

The Swettenham Arms

FOR CHILDREN Under 10 years £7

Homemade chicken goujons with chips & baked beans
Homemade cod fish fingers with chips & garden peas
Roast Beef or Pork served with potatoes & seasonal vegetables
Linguini with a fresh tomato sauce
Mini steak pie with chips & garden peas

For children over 10 years £12

For babies

Complimentary

'baby bowl'

Creamy mashed potato mixed with fresh vegetables & gravy

The Lovell Suite

Overlooking the Lavender garden, the Lovell Suite function room is your perfect party & event venue. Ideal for business meetings, conferences, christenings, wakes, private dining, formal family gatherings, brilliant birthday parties, civil weddings and anniversaries.

Everything can be tailored to your wishes. Please ask to view.

FOOD ALLERGIES & INTOLERANCES

Gluten free please ask to see our gluten free menu

Nuts all of our dishes may contain nuts

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

Vegetarian dishes are marked with (V)

FOOD SERVICE OUTSIDE

We provide table service outside, please take note of your table number before coming in to order.

All our food is cooked fresh to order & wherever possible we buy from local suppliers.

All of our fresh fish is never frozen & is delivered to us on a daily basis.

Your satisfaction is extremely important to us please raise any concerns with the management whilst you are here.

All tips are shared equally among the staff each shift.

VAT is included in pricing.

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STARTERS

Freshly made soup. Wild mushroom & tarragon (V) or chicken broth with pearl barley served with farmhouse crusty bread & butter	£6	Sharing platter Parma ham, salami, homemade pickles, chargrilled vegetables, sun blushed tomatoes, hummus, guacamole, olives, balsamic vinegar, oils & breads	£14
Pink grapefruit, watermelon & orange salad with a roasted hazelnut dressing (V)	£7	Classic prawn cocktail with tiger prawns & avocado served with brown bread & butter	£9
Warm goats' cheese & red onion chutney tart with an aged balsamic dressing (V)	£7	Confit Goosnargh duck & chicken terrine with a classic Cumberland sauce	£9
Heritage tomato, baby mozzarella & avocado salad with a basil vinaigrette (V)	£7	Scottish smoked salmon with citrus & caper salad	£9
Mediterranean mezze & breads homemade hummus, guacamole, extra virgin olive oil (V)	£6	Garlic bread (add cheese and /or tomato £1 extra) (V)	£3

SANDWICHES & WRAPS- available 12-5.30pm

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

Prawn sandwich with homemade Marie Rose sauce	£8	Smoked Scottish salmon sandwich with cream cheese & chives	£9
Home cooked ham sandwich with wholegrain mustard-mayonnaise & tomatoes	£8	Chinese spiced duck wrap with hoisin sauce, Chinese leaf, red pepper, ginger & spring onion	£10
Local rare roast beef sandwich with fresh horseradish cream & red onion	£8	Chargrilled Mediterranean vegetable wrap with mozzarella, Neapolitan sauce & crisp salad (V)	£10
Fresh cod fish finger sandwich with gem lettuce & tartare sauce	£8	Chicken breast wrap with homemade chilli sauce, baby gem & crisp salad	£10
Vintage mature English cheddar sandwich with diced red & spring onions (V)	£8	Pan fried minute steak & caramelised onion baguette served with hand-cut chips & salad	£12

