean mezze and breads homemade hummus, guacamole, extra virgin olive oil (V) GF	£6	Confit Goosnargh duck and chicken terrine with a classic Cumberland sauce. GF	£9
Heritage tomato, baby mozzarella & avocado salad with a basil vinaigrette. GF	£7	Scottish smoked salmon with citrus and caper salad. GF	£9

SANDWICHES AND WRAPS- available 12-5.30pm

Prawns with homemade Marie Rose sauce. GF	£8	Smoked Scottish salmon cream cheese and chives. GF	£9
Home cooked ham with mayonnaise and tomatoes. GF	£8	Vintage mature English cheddar with diced red and spring onions (V) GF	£8
Local rare roast beef & red onion. GF	£8	Fresh cod fish finger sandwich with gem lettuce & tartare sauce. GF	£8

MAIN DISHES

Swettenham mixed grill, steak, lamb cutlet, gammon, fried egg, mushrooms, tomato, hand cut chips.GF	£20	Bookmakers steak, pan-fried prize winning Cheshire sirloin of beef, topped with bacon & stilton mousse, served with Maderia sauce and hand-cut chips. GF	£25
Thai green chicken curry with fragrant rice, sautéed king prawns and scallops. GF	£17	Cheshire blue cheese & port poached pear crunchy salad with a walnut dressing. (V) GF	£13
Goosnargh chicken stroganoff with shallots & mushrooms, flamed in brandy & finished in cream with a trio of sticky rice, wild, basmati and jasmine .GF	£15	Thai red vegetable curry served with fragrant rice, butternut squash, cauliflower, aubergines, courgettes and mixed peppers finished with coriander. GF	£14
Pan-fried Goosnargh duck breast Forestier served on rosti potato with wild mushrooms, pancetta & baby carrots in a rich red wine & tarragon jus. GF	£16	Fillet of Scottish salmon, spring onion mashed potatoes, braised savoy cabbage, pancetta with a prosecco & chive sauce. GF	£15
Cheshire gammon with duck eggs served with fresh chips and garden peas. GF	£15	Pan fried lemon sole, Parmentier potatoes, a Cognac mushroom and prawn sauce. GF	£17
Cheshire rump steak served with rocket and parmesan salad, chips with a cognac and peppercorn sauce GF	£19	Roast loin of Cheshire pork, apricot and rosemary stuffing, crackling, apple sauce, roast & gratin potatoes, fresh seasonal vegetables and delicious gravy . GF	£16
8oz sirloin steak served with Portobello mushrooms, vine cherry tomatoes and chips GF	£23	Roast aged Cheshire beef with roast and gratin potatoes, fresh seasonal vegetables and delicious gravy. GF	£16
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	£3.50	8oz fillet steak served with Portobello mushrooms, vine cherry tomatoes onion rings and chips GF	£29
		Add a sauce – Peppercorn, blue cheese or Dianne	£3

PUDDINGS & ICES

Summer berry Eton Mess Berries, broken meringue and Chantilly cream GF	£7	Rhubarb posset GF	£7
Sorbets Please ask for your favourites One scoop £3, two £5 three £7 GF		Selection of English cheese served with homemade chutney fruit loaf, grapes celery GF	£8

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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

FINE WINES

WHITE WINES

(50) Roland Tissier Sancerre

A fresh clean wine, inviting dried apricot nose with apple, honey richness and a long aromatic finish. £38.00

(51) Louis Latour Pouilly Fuisse,

Flinty characters, with ripe lemony Chardonnay fruit that balances its crisp acidity, culminating in a delicious finish. £50.00

(52) Louis Latour Chassagne Montrachet,

Pleasant aromas of fresh picked nuts with hints of coconut and tropical fruits. Mineral notes with a fine texture. £84.00

RED WINES

(53) Chateau Sigognac, Medoc, Bordeaux

A typical Medoc wine, elegant, structured and fruity. £37.00

(54) Pasqua Amarone Classico, Vigneti

The taste is complex, smooth, full bodied lots of cherry notes and plum. £59.00

(55) Chateau Musar, Lebanon

A beautiful deep, ruby hue, with lots of Cherry, blackcurrant and cranberry on the nose with a hint of liquorice. £63.00

"The Joy of Gin"

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

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

LOW ALCOHOL

Bottles

Cobra Zero 0% £3.95
275ml

Becks blue 0% £4.25
275ml

Draught Ale

Table Beer 3%

Gin

SEEDLIP ORIGINAL

SPICE 94

The world's first distilled non-alcoholic gin

SOFT DRINKS

Fruit Shoot *Orange, Purple 275ml* £1.50

100% Juice *Apple, Orange 250ml* £3.00

"55" *Apple or Orange* £2.75

Britvic - Orange, Tomato Cranberry, Grapefruit, Pineapple, £2.05

Britvic Spritz *apple & watermelon or pear & raspberry 275ml* £2.75

Belvoir Pressé - Lime *Cranberry, Elderflower* £3.10

Mineral water *sparkling or still 330ml / 1L* £2.35
£3.80

Coke or Diet Coke *bottle 275ml* £2.75

REDS

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

(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) Gremillet 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
(47) Dom Perignon		£240.00
(48) Louis Roederer, Crystal		£290.00

BEERS & CIDERS

DRAUGHT	Pint / Half
Hydes	£2.95 / £1.50
Black Sheep	£3.85 / £1.95
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
Guest Cider	£3.95 / £1.95
Stowford Pr.	££3.95 / £1.95
Bootleg IPA	£4.20 / £2.10

HOT DRINKS

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