

THE SWETTENHAM ARMS

To share

Olives & homemade bread £3

Garlic bread £3.00

Mediterranean mezze & homemade bread £5.00

Starters

Chefs homemade soup of the day £6.00

served with freshly baked bread.

Stuffed portobello mushroom £8.00

topped with garlic blue cheese & wholemeal bread.

Classic prawn cocktail with tiger prawns £9.00

served with avocado brown bread & butter.

Trio of melon, watermelon, Gallia & cantaloupe £7.00

with seasonal fruit compote.

Goosnargh chicken liver pâté £9.00

served with toasted brioche & onion chutney.

Thai style fish cake £9.00

with Asian coleslaw & chilli sauce.

Mains

Tempura langoustine scampi £16.00

served with homemade chips, tartar sauce & fennel courgette salad.

Steak, mushroom & ale pie £15.00

puff pastry lid, chips, and buttered peas

Surf & turf sirloin steak & shrimp £26.00

spring onion mash potato, asparagus & garlic mushroom cream sauce

Chicken stroganoff £17.00

shallots, mushroom, flame grilled in brandy & finished in cream with wild rice.

Vegan butternut squash £16.00

oyster mushroom, spinach risotto, rocket, roasted cherry tomatoes & herb oil

Tournedos fillet of beef Rossini £30.00

Rosti potato, spinach, asparagus, topped with pâté & Madeira gravy sauce.

Cheshire gammon £16.00

served with duck egg, chips, peas & white wine sauce.

Fresh cod, deep fried in beer batter £16.00

served with garden peas, lemon, homemade chips & tartar sauce.

Homemade lasagne £16.00

served with salad & garlic bread.

Vegetable stir fry £16.00

pak choi, beansprouts, mixed peppers, red onion, carrots, spring onion, coriander, chilli & jasmine rice.

Seared duck breast & fondant potatoes £19.00

with duo of savoy & red cabbage and black cherry sauce

Roast Belly Pork £17.00

Served with black pudding, mashed potatoes, seasonal vegetables and a cider gravy.

Pan fried crispy fillet of Seabass £18.00

Sautéed crushed potatoes, tender stem broccoli, mango salsa & butter lemon caper sauce.

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil

Please ask a team member if you would like further information. Company reg: 00170679

WE ARE A CASHLESS PUB, CARD PAYMENTS ONLY

Sandwiches served until 5pm

Choose from white/brown/GF breads

Home cooked ham £9.00

with piccalilli, served with salad & crisps

Local mature cheddar cheese £7.00

with tomato, served with salad & crisps

Locally sourced beef £8.00

with red onion, salad & crisps

Smoked salmon £9.00

with cream cheese & chives, served with salad & crisps

North Sea prawn £9.00

with Marie rose sauce, served with salad & crisps

Children's menu

Chicken goujons £9.00

served with chips & baked beans.

Linguine with a cheesy tomato sauce £8.00

served with garlic bread.

Little ham and egg £9.00

served with hand cut chips.

Little lasagne £8.00

served with salad & garlic bread.

Sides & Sauces £3.00

new potatoes - gratin potatoes - hand cut chips - French fries

mashed potato - seasonal vegetables - cauliflower cheese

garlic bread - freshly baked baguette - bread & butter

pink peppercorn - Dianne sauce

Desserts

Homemade apple crumble £7.00

served with homemade custard

Chocolate & walnut brownie £7.00

with hot chocolate sauce

Lemon posset £7.00

Lemon cheesecake £7.00

served with ice cream

Local ice cream

one scoop £3.00, two scoops £5.00 or three scoops £7.00

of vanilla, honeycomb, raspberry ripple or raspberry sorbet.

Selection of finest cheeses £8.00

served with homemade chutney,

homemade fruit loaf, grapes, celery, and biscuits.

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