MAIN DISHES

Roast Cheshire beef Roast beef aged for 28 days with a king sized Yorkshire pudding, roast & gratin potatoes, together with fresh seasonal vegetables & delicious homemade gravy (small portion £12)	£16	Roast loin of Cheshire pork with apricot & rosemary stuffing, crackling, apple sauce, roast & gratin potatoes, fresh seasonal vegetables & delicious homemade gravy (small portion £12)	£16
Swettenham Arms mixed grill steak, lamb cutlet, sausage, gammon, fried egg, Portobello mushroom, grilled tomato & hand-cut chips	£20	Bookmaker's steak pan-fried prize winning Cheshire sirloin of beef, topped with bacon & stilton mousse, served with a Madeira sauce & hand-cut chips	£25
Chicken cordon bleu pan fried chicken breast stuffed with gruyere cheese & Cheshire ham, served with fine green beans toasted almonds & fries	£15	Cheshire gammon with duck eggs in a cheese sauce served with fresh chips & garden peas	£15
Goosnargh duck breast Forestier served on rosti potato with wild mushrooms, pancetta & baby carrots in a rich red wine & tarragon jus	£16	Goosnargh chicken stroganoff with shallots & mushrooms, flamed in brandy, finished in cream with a trio of sticky rice, wild, basmati & jasmine	£15
Lemon sole pan fried with Parmentier potatoes & served with a Cognac, mushroom & prawn sauce	£17	Fillet of Scottish salmon with spring onion mashed potato, braised savoy cabbage, pancetta, with a prosecco & chive sauce	£15
Fresh cod deep fried in beer batter, served with mushy peas, lemon, hand-cut chips & tartare sauce	£15	Tempura fried langoustines "scampi" with a fennel & courgette salad garnish, tartare sauce & hand-cut chips	£16
Steak, mushroom & ale pie with a rich stock & ale gravy, topped with a puff pastry lid, served with garden peas & hand-cut chips	£15	Chicken, leek & mushroom pie with a white wine & tarragon sauce, topped with puff pastry lid, served with garden peas & hand-cut chips	£14
Cheshire game pie With a selection of venison, partridge, pheasant, wild duck in a rich red wine, mushroom & root vegetable sauce, topped with a puff pastry lid & served with hand-cut chips & garden peas	£15	Spicy Thai green chicken curry with fragrant jasmine rice, together with sautéed king prawns & scallops	£17
8oz 100% sirloin beef burger topped with cheddar cheese, crispy pancetta & salad, served in a toasted brioche bap, together with hand-cut chips and a tomato chilli salsa	£13	Spicy Thai vegetarian red curry with butternut squash, cauliflower, aubergines, courgettes and mixed peppers, finished with coriander & served with fragrant jasmine rice (V)	£14
Cheshire rump steak served with rocket & parmesan salad, hand-cut chips together with a cognac and peppercorn sauce	£19	Cannelloni spinach, ricotta cheese, tomato, caramelised red onion, baked in white wine & served with side salad with garlic bread (V)	£13
8oz sirloin steak served with Portobello mushrooms, vine cherry tomatoes, onion rings & hand-cut chips	£23	Sautéed potato gnocchi with roasted root vegetables in a white wine & chive sauce, with a rocket & sun blushed tomato salad. (V)	£14
Add a sauce – peppercorn, blue cheese or Dianne	£3	Cheshire blue cheese & port poached pear salad crunchy salad with a walnut dressing, basil oil & aged balsamic vinegar (V)	£13
8oz fillet steak served with Portobello mushrooms, vine cherry tomatoes, onion rings & hand-cut chips	£29	Side orders	£3.50
Add a sauce – peppercorn, blue cheese or Dianne	£3	Spicy fries, fries, hand-cut chips, salad, seasonal vegetables, onion rings, dauphinoise potatoes, new potatoes	

PUDDINGS & ICES

Bramley apple crumble with home-made custard	£7	Rhubarb posset with home-baked lemon shortbread	£7
Bread & butter pudding with an apricot glaze served with home-made vanilla custard	£7	Bailey's cheesecake with butterscotch sauce served with honeycomb ice cream	£7
Chocolate & walnut brownie with warm chocolate sauce with vanilla ice cream	£7	Winter 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	Luxury ice creams & sorbets please ask for your favourites	One scoop £3 Extra scoops £2 each

The Swettenham Arms

WINE LIST

White

Light & Fresh

	Glass 125ml	Glass 175ml	Glass 250ml	Bottle
(1) Pinot Grigio , San Vigilio, 12% (Ita)	£3.50	£4.80	£6.90	£20.50
(2) Sauvignon Blanc , Grand Cape, 12% (RSA)	£3.50	£4.80	£6.90	£20.50
(3) Borsao Macebeo , Bodegas, 12.5% (Sp)	£3.45	£4.75	£6.80	£19.75
(4) Chardonnay , Sierra Grande, 13% (Chi)	£3.50	£4.80	£6.90	£20.50
(5) Sauvignon Blanc , Andes Peak, 12.5% (Chi)				£21.50

Rounded & Aromatic

(6) Riesling , Turkheim, 12.5% (Fr)				£28.50
(7) Orballo “Albarino” Rias Baixas, 12.5% (Sp)				£29.95
(8) Sauvignon Blanc , Sileni, 12% (NZ)	£4.60	£6.40	£9.15	£27.50
(9) Chenin Blanc , Cape Heights, 13.5% (RSA)	£3.50	£4.80	£6.90	£20.50
(10) Pinot Grigio , Conviviale, 12.5% (Ita)				£23.45
(11) Gewurztraminer Cave du Turkheim, 13% (Ger)				£33.55

