

# THE SWAN HOTEL

New Alresford, Hampshire

[www.swanhotelalresford.com](http://www.swanhotelalresford.com)



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@TheSwanHotel3

(v) vegetarian (gf) gluten free (gfo) gluten free option available. Please request when ordering

## BAR MENU

served 12pm-6pm

Swan's Pie of the Day served with roasted new potatoes and seasonal vegetables **£12**

Fish and Chips - Beer battered cod, minted mushy peas and chips (gfo) **Large £12 | Small £8**

Ham, Egg and Chips - Locally sourced ham with fried eggs and chips (gfo) **Large £12 | Small £8**

Homemade Manor Farm ground beef burger on a brioche roll served with cheese, bacon, gherkin, burger relish, chips and garnish (gfo) **£12**

Four cheese Macaroni served with garlic bread (v)(gfo) **£10.50**

All day breakfast - sausage, bacon, egg, beans, mushroom and tomato served with chips **£9.95**

Veggie burger with tomato, cheese, gherkin, burger relish and chips in a toasted burger bun (v)(gfo) **£11**

## TOPPED SOURDOUGH OR JACKET

Top your sourdough toast (v)(gfo) or jacket potato (v)(gf) with any two of the following toppings **£7.50**  
Smashed avocado (v)(gf) | Feta cheese (v)(gf) | Sliced tomato (v)(gf) | Sautéed mushrooms (v)(gf) |  
Smoked salmon (gf) | Mackerel pate (gf) | Cheese (v)(gf) | Baked beans (v)(gf)

## GOURMET SANDWICHES

Roast chicken, sage & onion Yorkshire wrap with roasted herb potatoes, gravy and watercress **£9**

Avocado, beetroot and halloumi ciabatta served with chips (v)(gfo) **£8**

## CLASSIC SANDWICHES

All on white bloomer bread

Ham and mustard (gfo) **£6.50**

Smoked salmon, sour cream and chive (gfo) **£7.50**

Cheese and tomato chutney (v)(gfo) **£6.50**

Add a mug of homemade soup to your sandwich for **£2**

## SIDES

Chips (v)(gfo) **£3** | Cheesy chips (v)(gfo) **£3.75** | Cheesy bacon chips (v)(gfo) **£4.50**

Salad bowl (v)(gf) **£2.50** | Vegetables (v)(gf) **£3.50**

Garlic bread (v)(gfo) **£4** | Cheesy garlic bread (v)(gfo) **£4.95**

## HOT BEVERAGES

Pot of Tea **£1.95** | Herbal Tea **£2.15**

Filter Coffee **Regular £1.95 | Large £2.10**

Americano **£2.25**

Cappuccino **£2.75**

Latte **£2.75**

Flat White **£2.75**

Espresso **Single £1.75 | Double £2.45**

Macchiato **Single £2.05 | Double £2.75**

Mocha **£2.75**

Hot Chocolate **£2.95**



## STARTERS

Soup of the Day served with homemade bread (gfo) **£5.50**

Warm salad of courgette, baked beetroot and pan-fried halloumi, with watercress and balsamic syrup (v)(gf) **£6**

Petit Déjeuner - Quail's egg on a sweet potato rosti, foie gras and chicken sausage, crispy parma ham, chestnut mushroom and cherry tomatoes **£8**

*Perfect with **Finca del Alta Chardonnay Chenin** £4.05 / £17.25*

Smoked peppered mackerel pate, banana shallots, lambs lettuce, horseradish cream and Melba toast (gfo) **£7**

*Match this dish with **Mirror Lake Sauvignon Blanc** £4.85 / £21.25*

Manor farm beef carpaccio with sliced radish, strawberry, shaved Old Winchester Cheddar cheese, edible flowers (gf) **£8**

Baked camembert topped with watercress pesto, served with homemade chutney, mixed Spanish olives, sun-blushed tomato breads (to share) (v)(gfo) **£12**

## MAINS

Twice-baked watercress and goats cheese souffle, with a rocket salad, poached pear and shallots, topped with toasted walnuts (v) **£13**

Pan-fried sea bass fillet, fennel duchess potatoes, confit rainbow carrots, pea puree with roasted hazelnut beurre blanc (gf) **£15**

Pan-roasted guinea fowl breast, garlic and rosemary parmentier potatoes, cauliflower puree, crispy kale and a rich red wine jus (gf) **£15**

*Goes great with **Les Argeliers Pinot Noir** £23.50*

Trio of Lamb - Mini shepherd's pie, two-bone rack, lamb shank ballantine served with minted crushed potatoes, sautéed spinach and redcurrant jus (gf) **£17**

*Perfectly complimented by **Bodegas Escencia Rioja** £4.70 / £20.25*

Ropley reared Manor Farm steak served with whole flat mushroom, vine cherry tomatoes, hand-cut chips and watercress (gfo) **£TBA**

*Chef recommends with **Les Coudoulières Sablet** £25.25*

*Add a sauce **£1.50** - blue cheese, peppercorn or béarnaise*

## PUDDINGS

*All **£6** unless otherwise stated*

Triple chocolate and Baileys parfait, homemade raspberry ripple ice cream, served with a tuille cone (gfo)

Crème brûlée of the day (v)(gf)

Blueberry steamed pudding with crème anglais (v)

Assiette of Puddings - Mini treacle tart, mini chocolate fondant, homemade raspberry ripple ice cream and mini Eton mess (v) **£7.50**

Homemade brandy snap with ice cream (choice of chocolate, strawberry and vanilla) served with coulis (v)(gfo)

2 scoops **£4.50** 3 scoops **£6**

Swan's cheese selection - Barkham Blue, Lyburn Garlic and Nettle, Tunworth, Old Winchester (v)(gfo) **£8**

## LIQUEUR COFFEES

Single shot **£5.50** | Double shot **£7.95**

Tia Maria | Baileys | Whiskey (Irish) | Brandy (French) | Amaretto (Italian)