Textured & Complex

(12) Vallet Freres Meursault , 13% (Fr)				£66.45
(13) Chablis , Premier Cru, 12.5% (Fr)				£47.80
(14) Macon-Charnay , Reserve Personell, 12.5% (Fr)				£28.50
(15) Sancerre , Domaine du Pre’ Semele’ 12.5% (Fr)				£39.50
(16) Sancerre , Michel Girard, 13% (Fr) Half bottle				£20.00
(17) Sancerre , Roland Tissier, 13% (Fr)				£38.00
(18) Pouilly Fume , Domaine du Maltaverne, 12.5% (Fr)				£37.75
(19) Pouilly Fuisse , Louis Latour, 13.5% (Fr)				£50.00
(20) Louis Latour Chassagne Montrachet , 13.5% (Fr)				£84.00

Rosés

(21) Zinfandel Rosé , Buriesque, 11% (USA)	£3.50	£4.80	£6.90	£20.50
(22) Pinot Grigio Rosé , Ancora, 12.5% (Ita)	£3.50	£4.80	£6.90	£20.50
(23) Mateus Rosé , Mateus, 11% (Ita)				£20.50

Red

Light & Elegant

	Glass 125ml	Glass 175ml	Glass 250ml	Bottle
(24) Fleurie , Reiin de L’Arenite, 13% (Fr)				£29.00
(25) Valpolicella , Montresor, 12.5% (Ita)	£4.55	£6.35	£9.10	£27.30
(26) Merlot , Sierra Grande, 12.5% (Chi)	£3.50	£4.80	£6.90	£20.50
(27) Rioja , Vega Piedra, 13% (Sp)	£3.50	£4.80	£6.90	£20.50

Ripe & Fruity

(28) Borsao Garnacha , Bodega, 13.5%(Sp)	£3.45	£4.75	£6.80	£19.75
(29) Shiraz , False Bay, 13.5% (RSA)	£3.45	£4.75	£6.80	£20.50
(30) Shiraz Grenache , Wishbone, 14% (A)				£27.50
(31) Pinotage , False Bay, 13.5% (RSA)				£22.50
(32) Merlot , Andes Peak, 13% (Chi)				£21.50
(33) Malbec , Tesoro de los Andes, 12.5% (Arg)	£3.75	£5.25	£7.50	£22.50
(34) Claret , 58 Guineas, 13% (Fr)				£23.80
(35) Rioja Crianza , Ontanon, 13.5% (Sp)				£29.30
(36) Rioja Crianza , Ontanon, 13.5% (Sp) Half bottle				£14.65
(37) Bordeaux , Chateau Sigognac, Medoc, 13% (Fr)				£37.00

Robust & Spicy

(38) Pinot Noir Prem Cru , Vallet Feres Beaune 13%(Fr)				£68.00
(39) St Emilion Grand Cru , Chateau Milon,15%(Fr)				£43.70
(40) Rioja Reserva , Ontanon, 13.5% (Sp)				£37.80
(41) Crianza , Valsotillo Ribera du Duero, 14.5% (Sp)				£42.50
(42) Crozes Hermitage , Cave de Tain, 13.5% (Fr)				£36.50
(43) Crozes Hermitage , Cave de Tain 13.5% (Fr) Half bottle				£18.25
(44) Pasqua Amarone Classico , Vigneti, 15% (It)				£59.00
(45) Chateau Musar , Lebanon, 14%				£63.00

"Where there is no wine there is no love" Euripides

Low alcohol drinks

Gin, Seedlip Spice 94 0% 25ml	£2.55
Scavi & Ray Prosecco 0% 75cl bottle or by glass 125ml	£27.50 £5.50
“2 Dogs” Draught Pale Table Beer 2.8% Pint/Half	£2.60 £1.30
Kopparberg Cider strawberry & lime 0% 500ml	£4.25
Cobra Zero 0% 275ml	£3.95
Becks Blue 0% 275ml	£4.25

Draught

	Pint/Half
Guinness 4.2%	£4.75/£2.40
Ty Gwyn Festival Ferret pure juice cider 6%	£4.75/£2.40
Addlestones Cloudy Cider 5.2%	£3.95/£1.95
Stowford Press Cider 4.5%	£3.95/£1.95
Bootleg IPA 4.5%	£4.20/£2.10
Carling 4%	£3.80/£1.90
Peroni 5.1%	£4.90/£2.50
Hop House 13 5%	£4.50/£2.25
Spin Doctor 4.8%	£4.10/£2.05
Hydes 3.8%	£2.95/£1.50
Wainwrights 4.1%	Black Sheep 3.8%
Eastgate 4.2%	Tatton Gold 4.5%
Chorlton Pale Ale 4.0%	Trappers Hat 3.8%
Pride of Pendle 4.1%	Wadworth 6X 4.1%
Directors 4.8%	Bearskinfull 4.2%

Bottles

Brooklyn 5.2% 355ml	£4.40
Birra Moretti 4.6% 330ml	£4.20
Budweiser 4.5% 330ml	£4.30
Corona 4.5% 330ml	£4.45
Desperados 5.9% 330ml	£4.10
Janet’s Treat 4.8% 500ml	£5.25
Wincle Old Hag 5.2% 500ml	£5.25
Guinness W Indies 6% 500ml	£5.00
Kopparberg cider mixed fruit 4%, strawberry & lime 4%, pear 4.5% 500ml	£5.10
Rekorderlig cider mango & raspberry, passion fruit or wild berries 4% 500ml	£5.10
Crabbie’s ginger beer 4% 500ml	£5.25

Draught Pepsi, Diet Pepsi or R. White’s Lemonade	Half Pint	£2.35 £3.80
Mineral water sparkling or still 330ml / 1L		£2.35 £3.80

Bar Snacks

Piper’s crisps	£1.45
Doorman’s nuts	£1.40

“Spirits at Swettenham ”

We have an extensive range of premium quality spirits from around the world, please ask for your favourite tippie.

Soft drinks

Fruit Shoot (no added sugar) orange & mango or berry burst 275ml	£1.50
100% Juice apple or orange 250ml	£3.00
Britvic “55” apple or orange 275ml	£2.75
Britvic orange, tomato, diet bitter lemon cranberry, grapefruit, pineapple 200ml	£2.05
J2O Spritz apple & watermelon or pear & raspberry 275ml	£2.75
J2O - apple & mango, apple & raspberry, orange & passion fruit 275ml	£2.75
Fentemen’s Victorian lemonade, rose lemonade, cola, dandelion & burdock 275ml	£3.05
Fevertree Tonics Indian, Mediterranean, elderflower, aromatic, lemon or natural light 200ml	£2.35
Fevertree ginger-ale, Sicilian lemonade 200ml	£2.35
Classic Coke, Coke Zero or Diet Coke bottle 275ml	£3.20

“The Joy of Gin”

Our own Swettenham Arms developed gin menu, with more than 15 gins perfectly partnered with both Fevertree mixers & garnish We even have the world’s first distilled non-alcoholic Gin. Please ask to see our gin menu.

Champagne & sparkling wine

	Glass 125ml	Bottle
(39) Gremillet , Brut Champagne NV 12.5%		£48.90
(40) Gremilliet Rosé , Brut Champagne NV 12%		£49.50
(41) Veuve Clicquot , yellow label Brut NV 12%		£72.50
(42) Laurent Perrier Rose Brut NV 12%		£104.4
(43) Moet et Chandon Brut Imperial 12%		£77.50
(44) Tattinger Brut Vintage 12.5%		£92.50
(45) Nyetimber Classic Cuvee NV England 12%		£59.50
(46) Prosecco , La Dolci Colline NV 11.5% (Ita)	£5.50	£27.50
(47) Dom Perignon Vintage 12.5%		£240.0
(48) Louis Roederer , Crystal 12%		£290.0

“End your meal on a really high note”

with an after-dinner digestif to enjoy with your coffee.

Digestif’s

Port 50ml	£3.25	Sambuca 25ml	£3.80	Calvados 25ml	£3.10
Sherry 50ml	£3.25	Grappa 25ml	£3.80	Drambuie 25ml	£3.80
Baileys 50ml	£4.65	Grand Marnier 25ml	£3.80	Cherry Brandy 25ml	£3.80
Amaretto 25ml	£3.80	Cointreau 25ml	£3.80	Cognac 25ml	£3.80
Benedictine 25ml	£3.80	Frangelico 25ml	£3.80	Whisky 25ml Various Malts	£3.25/ £4.30
Kahlua 25ml	£3.60	Tia Maria 25ml	£3.80	Glayva 25ml	£3.80

Hot drinks

Breakfast Tea	£2.05 (Pot)	Flat White	£2.95	Mocha	£3.05
Earl Grey Tea	£3.05 (Pot)	Espresso/DbI	£2.25/£3.05	Hot Chocolate	£3.20
Green Tea	£3.05 (Pot)	Ristretto/DbI	£2.25/£3.05	Floater Coffee	£3.30
Mint/Fruit Teas	£3.05	Latte Coffee	£3.05	Americano	£2.95
		Cappuccino	£3.05		